Executive Chef
Donna Willey

CAÑONITA®

MEXICO CITY SOUL FOOD

General Manager
Annaliza McKinney

ANTOJITOS

Ceviche Trio*
Ahi tuna with prickly pear habanero vinaigrette; baja ceviche with mahi, red onion, cilantro and jalapeño aioli; shrimp with cucumber, avocado and spicy tomato sauce 16

Patzcuaro Duck Relleno
Canela and orange duck confit, savory manchamantel sauce, mexican crema 12

Roasted Mussels & Shrimp Skillet ⊙
Tequila, pasilla oaxaca, mexican chorizo 14

Flautas
Avocado-tomatillo sauce, lettuce, queso fresco, choice of beef or chicken 10

Pork Empanadas
Spicy pork, grilled nopales cactus salad, salsa verde cruda 9

Turkey Tamale
Turkey tamale, mole poblano, cranberry-chayote salsa 14

Chips & Salsa
Roasted tomatoes, caramelized onions, chipotle, cilantro 3
Add guacamole 5

Queso Fundido
Blend of cheeses, cilantro, flour tortillas 10
Add • jalapeños .5 *• mushrooms* 1.5 *• chorizo* 1.5 *• chicken* 2 *• shrimp* 5

SOPAS Y ENSALADAS

Green Chile Corn Soup
Corn, green chiles, potatoes and bacon in a creamy corn stock 7

Tarascan Soup
Chicken, tortilla strips, queso fresco, crema, chives 7

Manchego Spinach Salad
Baby spinach, chipotle-bacon vinaigrette, sliced spanish manchego, smoked bacon, shredded green apples 9

Grilled Chicken Caesar Salad*
Romaine hearts, cañonita caesar dressing, toasted pepitas 13

Mexican Chopped Salad
Grilled chicken, roasted vegetables, smoked panela cheese, sherry-cumin vinaigrette 12

PLATOS FUERTES

Shrimp & Mussels Moqueca
Shrimp, mussels, carrots, chayote squash, fingerling potatoes, coconut aji amarillo sauce 20

Santa Rosa Pork Barbacoa ⊙
Cilantro rice, black beans, chipotle barbecue sauce 21

Carne Asada Norteña*
Outside skirt steak, sweet corn tamales, roasted serranos, garlic with lime and cilantro 28

Chile Relleno
Egg battered, cheese filled poblano chile, roasted tomato sauce, carrot chayote slaw 18

Pescado Veracruz ⊙
Catch of the day, marisco broth, sautéed chiles, white rice 22

Mazatlán Ahi Tuna*
Seared ahi tuna, fennel, pickled nopales cactus, roasted corn salad, roasted red beet sauce 23

Pork a la Michoacana*
Seared pork tenderloin, potatoes rajas, cholita glaze, tamarind apples 22

Cornish Game Hen
Whole 24 oz. cornish game hen, poblano mashed potatoes, spaghetti-cut vegetables, rajas au jus 20

Vaquero Beef Rib
Beef rib, cheese polenta, pasilla oaxacan sauce, chimichurri 22

Sonora Filet Mignon* ⊙
Huitlacoche-truffle tamale, roasted vegetables, pasilla oaxaca sauce 37

Chiapaneco Citrus Glazed Salmon
Tamarind orange glazed salmon, orange habanero salsa, sweet potato hash 23

Toluca Portobello Mushrooms
Roasted portobello, roasted tomato fennel sauce, seared greens, cilantro pesto, black beans 22

Pan Seared Mahi
Pan seared mahi fillet, sautéed garlic greens, pepitas mole, roasted corn and avocado salsa 22

CAÑONITA CLÁSICOS

Mexico City Enchiladas
Lettuce, queso fresco, tomatoes, cilantro rice, black beans, chef's sauce, choice of chicken or beef 20

Wild Mushroom Enchiladas ⊙
Poblano cream sauce, white rice, borracho beans, pico de gallo 21

Shrimp Burrito
Sautéed peppers, cheese, salsa verde, cilantro rice, black beans 20

Quesadillas
Beef or Chicken, Guajillo Slaw, Guacamole, Pico De Gallo, Cilantro Rice, Black Beans 14

Chicken Burrito
Sautéed peppers, cheese, chipotle barbecue sauce, cilantro rice, black beans 18

Fajitas Tejanas
Sautéed peppers, cilantro rice, black beans, choice of beef or chicken 19

Tres Tacos
Cilantro rice, black beans, choice of beef, fish, mushroom, pork or chicken 16
All five tacos a la carte 16

POSTRES

Tres Leches
Sponge cake soaked in three milks, with fresh strawberries, strawberry coulis, italian meringue 7

Cinnamon Chocolate Brownie ⊙
Warm brownie, vanilla ice cream, cajeta, candied pecans 7

Gingerbread Tart
Gingerbread cake, candied cherries, corn ice cream 7

Traditional Flan
Traditional flan, mexican caramel sauce, raspberry coulis, seasonal berries 7

BEBIDAS

Jarritos (Mexican Sodas)
grapefruit - fruit punch - mandarin - señorial sangria 3.25

Agua Frescas
fresh horchata - limeade - lemonade - watermelon - mango - raspberry lemonade 2.50

Domestic Beers
coors light - budweiser - bud light - miller lite - michelob ultra - samuel adams boston lager - st pauli girl (non-alcoholic beer) 5.5

Imported Beers
corona - corona light - modelo especial - pacifico - negra modelo - xx lager - xx amber - bohemia - tecate - heineken - amstel light - draft beer 6

HAPPY HOUR
3pm - 6pm & 9pm - Close

For a complete list of our offerings, please see our full cocktail menu.

⊙ Signature Dishes
*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.
No substitutions on Happy Hour specials. 18% Gratuity will be added to any group of 6 or more.