

FOOD MENU

LAS BOCITAS

(APPETIZERS)



CHIPS & SALSA [VEGAN, GF] 9.9

Tortilla chips (made fresh daily) with your choice of two salsas.

Salsas: Salsa Verde 🌶️, Salsa Taquera 🌶️
Mango Salsa 🌶️🌶️, Pico de Gallo, Corn & Black Bean.

CHIPS & GUAC 🌶️ [VEG, GF] [VEGAN by request] 15.9

Tortilla chips (made fresh daily) with our fresh guac, topped with pico de gallo, pickled onions, Repos sauce, queso cotija & cilantro.

NACHOS* 🌶️ [VEG, GF] *NOT AVAILABLE FOR TAKEOUT 28.9

Melted cheese, corn & black bean salsa, jalapeños, pico de gallo, zesty chipotle sour cream, cilantro, served with guac.

Add: Braised Beef +6.5\$, Confit Pork +6.5\$

Shredded Chicken +6.5\$, Ginger Carnitas [VEG] +6.5\$

Add: Salsa Taquera, Salsa Verde or Mango Salsa +3.5\$

STICKY CHICKEN 🌶️🌶️ [DF] [VEGAN by request] 17.9

Gochujang agave fried chicken with mirin cucumber, Repos sauce, cabbage & carrot slaw, cilantro & sesame.

HEARTS OF PALM CEVICHE [VEGAN, GF] 13.9

Hearts of palm, pico de gallo, lime vinaigrette, avocado, water chestnut, scallions, served on a crispy corn tortilla with cilantro.

LOS TACOS

ALL TACO SHELLS
ARE MADE FRESH



CARNITAS CLÁSICAS 🌶️ [DF, GF] 7

Mexican street style pork carnitas, white onion, salsa verde, cilantro.

POLLO COM PIÑA [DF, GF] 7.5

Pineapple charred chicken, cabbage & carrot slaw, avocado poblano ranch, cilantro.

CARNE ASADA 7.9

[DF] [GF BY REQUEST]

Braised beef, salsa taquera, crispy potatoes & onions, cilantro.

BAJA PESCADO 🌶️ 8

Crispy cod, cabbage & carrot slaw, mango salsa, Repos sauce, queso cotija, pickled onions, cilantro.

AGUACATE CROQUANTE 🌶️ 7

[VEG] [GF OPTION]

Lightly battered avocado, spicy cilantro sauce, cotija, pickled onions, cilantro.

GF Option +0.50\$

TOFU PEGAJOSO 🌶️ [VEGAN, GF] 6

Gochujang sticky tofu, cabbage & carrot slaw, mirin cucumbers, sesame seeds, cilantro.

GINGER CARNITAS 7

[VEGAN, GF]

Tangy ginger soy protein, cabbage & carrot slaw, Repos sauce, toasted sesame, cilantro.

LOS BURRITOS

(OR MAKE IT A BOWL)

All burrito bowls pico de gallo + herb & lime rice

CONFIT PORK 🌶️ 19.9

Confit pork, salsa verde, beans, corn, cabbage & carrot slaw, rice patty, cheese, spinach, pico de gallo, avocado poblano ranch.

PINEAPPLE CHICKEN 🌶️ 21.9

Pineapple charred chicken, cabbage & carrot slaw, white bean, corn, cabbage, rice patty, cheese, spinach, pico de gallo, avocado poblano ranch.

BRAISED BEEF 🌶️🌶️ 21.9

Braised beef, crispy onions & potatoes, beans, corn, cabbage & carrot slaw, rice patty, cheese, spinach, pico de gallo, Repos sauce.

HALLOUMI AVOCADO 🌶️🌶️ [VEG] 18.9

Deep fried avocado, fried halloumi cheese, crispy onions & potatoes, beans, corn, cabbage & carrot slaw, rice patty, cheese, spinach, pico de gallo, zesty chipotle sour cream.

GF Bowl +0.50\$

STICKY TOFU 🌶️ [VEGAN] 19.9

Gochujang sticky tofu, mirin cucumbers, beans, corn, cabbage & carrot slaw, rice, spinach, pico de gallo, Repos sauce.

Add: Halloumi +3.5\$

GINGER CARNITAS [VEGAN] 18.9

Sticky ginger soy protein, beans, corn, cabbage & carrot slaw, rice, spinach, pico de gallo, Repos sauce.

Add: Halloumi +3.5\$

SIDES

(LIL' EXTRAS)

RICE & BEANS 4

GUACAMOLE 4.5

SALSAS 3.5

Salsas: Salsa Verde 🌶️,
Salsa Taquera 🌶️
Mango Habanero 🌶️🌶️

NIÑOS

(FOR KIDS 12 & UNDER)

CHEESE QUESADILLA 8

Add Beef, Pork 🌶️ or Chicken 🌶️.
Add-ons: +4.5\$

BURRITO 12

Rice, beans, cheese & your choice of protein.

Protein: Beef, Pork 🌶️, Chicken 🌶️ or Ginger Carnitas [VEG].

LO DULCE

SWEET STUFF

CHURROS 8

Authentic dulce de leche sauce.

REPOSADOS SHAFT 2 oz [GF, DF] 9

Coffee infused tequila, Kahlua, cold brew coffee, horchata.

DRINKS MENU

MARGS, COCKTAILS & VINO

MARGARITAS

MAKE IT A DOUBLE!
(3 OZ) + \$6

CLASSIC LIME 1.5 oz **10.9**

Our version of perfection; fresh squeezed lime, organic agave, salt rim. *Add a scoop of homemade sorbet +3\$*

CADILLIAC 2 oz **13.9**

Reposado tequila, fresh lime, organic agave, Grand Marnier float, orange salt rim.

MEZCAL MARG 1.5 oz **13.5**

Fresh squeezed lime, organic agave, smooth vanilla & cinnamon salt rim.

HASKAP DILL 1.5 oz **11.9**

Haskap dill macerate syrup, coconut water, lime, dill salt rim.

MEZCAL PLUM 1.5 oz **13.5**

Mezcal, Japanese plum wine, plum juice, lime, citric plum mist, vanilla & cinnamon salt rim.

HOT DILL CUCUMBER 1.5 oz **11.9**

Dill & jalapeño infused tequila, cucumber & jalapeño juice, fermented arbol pepper syrup, lime, dill salt rim.

SPICY COCONUT 1.5 oz **11.9**

Coconut tequila, fermented arbol pepper syrup, coconut water, lime, coconut lime salt rim.

SMOKED CREAMSICLE 1.5 oz **13.5**

Mezcal, Licor 43, mandarin juice, coconut milk, lime, orange salt rim.

PANDAN COCONUT 1.5 oz **11.9**

Coconut tequila, coconut milk, pandan juice, lime, coconut & lime salt rim.

STOLEN MARG 1.5 oz **13.5**

Mezcal, peppercorn & ginger infused vodka, mango togarashi shrub, miso, lime, togarashi tajin salt rim.

Reposados & Stolen Bell Collab, the greatness that happens when your two favourite cocktail bars come together.

BULLDOG 1.5 oz + CORONITA **16**

Our classic lime margarita, blended and topped with a Coronita.

COCKTAILS

GRANDE LIME 3 oz **27**

A 3-ounce upgraded, premium version of perfection: Cazadores Añejo tequila, Grand Marnier, freshly squeezed lime juice, organic agave, salt & Tajín rim.

SUMMER SOL 2 oz **14**

White rum, passionfruit puree, mandarin juice, lime, soda, fresh basil & dill.

CARAJILLO 2 oz **14**

Stolen Bell vodka, Stolen Bell coffee liqueur, Licor 43, cold brew, mandarin juice.

SANGRIA 4 oz **15.9**

Red wine, Stolen Bell Embercast, cola syrup, basil, soda, lemon.

VINO

SEASONAL SELECTION 6 oz / 9 oz

Ask your server for our selection.

CERVEZAS, CAESARS & SHOTS

CERVEZAS

DRAUGHT 16 oz **8**

Please check in with your server.

Reposados X Whitetooth Radler

Fernie Brewing Co.

Whitetooth Brewing Co.

HAPPY MEAL BEER + 1 oz **11**

Your choice of Corona or Pacifico with a side of Reposado tequila.

BOTTLES / CANS

CORONITA 207 ML **5**

CORONA 330 ML **7**

DOS XX 355 ML **7.5**

PACIFICO 355 ML **8**

NEGRA MODELO 355 ML **8**

WHITETOOTH BREWING CO. TALL CAN 475 ML **7.5**

PLEASE CHECK IN WITH YOUR SERVER.

CAESARS

CLASSIC VODKA CAESAR 1 / 2 oz **10/14**

REPOSADOS CAESAR 2 oz **19.9**

Mexican style Caesar with tequila, salsa taquera, salsa verde, celery bitters, spiced with Tajin, topped with a burrito pequeño.

SHOTS

EL JULIO SHOT 1 oz **6.5**

Our house Reposado, stacked with a refreshing, cucumber, lime, pineapple, mint chaser.

REPOSADOS SHAFT 2 oz **9.5**

Coffee infused tequila, Kahlua, cold brew coffee, horchata.

HAPPY MEAL Beer + 1 oz **11**

Your choice of Corona or Pacifico with a side of reposado tequila.

NON-ALCOHOLIC 0%

AGUA FRESCA

HORCHATA **8**

Traditional creamy, vegan Mexican beverage, made in-house with almonds, rice, cinnamon, and oat milk.

Original, passionfruit, cold brew coffee.

Add: Baileys 1 oz +4\$

LIMONADA **8**

Fresh lemon, agave, prune, ginger, olive oil, cinnamon.
[Add Frangelico 1oz +4]

CAFÉ HELADO **8**

Cold brew coffee, miso, caramel, oat milk, cinnamon.

Add: Stolen Bell coffee liqueur 1 oz +4\$

MARACUYA COLADA **8**

Blended peach, blood orange purée, simple syrup, lemon.

FRENCH PRESS COFFEE **5**

Ethos 'Death Before Decaf' beans.

PLUCK ICED TEA **5**

Ask your server for our daily tea.

ZERO-PROOF

ZERO-PROOF LIME **9.9**

Sobrii non-alc tequila, house-made non-alc triple sec, lime juice, org. agave, salt rim.

SANS-ALC GIMLET **9.9**

Sobrii non-alc gin infused with basil, jalapeño & cucumber juice, simple, lime, fresh basil.

WILD FOLK **9.9**

Zero-proof cocktail in a can.

Ask your server for our selection.

TEQUILA + FLIGHTS

BLANCO

EL ESPOLÓN 1 oz	7	DON JULIO 1 oz	10
Agave, pepper, citrus		Agave, pepper, vanilla	
OLMECA ALTOS 1 oz	7	ADICTIVO BLANCO 1 oz	11
Pepper, citrus, earthy		Vanilla, caramel, cherry	
EL TEQUALINO 1 oz	7	CLASE AZUL BLANCO 1 oz	30
Citrus, minerals, cinnamon		Agave, citrus, pepper	
CASAMIGOS BLANCO 1 oz	9		
Vanilla, caramel, citrus			

REPOSADOS

SIERRA 1 oz	5.5	CASAMIGOS 1 oz	11
Toasted oak, toffee, roasted fruit		Vanilla, caramel, oak	
1800 1 oz	7	818 1 oz	14
Oak, vanilla, pepper		Vanilla, caramel, spice	
TEREMANA 1 oz	7	PADRE AZUL 1 oz	21
Citrus, pear, caramel		Butterscotch, spice, cheesecake	
HERRADURA 1 oz	9	DON JULIO PRIMAVERA 1 oz	24
Vanilla, agave, oak		Orange, caramel, citrus	
EL ESPOLÓN 1 oz	8	CLASE AZUL 1 oz	34
Caramel, vanilla, citrus		Agave, vanilla, spice	



AÑEJO

CAZADORES 1 oz	7	AHA YETO 1 oz	15
Vanilla, caramel, oak		Honey, butter, pepper	
CASAMIGOS 1 oz	12	PADRE AZUL 1 oz	17
Butterscotch, cinnamon, vanilla		Coffee, caramelized nut, stone fruits	
KAH 1 oz	12	CLASE AZUL GOLD 1 oz	68
Caramel, oak, honey		Green apple, agave, ginger	
TIERRA NOBLE 1 oz	14	CLASE AZUL 1 oz	120
Oak, vanilla, whisky		Toffee, cinnamon, toasted oak	

EXTRA AÑEJO

ADICTIVO EXTRA AÑEJO 1 oz	19	CLASE AZUL ULTRA 1 oz	350
Butterscotch, maple, oak		Stone fruit, maple syrup, oak, hazelnut	
GRAND MAYAN 1 oz	21		
Caramel, butterscotch, butter			

MEZCAL

FANDANGO 1 oz	7	SOMBRA 1 oz	8
Fruity, vanilla, subtle smoke		Smoke, citrus, fruity	
JARAL DE BERRIO 1 oz	7	KOCH EL 1 oz	9
Spice, earth, fruity		Fruity, smoky, herbal 11	
400 CONEJOS 1 oz	7	LOS SIETE MISTERIOS 1 oz	10
Citrus, honeydew, vanilla		Agave, earth, vanilla	
ILLIGAL 1 oz	8	DOS HOMBRES 1 oz	11
Citrus, honeydew, vanilla		Apple, mango, smoke	
MONTELOBOS 1 oz	8	CASAMIGOS 1 oz	14
Agave, subtle smoke, balanced		Smoke, black pepper, silky finish	

TASTING FLIGHTS

TEQUILA

REPOSADO FLIGHT 3 oz	34
Padre Azul, Casamigos, 818	
MEZCAL 3 oz	28
Los Siete Misterios, Casamigos, Koch El	
AGING FLIGHT 3 oz	30
Casamigos Blanco, Casamigos Reposado, Casamigos Añejo	
STAFF FAVS 3 oz	48
Clase Azul Blanco, Padre Azul Reposado & Koch El Mezcal	