

APERITIVOS appetizers

AHI TUNA CRUDO*

blackened serrano aioli, lemon, mexican oregano flatbread 17

OVEN-ROASTED MUSSELS & SHRIMP*

chorizo, smoked pasilla, cilantro grilled bread 19

CRAB & SHRIMP CAKE

blackened serrano aioli, oaxaca sauce 20

CRISPY CORN FLAUTAS

queso fresco, avocado-tomatillo salsa, pico de gallo *roasted chicken* or *braised beef* 15

CANCÚN AHI TUNA CEVICHE

mango agua-chile, watermelon, almond, black sesame 18

SOPAS Y ENSALADAS

POZOLE VERDE

braised pork, hominy, green chile & tomatillos, shredded cabbage *bowl* 12 | *cup* 8

TORTILLA SALAD

romaine, bacon, corn, roasted vegetables, queso fresco, crispy tortilla, lime vinaigrette, choice of *grilled chicken* 17 or *seared ahi tuna* 22

RANCHERO CHICKEN SALAD

baby greens, grilled chicken, bacon, queso fresco, buttermilk guajillo dressing 18

CAESAR SALAD

romaine hearts, spiced pumpkin seeds, parmesan croutons, choice of *grilled chicken* 17 or *seared ahi tuna* 22

PARA LA MESA for the table

FIVE TACO SAMPLER

choice of *grilled fish*
*carne asada** | *chicken tinga*
pork | *herbed mushroom*
corn or flour tortillas red onion,
cilantro, arbol-tomatillo salsa 25

QUESO FUNDIDO

chihuahua & oaxaca cheese,
epazote, flour tortilla 14
add *housemade chorizo* 3
roasted chicken 3
house-pickled jalapeños 1

CHIPS & SALSA

roasted tomato,
onion, chipotle, cilantro 5
add *guacamole* 11

COMPLIMENTOS sides

CRAB & SHRIMP CAKE 12

SEASONAL ROASTED VEGETABLES 10

GREEN CHILE POTATO GRATIN 10

GUACAMOLE 11

MUSHROOM HOMINY 9

GRILLED SHRIMP SKEWERS 16

BRUNCH ON THE CANAL

Friday - Sunday | 10 a.m. - 2 p.m.

Bottomless Mimosas
& Bloody Marys served
10 a.m. - 12 p.m.



ALL TORTILLAS ARE
MADE IN HOUSE



STREET TAQUERIA

Open Daily

Tacos, Chicarrones, Sangria,
Cervezas, & Margaritas

PLATOS FUERTES traditional entrées

influenced by our chef's travels through Mexico

SANTA ROSA BARBACOA

guajillo chile rubbed pork served in a banana leaf, chipotle bbq sauce, cilantro rice, black beans, corn tortillas 28

CABO AHI TUNA*

oaxaca chile crema, pico de gallo, potato gratin 28

VAQUERO BEER-BRAISED SHORT RIB

mushroom hominy, oaxaca chile reduction 30

CARNE ASADA* 12 oz

mexican spiced n.y. strip, potato gratin, roasted vegetables 48

ARBOL-GLAZED SALMON

quinoa, dried fruits & nuts, mango salsa 28

MEXICO CITY ENCHILADAS

choice of **roasted chicken** or **braised beef**, quesco fresco, shredded lettuce, tomato, cilantro rice, black beans 26

POLLO CON MOLE POBLANO

roasted vegetables, rice, sesame 27

CAÑONITA BURRITO

choice of **roasted chicken breast**, **carne asada***, or **shrimp** poblano peppers, lettuce, tomato, asadero cheese, chipotle, crema, rice & beans 28

SAN LUIS CHILE RELLENO

cornmeal-crusting poblano, dried fruits & nuts, goat cheese, guajillo, cilantro rice, black beans 24

CAZUELA DE MARISCOS

mussels, clams, shrimp, calamari, mahi-mahi, salsa rustica, cilantro grilled bread 32

MAHI-MAHI VERACRUZ

peppers & onions, capers, rice, marisco broth 28

MUSHROOM ENCHILADAS

corn tortilla, cheese, poblano sauce, rice, borracho beans 25

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POSTRES desserts | 11 each

MARGARITA TART

lemon-lime curd, grand marnier meringue

CHURROS CON CAJETA

cinnamon, sugar, caramel sauce

ANCHO-CHOCOLATE BROWNIE

vanilla ice cream

NIEVES

mango-passion fruit coulis, toasted pepita brittle

BEBIDAS refreshments

JARRITOS

choice of **pineapple**, **mandarin**, or **grapefruit** 5.25

AGUAS FRESCAS

choice of **blackberry**, **horchata**, **lemonade**, **limeade**, **mango**, **strawberry**, **prickly pear**, **raspberry**, or **watermelon** 5.50

FLAVORED ICED TEAS

choice of **ginger**, **peach**, or **blueberry** 5.50

BOTTLED WATER

choice of **S.Pellegrino** or **Acqua Panna** 9

RED BULL

choice of **regular** or **sugar-free** 5



HAPPY HOUR

Monday - Thursday | 2 - 5 p.m.

  @canonitalv

APERITIVOS appetizers

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blackened serrano aioli, lemon, mexican oregano flatbread 17

CRISPY CORN FLAUTAS

queso fresco, avocado-tomatillo salsa, pico de gallo *roasted chicken* or *braised beef* 15

SOPAS Y ENSALADAS

POZOLE VERDE

braised pork, hominy, green chile & tomatillos, shredded cabbage *bowl 12 | cup 8*

TORTILLA SALAD

romaine, bacon, corn, roasted vegetables, queso fresco, crispy tortilla, lime vinaigrette, choice of *grilled chicken* 17 or *seared ahi tuna* 22

PARA LA MESA for the table

CHIPS & SALSA

roasted tomato, chipotle, onion, cilantro 5
add *guacamole* 11

OVEN-ROASTED MUSSELS & SHRIMP*

chorizo, smoked pasilla, cilantro grilled bread 19

CRAB & SHRIMP CAKE

blackened serrano aioli, oxaca sauce 20

CANCÚN AHI TUNA CEVICHE

mango agua-chile, watermelon, almond, black sesame 18

RANCHERO CHICKEN SALAD

baby greens, grilled chicken, bacon, queso fresco, buttermilk guajillo dressing 18

CAESAR SALAD

romaine hearts, spiced pumpkin seeds, parmesan croutons, choice of *grilled chicken* 17 or *seared ahi tuna* 22

QUESO FUNDIDO

chihuahua & oxaca cheese, epazote, flour tortilla 14
add *housemade chorizo* 3 | *roasted chicken* 3
house-pickled jalapeños 1

CAÑONITA CLÁSICOS tried-and-true recipes loved by natives and novices

MEXICO CITY ENCHILADAS

choice of *roasted chicken* or *braised beef*, queso fresco, shredded lettuce, tomato, cilantro rice, black beans 26

CAÑONITA FAJITAS peppers, pico de gallo, guacamole, tortillas, crema, choice of *grilled chicken breast* 23 *skirt steak** or *shrimp** 28 *choice of two* 32

SMOKED CHICKEN QUESADILLA

cilantro rice, black beans, guacamole, pico de gallo, crema 19

TACOS choice of *chicken tinga*, *carne asada*, *pork carnitas*, *grilled fish*, *herbed mushroom*, *corn or flour tortilla*, arbol-tomatilla salsa *three* 18 | *five* 25

CAÑONITA BURRITO

choice of *roasted chicken breast*, *carne asada**, or *shrimp* poblano peppers, lettuce, tomato, asadero cheese, chipotle, crema, rice & beans 28

COMPLIMENTOS sides

CRAB & SHRIMP CAKE 12

SEASONAL ROASTED VEGETABLES 10

GREEN CHILE POTATO GRATIN 10

GUACAMOLE 11

MUSHROOM HOMINY 9

GRILLED SHRIMP SKEWERS 16

BRUNCH

Friday, Saturday, & Sunday 10 a.m. – 2 p.m.
Bottomless Mimosa or Bloody Mary 28 available 10 a.m. – 12 p.m.

CHURROS

cinnamon, sugar, caramel sauce 11

BREAKFAST BURRITO

scrambled eggs, chorizo, ranchero potatoes, guajillo salsa or salsa verde 15

LEVANTATE ENCHILADAS*

two cheese and green chile enchiladas, scrambled eggs, pico de gallo, ranchero potatoes, black beans 15

PLATOS FUERTES

traditional entrées influenced by our chef's travels through Mexico

SANTA ROSA BARBACOA

guajillo chile rubbed pork served in a banana leaf, chipotle bbq sauce, cilantro rice, black beans, corn tortillas 28

VAQUERO BEER-BRAISED SHORT RIB

mushroom hominy, oaxaca chile reduction 30

CARNE RANCHERA

grilled skirt steak, caramelized onion, serrano peppers, black beans, pico de gallo, poblano quesadilla 34

MICHOACAN PORK CARNITAS

arbol-tomatillo sauce, chicharrónes, queso fresco, rice 24

POLLO CON MOLE POBLANO

roasted vegetables, rice, sesame 27

SAN LUIS CHILE RELLENO

cornmeal-crusting poblano, dried fruits & nuts, goat cheese, guajillo, cilantro rice, black beans 24

ARBOL-GLAZED SALMON

quinoa, dried fruits & nuts, mango salsa 28

MAHI-MAHI VERACRUZ

peppers & onions, capers, rice, marisco broth 28

CAZUELA DE MARISCOS

mussels, clams, shrimp, calamari, mahi-mahi, salsa rustica, cilantro grilled bread 32

MUSHROOM ENCHILADAS

corn tortilla, cheese, poblano sauce, rice, borracho beans 25

STEAK & EGGS*

8 oz. grilled skirt steak, scrambled eggs, black beans, roasted serrano peppers, caramelized onions, corn tortillas 30

BRAISED SHORT RIB CHILAQUILES*

corn tortilla chips, asadero cheese, scrambled eggs, salsa roja, crema, pico de gallo 16

POSTRES

desserts 11 each

MARGARITA TART

lemon-lime curd, grand marnier meringue

CHURROS CON CAJETA

cinnamon, sugar, caramel sauce

ANCHO-CHOCOLATE BROWNIE

vanilla ice cream

NIEVES

mango-passion fruit coulis, toasted pepita brittle



ALL TORTILLAS ARE MADE IN HOUSE



HAPPY HOUR

Monday – Thursday | 2 – 5 p.m.



STREET TAQUERIA

Open Daily

Tacos, Chicarrones, Sangria, Cervezas, & Margaritas

MAKE EVERY BITE MORE REWARDING

Become a Preferred Guest loyalty club member and start earning points toward rewards. Ask your server for details.

Before placing your order, please inform your server if a person in your party has a food allergy. While we attempt to use reasonable efforts to prevent the introduction of the allergen of concern into the food we serve, we cannot guarantee that the allergen was not introduced during another stage of the food chain process or involuntarily by us.

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STREET TAQUERIA

Open at 11:30 a.m.

Located at the far entrance,
facing St. Mark's Square

MARGARITAS

ALL MARGARITAS ARE HAND-SHAKEN WITH FRESH INGREDIENTS

16 OZ

THE CLASSIC

blanco tequila, lime juice, orange liqueur, agave

15

PINEAPPLE

pineapple and Tahitian vanilla bean-infused
blanco tequila, agave, Cointreau, lime juice

16

JALAPEÑO

orange and jalapeño-infused blanco tequila,
cilantro, orange liqueur, lime juice

16

SANGRIA DE ROJO

housemade sangria swirled with our
classic margarita

15

Sangria 16 OZ

WHITE

chardonnay, brandy,
limoncello, peach, orange,
lemon, lime

14

RED

California red burgundy,
brandy, orange,
pineapple, lemon

14

CERVEZAS

BUD LIGHT 8 | CORONA 9 | MODELO NEGRA 9 | DOS EQUIS 9

SELTZER

HIGH NOON PINEAPPLE & WATERMELON

8

TACOS

SOFT OR CRISPY CORN HOUSEMADE TORTILLAS 5 EACH • TWO FOR 9

PORK CARNITAS

braised pulled pork, toasted arbol chile salsa, red onions

CHICKEN TINGA

shredded chicken breast, chipotle sauce, romaine, El Yucateco habanero crema

CARNE ASADA

grilled ribeye steak, Cañonita signature spice blend, avocado-tomatillo salsa

ROASTED MUSHROOM

herb-roasted mushrooms, queso fresco

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**MAKE IT A MEAL** add chips and fountain drink **11**

## Street food

**VEGETABLE CHOPPED SALAD** shredded lettuce, roasted vegetables, tortilla strips, queso fresco, lime-thyme vinaigrette **7**

**ADD: CHICKEN, CARNE ASADA, CARNITAS, OR ROASTED MUSHROOMS 3**

**CHIPS & GUACAMOLE** Mexican avocado, serrano chile, red onions, cilantro, lime, sea salt **6**

**CHICHARRONES** crispy pork rinds, lime, chili powder, sea salt **4**

**CHICKEN TINGA BURRITO** monterrey & asadero cheese, sweet peppers, guacamole, tortilla chips, salsa roja **13**

**ROASTED VEGETABLE BURRITO** black beans, monterrey & asadero cheese, guacamole, tortilla chips, salsa roja **13**

**NACHOS** tortilla chips, creamy jalapeño cheese, pico de gallo **8** **ADD: CHICKEN, CARNE ASADA, CARNITAS, OR ROASTED MUSHROOMS 3**

**TOSTADA** two crispy shells topped with shredded lettuce, Mexican crema, queso fresco, avocado tomatillo salsa **5 EACH OR TWO FOR 8**  
**CHOICE OF: CHICKEN, CARNE ASADA, CARNITAS, OR ROASTED MUSHROOMS**

**CHICKEN QUESADILLAS** monterrey & asadero cheese, pico de gallo, tortilla chips, salsa roja **11**

**CHEESE QUESADILLAS** monterrey & asadero cheese, pico de gallo, tortilla chips, salsa roja **10**

**CAÑONITA**  
MEXICO CITY SOUL FOOD

Located along the canal-front within The Venetian® and The Palazzo®, Cañonita fuses Mexican heritage and innovation with a soulful menu of scratch-made dishes available for breakfast, lunch and dinner. Join us in our main dining room or Street Taqueria - our grab-and-go food truck serving street food and margaritas.