

• Dinner Menu •



modern mexican
kitchen & cantina

• Appy's •

Ensalada de Escalivada \$11.75
roasted chipotle candied beets, pascilla cornmeal crusted chevre, grilled granny smith apple, serrano white balsamic vinaigrette, smoked spanish onion crostini

Ensalada de Caesar \$9.75
romaine lettuce, roasted chili pumpkin seeds, jalapeno cornbread croutons, candied limes

Ensalada de Mexico \$12.75
romaine, sweet pepper corn salsa, pinto beans, organic blue corn tortillas, jicama & apple, chili pepitas, queso cotija, jalapeno buttermilk dressing

Add to any salad:
ancho chili parmesan chicken \$4.25
sautéed chipotle garlic prawns \$5.25
smoked blood orange & molasses glazed tofu \$3.75

Sopa de Tortilla \$8
fire-roasted tomatoes, chicken, pascilla chili & fresh cheese with avocado & grilled cornbread

Tres Salsas \$7
chili dusted hot corn tortilla chips & three fresh salsas

Guacamole Classico \$9.5
layered avocado & black bean dip with warm chili dusted tortilla chips

Platanos con Crema \$8
crisp plantain ribbons with fresh crema & salsa verde

Queso Fundido \$12
traditional mexican cheese dip, hot corn tortillas, charred onion rings, smoked tomato mexican lager salsa, spicy nopales - add chorizo \$3.5

Ceviche Habanero \$14
qualicum bay scallops, wild sockeye, shrimp & pacific halibut in a pomello citrus marinade on blue corn tostadas with guacamole & pickled papaya

Turkey Tostada \$13
grilled turkey tenderloin in pine nut & apricot mole, roasted corn & black beans

Quesadilla de Pollo \$11
empanada of smoked chicken, roasted yam, poblano & white cheddar with okanagan fruit-canela mojo & lime crema fresca

Beef Taquitos \$10
pulled slow-roasted beef brisket, smoky bbq salsa, pico de gallo salsa

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Enchiladas Verduras \$15.75
4 cheese & green chili filled blue corn tortillas, roasted peppers, eggplant & zucchini, charred cherry tomato ranchero sauce, cilantro rice & organic greens

Julio's Corn Tacos \$16.25
all tacos served with organic mesclun greens, rice & black beans

At Me & Julio
we recycle
and use
local & organic
products when
possible

- baby spinach, smoked tofu, roasted corn & sweet peppers, chipotle cream sauce.
- crispy pan-seared halibut & mango salsa
- battered prawns, chili de arbol ajoli, jicama & grilled pineapple slaw
- pulled achiote chicken, salsa verde and crema
- carne asada (grilled steak) & pico de gallo
- ground beef & chorizo, pomegranate demi

Paella \$18.25
smoked chicken, red wine poached chorizo, poblano peppers and fresh local seafood steamed in a spicy tomato and saffron stew. crispy chili plantains

Gaucha Steak \$21
flat iron steak, grilled serrano chimichuri butter, mexican style cob corn, oaxaca cheese & avocado red nugget potato mash, buttermilk battered onion rings

Cochinito Ribs \$22
sasparilla-glazed baby back ribs, jicama, apple, chayote buttermilk slaw, smoked gouda & cascabel "mac & cheese"

