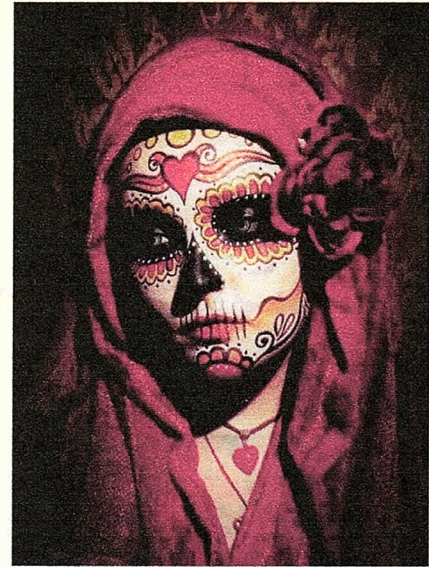


LUNCH MENU

Your Choice of Two Tacos with side of Charro Beans and grilled onions **\$ 14**

- ◆ **Fish Taco** : Classic Ensenada Style Battered Fish in a Fresh Organic Hand Made Nixtamal Tortilla, cabbage, pico de gallo, avocado & Ensenada dip sauce
- ◆ **Prawn taco** : Grilled Prawns in a Fresh Organic Hand Made Nixtamal Tortilla, cabbage, pico de gallo, avocado & Ensenada dip sauce
- ◆ **Carnitas Taco (Pork)** : Slow Cooked Pork Ribs & Shoulder in the Most traditional Michoacán Style, Pico de Gallo, cilantro & lime
- ◆ **Roasted Veggies**: Fresh Organic Hand Made Nixtamal Tortilla, cabbage, pico de gallo, Ensenada dip sauce, Avocado Salsa & Roasted Veggies



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- ◇ **The House Bloody Mary** : Silver Tequila 20z, fresh made organic Clamato Juice, Lime & Spices **\$ 12**
- ◇ **Jarritos** : Traditional drink of the fairs in Mexico, Silver Tequila, fresh squeezed grapefruit juice & lime, grapefruit soda, chilli & salt served in a clay cup **\$ 10**
- ◇ **Margaritas** : Classic Lime or Cadillacs, 2 Oz Silver Tequila, fresh squeezed juices shaken on the rocks **\$ 12**
- ◇ **Sangrias** : 11 Oz Traditional Spanish "Tinto de Verano" or Sangria either Red or White **\$ 12**
- ◇ **Micheladas** : Traditional Beer Caesar (Clamato Juice & Spices) with Corona or Tecate Tall Boy **\$ 12**
- ◇ **Draft Beer** : Premium Four Winds Lager **\$ 7**
- ◇ **The Usual Suspects** : Corona, Pacifico, XX lager, XX amber, Sol, @ **\$ 6** / Modelo Especial & Negra Modelo @ **\$ 7** / Corona & Tecate Tall Boys @ **\$ 9**
- ◇ **Wine Cab Sauv or Sauv Blanc 9 Oz** **\$ 10**

This is a Scratch Kitchen - Please Let Us Know If You Have Any Allergies