

Specials

Happy Hour

EVERY DAY FROM 3-5

\$5 draft (16oz)

\$5 tacos*

\$6 tall cans

\$6 house wine (6oz)

\$6 margaritas (1oz)

Tacos & Tequila Tuesday

**\$5 TACOS* & 1/2 PRICE TOP
SHELF TEQUILA**

1/2 price tequila does not apply to
well tequila or any tequila cocktails

Nacho Average Wednesday

**\$5 OFF NACHOS*
\$5 DRAFT**

16oz local draft
by coldgarden & cabin brewing

Thirsty Thursday

\$10 2OZ CRAFTED COCKTAILS

choose from any of our signature
crafted cocktails

Caesar Sunday

HOUSEMADE CAESARS

\$5 virgin caesars

\$7 single caesars

\$7 micheladas

\$10 double caesars

*ALL FOOD SPECIALS ARE FOR DINE-IN ONLY

Margaritas

1oz \$10 | 2oz \$15

6oz \$40*

*minimum 2 people

VS Classics

CLASSIC LIME

cazadores reposado, triple sec, fresh citrus, organic cane syrup
make it a beergarita +5

FUZZY PEACH

fuzzy peach-infused reposado, triple sec, fresh squeezed citrus, organic cane syrup

CHARRED PINEAPPLE

mezcal, triple sec, charred pineapple, fresh citrus, organic cane syrup

STRAWBERRY RHUBARB

cazadores reposado, triple sec, rhubarb bitters, strawberry, citrus, organic cane syrup

WANT A SPICY MARGARITA?
JUST ASK!

Adventurous

PICKLE

cazadores reposado, triple sec, pickle juice, citrus, organic cane syrup

COFFEE

cazadores reposado, grand marnier, cold brew, tia maria, citrus, organic cane syrup

CLASE MARG | \$50

clase azul reposado, grand marnier, fresh squeezed citrus, organic cane syrup. Served table side
1.5oz only

Seasonal

CUCUMBER CILANTRO

cazadores reposado, triple sec, citrus, cucumber and cilantro, organic cane syrup

SPICY WATERMELON

cazadores reposado, triple sec, citrus, watermelon, thai chili organic cane syrup

Crafted Cocktails

LAVENDER COLADA

coconut milk, lavender syrup, fresh lime, pineapple juice, white rum, toasted coconut rim 2oz | 15
classic coladas also available

STREET CAESAR

vodka or gin, housemade kalamato, tapatio, pepperoncini, pickle, olive, chicago spice rim 1oz 11 | 2oz 15

PALOMOSA

mezcal, fresh citrus and grapefruit juice, cane syrup, prosecco 2oz | 15

TROPICAL TORCH

mezcal, coconut extract, coconut water, torched cedar 2oz | 15

HAZELNUT ICED COFFEE

tia maria, frangelico, vodka, oat milk, cold brew 2oz | 15

Wine

6oz / 9oz / bottle

Red

SUMAC RIDGE RED

blend 9 / 13 / 36

MERLOT

red rooster, okanagan 13 / 18 / 50

CABERNET SAUVIGNON

black sage, okanagan - / - / 65

White

SUMAC RIDGE WHITE

blend 9 / 13 / 36

PINOT GRIS

red rooster, okanagan 13 / 18 / 50

ROSÉ

Jaboulet Cotes Rhone 45, France 13 / 18 / 50

PROSECCO

italy 9 / - / 40

Beer

– Draft –

CABIN

cabin super saturation

16oz | 8

DANDELION BLONDE

coldgarden 16oz 5.1% | 8

make it a michelada +1

– Cans –

HAMMER PANTS

pale ale by eighty eight 473ml | 9

JAMROCK

blackberry vanilla sour by

establishment 473ml | 9

SUNSHINE RAIN

IPA by cabin 473ml | 9

PREMIUM LAGER

import-style lager by dandy 473ml | 9

FIVE OF DIAMONDS

Pilsner by Blindman Brewing 473ml | 9

MY BEST FRIENDS GIRL

kolsch by establishment 473ml | 9

VILLAGE CIDER

sweet cider by village 473ml | 9

TROPICAL CIDER

dry cider by uncommon 473ml | 9

Spirits

add ginger beer, black cherry cola, grapefruit soda, root beer, orange cream soda, juice (orange, grapefruit, pineapple, cranberry) or soda for no additional charge

Tequila

blanco / reposado / añejo

FUZZY PEACH TEQUILA

9

ESPOLON

9 / 10 / -

ARETTE

9 / 10 / 11

CASAMIGOS

13 / 15 / 17

DON JULIO

12 / 14 / 16 / 50 (1942)

TIERRA NOBLE

15 / 18 / 22 / 30 (extra añejo)

CLASE AZUL

- / 45 / -

Mezcal

ALIPUS SAN BALTAZAR

1 oz | 15

CASAMIGOS

1oz | 18

Vodka

EAU CLAIRE EQUINEOX PRICKLY PEAR, CONFLUENCE HEADWATER

1oz 10 | 2oz 15

Rum

APPLETONS ESTATE, PLANTATION PINEAPPLE

1oz 9 | 2oz 14

Bourbon

BUFFALO TRACE, FOUR ROSES

1oz 9 | 2oz 14

Whiskey

JAMESONS IRISH

1oz 7 | 2oz 12

EAU CLAIRE RUPERTS, BEARFACE OAXACAN, SUNTORI TOKI

1oz 10 | 2oz 15

Gin

EAU CLAIRE FLOURISH, CONFLUENCE MANCHESTER, CONFLUENCE PINK

1oz 10 | 2oz 15

Zero Proof Cocktails

VIRGIN MARGARITA | 6

citrus, cane syrup, choice of flavour

Classic

Strawberry rhubarb

Charred Pineapple

Cilantro Cucumber

Spicy Watermelon

VIRGIN LAVENDER

COLADA | 6

coconut milk, pineapple, fresh citrus,
lavender cane syrup

VIRGIN CAESAR | 7

housemade kalamato, pickle,
pepperoncini, olive, Silk Road Chicago
steak spice, lime

LAVENDER ICED COFFEE | 6

lavendar organic cane syrup,
cold brew, oat milk

THAI LEMON GINGER

ICED TEA | 4

Tea Shop YYC tea, cane sugar, fresh
citrus

**make it a hard iced tea with 2oz
vodka +10**

Beverages

GRIZZLY PAW SODA | 4

root beer, ginger beer, black cherry
cola, orange cream soda, grapefruit

HAPPY BELLY KOMBUCHA | 6

grapefruit hops, purple ginger
**make it a hard kombucha with 2oz
vodka +9**

SODA | 3

with fresh lime

JUICE | 4

choice of grapefruit, pineapple, apple,
orange, or cranberry

NON-ALC PALE ALE | 8

village brewery 473ml

Hot Drinks

OSO NEGRO COFFEE | 4

drip. choice of oat milk and/or cane
sugar upon request

MIGHTY LEAF TEA* | 3

jasmine, peppermint, chai, earl grey
*all organic

Food Menu

Appetizers

CHIPS & SALSA | 10 🔥

choice of pico de gallo or roasted salsa, with house corn tortilla chips GF/SF

CHIPS & GUACAMOLE | 16

fresh chunky guacamole with house corn tortilla chips GF/SF

DIP TRIO | 12

served with house corn tortilla chips. Choose 3:
pineapple salsa
pico de gallo
mango salsa
roasted salsa
charred corn salsa
guacamole
refried beans
GF / SF

JALAPENO CHEEZE DIP | 16 🔥

crispy corn tortillas, cashew cheeze, fire roasted jalapeños
contains cashews GF / SF

EDAMAME BEANS | 8

edamame in the shell, citrus soy sauce, GF

YUCCA FRIES | 14

crispy fried cassava root, chimichurri, lime crema, cilantro
GF / SFA

CHILI LIME BRUSSEL SPROUTS | 13

fried brussel sprouts, lime crema, pumpkin seed parmesan, jalapeños, cilantro GF / SFA

SWEET CHILI CAULIFLOWER | 16 🔥

crusted cauliflower, sweet chili sauce, pickled peppers, green onion, valentinas crema, sesame seeds GF

POKÉ TOSTADAS | 15 🔥

guacamole, watermelon poké, mango salsa, chipotle aioli, cilantro GF
add a tostada +4

DELUXE NACHOS | 25

house corn tortilla chips, cheddar & mozzarella blend, pico de gallo, jalapeños, black olives, chipotle aioli, green onions, side of roasted salsa
GF / SFA

add guac +3.5

add beef, chipotle chicken, or pulled pork +4

take ~20 minutes to bake

SF/GF = Soy / Gluten friendly
SFA/GFA = Soy / Gluten friendly available- please ask for modifications
all parties of 6 or more are subject to a 20% automatic gratuity
modifications may be subject to a charge or politely declined

🔥 = spicy

Tacos

1 for 7 | 2 for 13.5 | 3 for 19 | 4 for 24.5

**all tacos come on locally made corn tortillas.
flour tortillas available upon request**

CHIMICHURRI BEEF

crumbled beef, cilantro chimichurri,
pico de gallo, avocado, cilantro

BANG BANG CAULIFLOWER

crispy cauliflower, valentinas crema,
avocado lime cabbage, watermelon
radish, green onions GF/ SFA

SPICY LIME

PULLED PORQUE

pulled local blue oyster mushrooms,
grilled pineapple salsa, lime crema,
green onions (very spicy) GF

NO-FISH

beer battered palm heart, lime red
cabbage, mango salsa, guacamole,
chipotle aioli GFA / SFA

ASADA PORTOBELLO

marinated portobello, guacamole,
sautéed red cabbage, pico de gallo GF

CHIPOTLE CHICKIN

chipotle chicken, avocado lime
cabbage, charred corn salsa, chipotle
aioli, pickled onion GF

Hot Sauces



HOUSEMADE JALAPENO



VALENTINAS



HOUSEMADE HABANERO

Our Motto

Our menu is made without the use of dairy, eggs, honey,
shellfish, or meat of any kind.


We are, and always will be 100% plant-based.
We source as local, organic, and high quality ingredients
as possible.

Common allergens in our kitchen include gluten, soy,
corn, garlic, onions, and sesame seeds. While we will do
our best to avoid cross-contamination, it is still a risk.

Please inform your server of your allergies or
sensitivities, including dairy, as we do use some products
that are made in facilities where dairy is processed.

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Burritos/ Quesadilla

with choice of:
chips & pico

kale salad with avocado vinaigrette
lime rice

Sub soup | 2

Sub chips & guac 2oz 1 | 4oz 2.50

Sub yucca fries | 4

BEAF BURRITO | 19 🔥

housemade crumbled beaf, lime rice, cheeze, chimichurri, roasted peppers, refried black beans, pico de gallo, valentinas crema

CHIPOTLE CHICKIN BURRITO | 19 🔥

chipotle chickin, lime rice, cheeze, roasted peppers, refried black beans, charred corn salsa, chimichurri, Valentinas crema, pickled onions

PESTO VEG QUESADILLA | 18 🔥

sun-dried tomato pesto, cheeze, pickled onion, roasted peppers, jalapeno cheeze sauce, chipotle aioli

contains cashews

add chipotle chickin or beaf +4

Bowls or Salads

choose a base of lime rice or kale with avocado vinaigrette

LEMON TOFU BOWL | 18.5 🔥

crispy lemon herb tofu, jalapeño crema, red cabbage, cucumber, mango salsa, avocado, citrus soy sauce, jalapeños, radish, black sesame seeds GF

CHIMICHURRI STAKE BOWL | 18.5 🔥

marinated portobello stake, chimichurri, pickled onions, roasted red peppers, refried black beans, pico de gallo, jalapeños, guacamole, valentinas crema GF

POKÉ BOWL | 18.5 🔥

charred pineapple salsa, avocado green cabbage, radish, cucumber, chipotle aioli, sesame seeds, green onions GF

TORTILLA SOUP SM 8 | LG 14 🔥

black beans, corn salsa, tortilla strips, cheeze, lime crema GF

Add avocado +3

Add chipotle chickin +4

Dessert

PINEAPPLE TRES LECHES | 10.5

vanilla sponge cake drenched in condensed coconut milk, whipped coconut cream, pineapple reduction

CREME BRULEE | 7.5

coconut vanilla custard and torched cane sugar GF

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