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BIENVENIDO!

Welcome to Casa Amigos and the Tequila Bar upstairs.

At Casa Amigos we are carrying on the fine tradition of serving tasty selections of Mexican cuisine here in the former location of the very successful Zapata's Mexican Restaurant.

Zapata's was a much loved dining treasure that served it's many loyal customers for almost 40 years. This menu is inspired by our excellent culinary team from St. John's and Mexico City, as well as our continuation of serving a selection of your favourite Zapata's originals.

Please enjoy your dining experience with us and thank you for choosing Casa Amigos... Gracias!

> We are available for private events, corporate events, and for catering.

We offer take-out, SkipTheDishes, DoorDash, and Uber Eats.







APPETIZERS

WARM TORTILLA CHIPS GF

A snack-sized basket of hand cut corn tortillas imported from Mexico with house salsa. \$10 Add a small portion of Guacamole \$6 Queso \$6

CHICKEN TAQUITOS GF

6 pieces of corn tortillas, imported from mexico, stuffed with chicken, veggies and Tex-Mex cheese then fried to perfection, served with house salsa. \$14 Add Sour Cream \$4

QUESADILLAS

Shredded chicken, Tex-Mex cheese, tomatoes, onions, green peppers in a toasted flour tortilla topped with cheese. \$16 Add Salsa \$4 Sour Cream \$4

CHEFS WINGS

Basket of 8 seasoned unbattered wing pieces with house dip. \$16 Add Fries \$6

AMIGOS NACHOS GF

Layers of hand cut chips imported from Mexico, covered in Tex-Mex shredded cheese, refried beans, tomatoes, onions, green peppers, jalapenos, pickled onions, banana peppers and house salsa. \$23

Add Beef \$6 Chicken \$7

Add Guacamole \$6 Sour Cream \$4

SALADS & SOUPS

CHICKEN FAJITA SALAD GF

Grilled and seasoned chicken strips on top of a fresh garden salad, tossed in our house dressing. Served in a crispy tortilla bowl. \$23

SOUPS

Chili By The Bowl. **CF** \$14 Zapata's Original!

Mexican Chicken Tortilla Soup. GF \$13

Tomato Bisque topped with Parmesan Cheese. \$11



Please advise your server of any allergies or dietary concerns.

We will do our best to make your dining experience a pleasant one.

GF = Gluten-Free option available.

While we will do our best to provide gluten-free options, we cannot ensure cross contamination will never occur.

TACOS

CHEF'S CHOICE BIRRIA TACO GF

One birria taco, marinated AAA beef slow roasted for hours, pulled apart, stuffed in corn tortilla with onions and Tex-Mex cheese, cooked golden brown in it's own fat. Served with a side of au jus. \$9 each 2 Tacos for \$16 Add Fries \$6

VEGGIE TACO

One soft shell flour tortilla, filled with sautéed onions, peppers, mushrooms and Tex-Mex cheese. Topped with salsa verde and sour cream.

\$7 each 2 Tacos for \$13 Add Fries \$6

COD TACO

One crispy beer battered portion of cod, avocado coleslaw, pickled onions, lime crema, hot sauce, jalapenos, cilantro. \$9 each 2 Tacos for \$16 Add Fries \$6

HARD-SHELL BEEF TACO GF

One beef taco, hard-shell corn tortilla, seasoned taco meat, lettuce, tomato, Tex-Mex cheese, salsa and sour cream. \$8 each 2 Tacos for \$15 Add Fries \$6

Sides are available for an extra cost.

HOUSE SPECIALS

MEXICAN FLAG GF Zapata's Original!

Three enchiladas, chicken, beef and veggie topped with the colors of Mexico... salsa verde, sour cream and salsa. \$26

POLLO CON CHILI VERDE Zapata's Original!

Seasoned tender chicken breast stuffed with peppers & Tex-Mex cheese, wrapped in a crisp flour tortilla, topped with cheese, salsa verde and sour cream. \$24

CHIMICHANGAS

A flour tortilla filled with peppers, tomatoes, onions, your choice of veggie, beef or chicken. Veggie \$23 Taco Meat \$24 Chicken \$26

BURRITO

Generous servings of chicken or beef, Tex-Mex cheese, veggies, refried beans, guacamole and rice wrapped in a soft tortilla. Topped with sour cream and salsa. Veggie \$23 Taco Meat \$24 Chicken \$26

House Specials are served with Mexican Rice and Refined Beans.

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MAINENTREES

MEXICAN BURGER GF

Canadian beef and Chorizo patty, roasted Pablano mayo, pico de gallo, lettuce, cheddar cheese, grilled brioche bun. Served with house fries. \$21

AMIGOS FAJITA SKILLET GF

Your choice of juicy fresh chicken breast, New York striploin or fresh veggies seasoned and cooked to perfection, then tossed with sautéed bell peppers, mushrooms and onions. A squeeze of fresh lime adds a punch of flavour. Served with 3 warm tortillas, Tex-Mex cheese, pico de gallo, and sour cream. Add Guacamole \$6

Veggie Skillet \$24 Chicken Skillet \$26 New York Striploin Skillet \$28

DESSERIS

TRIPLE CHOCOLATE MOUSSE CAKE

Tequila whipped cream and chocolate bark. \$11

CHURROS

Tossed in cinnamon brown sugar, served with a side of Nutella. \$11

CARROT CAKE

Classic carrot cake, served with whipped cream. \$11

BLUEBERRY CHEESECAKE

Blueberry streusel cheesecake drizzled with blueberry sauce and whipped cream. \$11

SIDES

HOUSE SALSA GF \$4

HOUSE PICO DE GALLO GF \$5

MEXICAN RICE GF \$5

QUESO GF \$6 SOUR CREAM GF \$4

REFRIED BEANS GF \$5

GUACAMOLE GF \$6 FRIES GF \$6

CHILLI OF \$6

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BEBIDAS

BEER BY THE BOTTLE \$8.75

Quidi Vidi Iceberg
Quidi Vidi Day Boil
Quidi Vidi 1892
Coors Light
Michelob Ultra
Corona Extra
SOL
Stella Artois
Corona Zero \$7
Guinness (Can) \$10

BEER ON TAP \$10

Quidi Vidi Iceberg Quidi Vidi Day Boil

CLASSIC MARGARITA

Glass \$14 Jug (for two) \$59

RED SANGRIA

Glass \$15 Jug (for two) \$63

HIGHBALLS \$9.50

Gordon's Gin
Seaweed Gin
Tanqueray Gin
Iceberg Vodka
Crown Royal
Jack Daniel's Old No.7
Jameson Whiskey
Olmeca Gold Tequila
Malibu Rum
Bacardi Superior
Lamb's Palm Breeze

COOLERS \$8.75

Mike's Hard Lemonade Mike's Hard Limeade Smirnoff Ice Original Nude Vodka Smash

SPECIALTIES

The Caesar \$14
Iceberg Martini \$14
TequilaMisu Martini \$15
Churro Martini \$15
Pepperita \$15
Paloma \$15
Mexican Mule \$15
Smoked Oaxaca \$16

SOFT BEVERAGES

Bitter Truth Mocktail \$6 Cranberry Punch Mocktail \$6 Tropicana Mocktail \$6 Soft Drinks \$3.50 Coffee \$4.25 Tea \$4

WINE

Beringer Pinot Grigio (White)
Beringer Cabernet Sauvignon (Red)
Santa Rita "Secret Reserve" Sauvignon Blanc (White)
Santa Rita "Secret Reserve" Cabernet Sauvignon (Red)
Glass 5oz \$13 8oz \$17 Bottle \$56
Please ask you server for this week's selection.

All menu prices are exclusive of taxes & gratuity.