

Specials

Happy Hour

EVERY DAY FROM 3-5

- \$5 draft (16oz)
- \$5 tacos*
- \$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



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 klatato, tapatio, pepperoncini, pickle, olive, chicago spice rim 1oz 11 | 2oz 15

CARRIBEAN NEGRONI

plantation pineapple rum, Campari, sweet vermouth 2oz | 15

HAZELNUT ICED COFFEE

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

PALOMOSA

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

Wine

6oz / 9oz / bottle

Red

SUMAC RIDGE RED

blend 9 / 12 / -

VELVET DEVIL MERLOT

Washington, USA 13 | 17 | 45

CABERNET SAUVIGNON

black sage, okanagan - / - / 65

White

SUMAC RIDGE WHITE

blend 9 / 12 / -

SANTA JULIA PINOT GRIGIO

Argentina 11 | 15 | 39

ROSÉ

Jaboulet Cotes Rhone 45, France - / - / 50

PROSECCO

italy 9 / - / 41

Margaritas

1oz \$10 | 2oz \$15

6oz \$40*

*minimum 2 people

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

PICKLE

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

COFFEE

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

POBLANO CHILI

cazadores reposado, ancho Reyes poblano liqueur, citrus, organic habanero cane syrup

SMOKED CRANBERRY

mezcal, triple sec, citrus, real cranberries, cinnamon, organic cane syrup



*ALL FOOD SPECIALS ARE FOR DINE-IN ONLY

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

CRAFT DRY CIDER

dry cider by uncommon 473ml | 9

Spirits

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

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

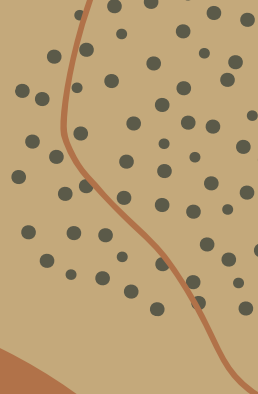
1oz 10 | 2oz 15

Vodka

CONFLUENCE HEADWATER, PARK ESPRESSO

1oz 10 | 2oz 15

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



Zero Proof Cocktails

VIRGIN MARGARITA | 6

citrus, cane syrup, choice of flavour
Classic
Strawberry rhubarb
Charred Pineapple
Cranberry

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

Appetizers

CHIPS & SALSA | 10

choice of: **pico de gallo,**
roasted salsa, or salsa verde
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
salsa verde
GF / SF

JALAPENO CHEEZE DIP | 16

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

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

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 OR sour cream +3

**add beef, chipotle chicken,
or pulled pork +4**

take ~20 minutes to bake

Tacos

1 for 7 | 2 for 13.5 | 3 for 19

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

CHIMICHURRI BEAF

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

BANG BANG CAULIFLOWER GF

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

SPICY LIME

PULLED PORQUE GF

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

REFRIED BEAN GF

lime red cabbage, refried black beans,
corn salsa, pickled onions, green
onion GF

NO-FISH GFA

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

ASADA PORTOBELLO GF

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

CHIPOTLE CHICKIN GF

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

Feature Taco

LIL MAC

housemade beaf, lil Mac sauce,
pickles, iceberg, white onions, black
sesame seeds, flour tortilla

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 beef, lime rice, cheese, chimichurri, roasted peppers, refried black beans, pico de gallo, valentinas crema

smothered burrito +3

CHIPOTLE CHICKIN BURRITO | 19

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

smothered burrito +3

ASADA PORTOBELLO QUESADILLA | 18

asada-marinated portobello stake, cheese, corn salsa, side of chipotle aioli

add chipotle chicken or beef +4

Bowls / 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

POBLANO CORN SOUP

SM 8 | LG 14



Roasted poblano, corn, plant cream GF

Add avocado +3

Add chicken +4

Dessert

PINEAPPLE TRES LECHES | 10

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

Hot Sauces

HOUSEMADE JALAPENO

VALENTINAS

HOUSEMADE HABANERO



BRUNCH

available 12-3pm
Saturday & Sunday

HUEVOS RANCHEROS GF / 17

corn tortillas, refried black beans, scrambled tofu, cheese, pico de gallo, salsa verde, guacamole GF
CHOICE OF SIDE

BRUNCH BURRITO / 18

refried black beans, scrambled tofu, cheese, roasted peppers, pico de gallo, valentinas crema, chimichurri, tots
CHOICE OF SIDE

smother the burrito in salsa roja and jalapeño crema +3

CHURRO FRENCH TOAST BIEGNETS / 18

Sourdough, cinnamon sugar, condensed coconut milk drizzle, icing sugar, beyond sausage
CHOICE OF SIDE

BREAKFAST TACOS GFA / 17

set of 2: corn tortilla, tofu scramble, bacon, chipotle aioli, green onion, salsa verde
CHOICE OF SIDE

CHILAQUILES GF / 18

corn chips, salsa roja (spicy), cheese, scrambled tofu, guacamole, jalapeño crema, refried black beans, cilantro GF -NO SIDE

SIDES

Lime rice
Tots
Kale salad w/ avocado vinaigrette
chips & pico de gallo
Poblano corn soup +2
Yucca fries with lime crema +4

ADDITIONS

chipotle chicken / 4
crumbled chorizo / 3
asada portobello mushrooms / 4
beyond sausage / 5
2 strips of bacon / 3
scrambled tofu / 4
guacamole / 3
avocado half / 3
side of tots / 5

MIMOSAS

\$5 EACH OR FLIGHT(3) \$12

Piña Colada

Strawberry

Passionfruit

Grapefruit rosemary

Guava

Orange

Pineapple

BAILEYS & COFFEE

jamesons, tia maria, oat milk, drip coffee
1oz 6 / 2oz 9

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