

CANNIBALE

STARTERS

Queso Fundido \$18.5

with Monterey, Cheddar, & Mozzarella Cheese, Chorizo sausage, onions, peppers, Pico de Gallo. Served with Tortilla chips.

Chicharrones \$9.5

Puffed pork rinds, tomatillo salsa, cilantro

Chips & Salsa \$9.5

Corn tortillas, chipotle salsa
+add guacamole \$6.5

Slow Roasted Chicken Wings \$17.5

Alabama white BBQ sauce, pickled vegetables

Feature Nachos

Ask your server for details

Pork Carnitas Nachos \$20

Pork carnitas, tortilla chips, Monterey cheese, Pico de Gallo, sour cream, cilantro, BBQ sauce

SOUP & SALADS

Caesar Salad \$15.5

Romaine, croutons, Parmesan Cheese
+add Achiote chicken or Pork Carnitas \$6

EXTRAS

Chipotle Salsa \$4

Tomatillo Salsa \$4

BBQ Sauce \$4

Pickled Vegetables \$4

Guacamole \$7

SWEETS

Hot Fudge Brownie Sundae \$11

Vanilla ice-cream, Maraschino Cherry, Whipped Cream

HAND HELD

Alberta AAA Pork Burger \$19.5

Aged cheddar, crispy Pork Belly, coleslaw, brioche bun, Valentina mayo, tortilla chips
+add Caesar Salad \$3

Burrito (Choose any taco meat) \$19

with rice, beans, Monterey cheese, sour cream, cilantro, chipotle salsa on a flour tortilla. Served with tortilla chips.

Tacos (3)

Pickled onions, Pico de Gallo, Feta, sour cream, lime with chipotle salsa on corn tortillas

Achiote Chicken \$16.5

Achiote marinated, lemon, garlic

Pork Carnitas \$16.5

Confit pork, paprika rub, BBQ sauce

Beef Barbacoa Tacos \$19

Alberta AAA beef brisket, potato, avocado, feta, cilantro, Chimichurri sauce, flour or corn tortillas.

2021 WINNER ~ Culinaire Magazine & Alberta Beef's
** Highly Recommended Classic Beef Taco **

Feature Tacos

Ask your server for details

MEATS [1/2 LB OR LB]

Beef Brisket \$16 - 1/2lb • \$32 /lb

Pork Carnitas \$12 - 1/2lb • \$24 /lb

Achiote Chicken \$14 - 1/2lb • \$28 /lb

SIDES

Mac & Cheese \$12.5

Red Chile Basmati Rice \$9

Chipotle Pinto Beans \$9

Coleslaw \$9

Corn Tortillas (6) \$5