



MEZCANTINA

MEXICAN + TAPAS + AGAVE-BAR

TACOS

All soft, with hand made corn tortilla.

Carne Asada 9 GF
Marinated and grilled steak, garnished with pico de gallo and guacamole.

Carnitas 8 GF
Michoacan style, seasoned pork, perfectly braised until tender. Garnished with chopped onion & cilantro.

De Lengua 9 GF
Beef tongue, braised with garlic, onions, and bay leaf, garnished with onion & cilantro.

Baja fish 9
Baja California-style, crispy battered fish fillet, guacamole, pico de gallo, coleslaw and chipotle dressing.

Tuna 9
Yellowfin tuna loin, marinated and coated with Panko. Garnished with pico de gallo, guacamole and special dressing.

Gobernador 9 GF
Buttery shrimp, bell peppers and onions. Melted cheese, avocado and chipotle dressing.

Rajas de Poblano y Elote 8 GF V
Light, flavorful fajitas with Poblano pepper, onion and corn. Garnished with fresh cheese.

SOUPS & SALADS

Caldo de Camarón 18 GF
Comforting shrimp soup with potatoes, carrots, celery and fresh shrimp simmered in a savory broth made with mild guajillo pepper.

Sopa de Hongos 16 GF V
Hearty mushroom soup made with tomato and guajillo broth seasoned with oregano.

Frijoles Charros 17 GF
Pinto Beans in a boldly flavored broth of roasted tomatoes, red peppers, pork, and spices.

Ensalada Verde de la Casa 18 GF V
Bright mix of green mango, cucumber, green papaya, lettuce, basil and mint with a zesty dressing made with wild honey, mustard and lemon.

Ensalada de frutos rojos 18 GF V
Mixed red fruits, fresh cheese, arugula, and praline seeds. Tossed in a robust chili powder & chocolate vinaigrette.

DESSERTS

Fresas con Crema 12 GF
Popular Mexican dessert made with a cream sauce poured over fresh strawberries.

Cheese Cake 16
Four flavors to choose:
White Chocolate Raspberry
Vanilla Bean
Dulce de Leche Caramel
Double Chocolate

BOTANAS DE CANTINA NICE

Guac & Chips 18 GF V
Mashed avocado, seasoned, mixed with Pico de Gallo. Corn chips on the side.

Chistorra con Queso Fundido 22
Spanish cured sausage with melted Manchego and Mozzarella. Flour tortillas on the side.

Empanada Frita de Jamaica 14 GF V
Fried corn masa, filled with an aromatic mix of hibiscus flower, onion, tomato, jalapeno, herbs, and spices.

Empanada frita de Huitlacoche 16 GF V
Fried corn masa, filled with earthy corn truffle cooked with epazote.

Salbute de Cerdo en Salsa Garita 12
Fried puffed corn masa, filled with refried beans, topped with four-chile marinated pork spiced with cumin, oregano, cloves, peppers and apple vinegar.

Salbute de Cochinita Pibil 12
Fried puffed corn masa, filled with refried beans, topped with pulled pork marinated with annatto seeds, sour orange and spices, slow cooked in banana leaf.

Calamari rings 16
Panco breaded, served with marinara sauce.

Potato Wedges 14 V Seasoned, fried to golden.

ESPECIALIDADES

From the Chef, only served 5 to 11:30pm

Pesca del Dia 22 GF
Please ask your server for the specialty fish, dish of the day.

NY Steak con Ensalada de Nopal 32 GF
Tender and juicy grilled steak, served with a fresh cactus salad.

Pato en Mole negro 34 GF
Grilled Duck served with Oaxacan specialty sauce; made with smoked peppers, Mexican chocolate, seeds and spices.

Aguachile de chipotle 26 GF

Sinaloa-Style, Spicy version of ceviche. Shrimp and Scallops cured with citrus juice, spiced with Chipotle. Corn chips on the side.

Vegetales a la Parrilla 22 V GF
Seasonal grilled vegetables with garlic and spices.

Costillas de Cordero 29 GF
Seared and grilled lamb chops with avocado leaf, red chilli sauce, and garlic. Served with avocado salad.

BRUNCH

Served from 9:00am to 3:30pm

Veggie Benny 19
Roasted vegetables, cheddar, two poached eggs, hollandaise, potato wedges & salad.

Salmon Benny 21
Smoked salmon, herbed cream cheese, two poached eggs, hollandaise, potato wedges & salad.

Pulled Pork Benny 21
Cochinita pibil pork, queso fresco, citrus onions, two poached eggs, hollandaise, potato wedges & salad

Huasteco 24 GF
Enchiladas, your choice of salsa; green, red, sesame seeds. Arrachera, refried beans, salad.

Huevos Rancheros \$21 GF
3 scrambled eggs, cheese & salsa, guacamole, refried beans, corn tortillas.

Buttermilk sweet Pancakes 2 PC 14
Fruit compote & Ontario maple syrup

EXTRAS
spinach 3 | roasted tomatoes 3 | avocado 3 | arrachera 6
queso fresco 3 | bacon 4 | Hongos 3 | salad 5 | black beans 5
guacamole 4 | pico de gallo 4 | tortilla chips 3 | fruit cup 5

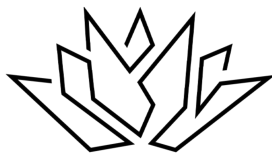
V Vegetarian

GF Gluten Friendly

V Vegan


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COCKTAIL AGAVE-BAR



MICHELADAS

Clásica 14

Clamato, michelada base, cucumber, fresh lime juice, tajin, Lager beer.

Pastor 16

Pineapple puree, michelada base, pastor sauce, fresh lime juice, Lager beer.

Blueberry 16

Blueberry puree, michelada base, chile morita sauce, fresh lime juice, Amber beer.

Aguachile 16

Aguachile de Chipotle sauce, michelada base, fresh lime juice, Tajin, Lager beer.

Tejui-chela 16

Artisanal Tejuino, Lime sorbet, fresh lime juice, tajin.

LOS CLÁSICOS

Margarita 18

(2oz) Casamigos Blanco, Cointreau, fresh lime juice, agave.

Mojito 18

(2oz) Havana Club Rum, fresh lime juice, mint, soda.

Piña Colada frappe 21

(2oz) Havana Club Rum, coconut cream, evaporated milk, pineapple puree, lime.

Sangría red or white 18

Red or white wine, orange, lime, seasonal fruit, soda.

Aperol Spritz 18

Aperol, Prosecco, orange, sparkling water.

Caesar 16

Grey Goose Vodka, lime, clamato, black sauces, pickle juice, black pepper.

CERVEZA

ON DRAUGHT

Mezcantina Lager 9

Corona 11

Heineken 11

Barking Squirrel 11

BOTTLES 355ml. 9

**TALL CANS
473ml. 10**

Corona

Heineken

Modelo Especial

Modelo Especial

Negra Modelo

Tecate

XX Lager

New England IPA

APERITIVO

Cantina Spritz 14

(1.5 oz) Modelo beer, Campari, Grapefruit juice.

Tepache Mezcantina 22

(2oz) Artisanal Tepache, Casamigos Mezcal, pineapple puree, fresh lime juice, agave, chocolate bitters.



Mezcal Pairing 35

3 x 1oz. Casamigos (Espadin), Banhez Ensemble (Espadin & Barril), Madre (Espadin & Cuishe) Paired with: Pato en Mole Negro, Pulpo en Mole Verde, Aguachile de Chipotle.

Mezcal-Rose 28 Boilermaker

(1.5 oz) Casamigos Mezcal
(6 oz) Pitars Brut Rose.

Negroni Jamaica 21

(3oz) Casamigos Mezcal, Campari, Rosso Vermouth, Hibiscus.

MEZCANTINA

Cucumber Thyme Spritz 19

(2oz) Casamigos Blanco, fresh lime juice, cucumber puree, thyme, sparkling water.

Agave White Lady 24

(2oz) Casamigos Mezcal, Cointreau, Absinthe, fresh lime juice, basil, egg white.

Margarita Rosa 20

(2.5oz) Casamigos Blanco, Cointreau, Chambord Royale, fresh lime juice, raspberry, agave.

Mezcal Margarita 22

(2oz) Casamigos Mezcal, Cointreau, fresh lime juice, tomatillo puree, agave, mole bitters, Grasshopper salt.

Pastor Margarita 20

(2oz) Casamigos Blanco, Cointreau, fresh lime juice, pineapple puree, pastor spice syrup, cilantro.

Tulum Paloma 21

(2oz) Casamigos Blanco, Pitars Brut Rosé, grapefruit cordial, fresh lime juice, agave.

Mezcal Mule 21

(2oz) Casamigos Mezcal, Ginger beer, cucumber, fresh lime juice, agave.

DIGESTIVO

Hey Mambo 22

(2oz) Casamigos Mezcal, Casamigos Blanco, Aperol, fresh lime juice, coconut cream, pineapple.

Mazapán Carajillo 22

(3oz) Casamigos Añejo, Kamora Coffee Liqueur, espresso, mazapán, agave.

VINO

BLANCO, ROSADO.

2021 Cedar Rock 21/80

Chardonnay. Viticultural Area, California.

2015 Botter 16/60

Pinot Grigio Rosato. Veneto, Italy.

2015 Valle Secreto 80

Sauvignon Blanc 'First Edition. Cachapoal, Chile.

TINTO

2015 Hansen Cellars 17/64

Cabernet Sauvignon. Lodi, California

2015 Dos Fincas, Carlos Basso 18/68

Malbec. Mendoza, Argentina.

2021 Grayson Cellars 24/92

Cabernet Sauvignon. AVA, California.

2014 Blazon 92

Pinot Noir. Lodi, California.

2021 Bel-Air Bourgogne 120

Pinot Noir. Burgundy, France.

2011 Tenuta Santome 120

Merlot Parcel 80. Veneto, Italy.

ESPUMOSO

2021 Krone Cuvée Cap Classique Brut Rosé 24/92

Western Cape, South Africa.

La Marca Prosecco DOC 22/84

Prosecco. Veneto, Italy.

Moët & Chandon Ice 400

Imperial Champagne. Champagne, France.

Dom Pérignon Brut Vintage 1400

Champagne. Champagne, France.

NON-ALCOHOLIC

Blueberry Mock-jito 12

Blueberry, mint, lime, soda.

Zero Mule 12

Cucumber, lime, mint, ginger beer.

Virgin Piña Colada 14

Coconut cream, evaporated milk, pineapple puree, lime.

Tejuino 14

Corn fermented beverage, lime sorbet.

Tepache 12

Tropical fermented pineapple, piloncillo, and spices.

Aguas Frescas 6

Horchata, Jamaica, Piña.

GROUPS OF 6 OR MORE ARE SUBJECT TO ADD 20 PERCENT GRATUITY.
PLEASE INFORM US OF ANY ALLERGIES. WE WILL DO OUR UTMOST TO ACCOMMODATE WITH MODIFICATIONS. THOUGH WE ARE UNABLE TO GUARANTEE AN ALLERGEN-FREE KITCHEN. THE TIME WE TAKE IN THE PREPARATION DEMONSTRATE THE DEDICATION, PATIENCE, AND LOVE PUT IN OUR GUESTS.



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