

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 klamato,
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

SUMAC RIDGE RED
blend 11 / 15 / -

ZORZAL MALBEC
Argentina 13 | 17 | 45

CABERNET SAUVIGNON
black sage, okanagan - / - / 65

SUMAC RIDGE WHITE
blend 11 / 15 / -

SANTA JULIA PINOT GRIGIO
Argentina 13 | 17 | 45

EL PICOTELO ORGANIC ROSÉ
Spain - / - / 40

**VILLA TERESA ORGANIC
PROSECCO**
italy 9 / - / 41

Red

White

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

PASSIONFRUIT

cazadores reposado, triple sec,
passionfruit puree, 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



*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

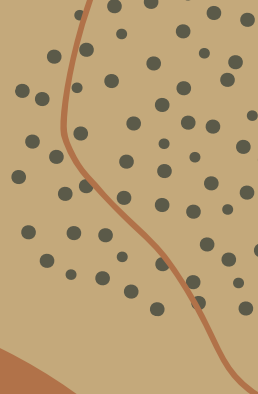
1oz 10 | 2oz 15

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

ZERO-PROOF MARGARITA | 6

citrus, cane syrup, choice of flavour

Classic / Spicy
Strawberry rhubarb
Charred Pineapple
Passionfruit
Pickle

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 | 5

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 | 3

choice of grapefruit, pineapple,
orange, or cranberry

NON-ALC PALE ALE | 8

village brewery 473ml

Hot Drinks

OSO NEGRO COFFEE | 3

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
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

SWEET CHILI CAULIFLOWER | 16.5

crispy cauliflower, sweet chili sauce,
pickled peppers, green onion,
sesame seeds, valentina's crema
SFA/GF

CHILI LIME BRUSSEL SPROUTS | 13

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

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 chickin,
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

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

Feature Taco

AGEDASHI TOFU

crispy soft tofu, sweet soy cabbage,
wasabi miso aioli, pickled radish, nori,
sesame seeds, green onion GF



Burritos/ Quesadilla

with choice of:
chips & pico
kale salad with avocado vinaigrette
lime rice
Sub soup | 2
Sub chips & guac | 2
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

ROASTED RED PEPPER SOUP SM 7 | LG 13

Pumpkin parmesan, green onions GF
Add avocado +3
Add chicken +4

Dessert

PINEAPPLE TRES LECHES | 11

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 GFA / 17

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

BRUNCH BURRITO / 18

refried black beans, scrambled tofu, chorizo, 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, crumbled chorizo, chipotle aioli, green onion, salsa verde
CHOICE OF SIDE

CHILAQUILES GFA / 18

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

SIDES

Lime rice
Tots
Kale salad w/ avocado vinaigrette
chips & pico de gallo
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