

HAPPY HOUR

5-6 pm Tues - Fri / 'till 5 pm Wknds
\$8 SCHOONERS + \$15 MARGARITAS

MARGARITA MONDAY

2 FOR 1 MARGARITAS



TACO TUESDAYS

3 TACOS FOR \$14

BURRITO WEDNESDAYS

\$16 BURRITOS

FIESTA FRIDAYS

\$8 TEQUILA SHOTS

TACO PLATES \$19

(3 Per Serve) (GF) *Single Taco \$7.50

*Add Guac or grilled cheese to all three for \$2
All tacos are served on 100% corn, gluten free tortillas.

FILLINGS

Pork Carnitas

Pineapple habanero salsa, onion/coriander

Carne Asada

Roasted tomato salsa, onion/coriander

Pro tip: Add grilled cheese and change salsa for jalapeño salsa 🌶️

Grilled Chicken

Tomatillo salsa verde, onion/coriander

Fish Taco

Chipotle mayonnaise, pico de gallo, pickled cabbage

Grilled Mushroom (V, VG)

Roasted tomato salsa, onion/coriander

Re-fried Beans (V, VG)

Roasted tomato salsa, onion/coriander

BIRRIA TACOS \$22

(3 Per Serve) (GF)

Beef, Mushroom (V) or Vegan Mushroom (VG)

Beef or mushroom braised in our house made smokey birria salsa. We put the tortillas in the salsa before putting them on the grill where we add cheese, beef or mushroom, onion/coriander, and tomatillo salsa. Served with a pot of birria consommé for you to dip your tacos in for the ultimate flavour!

JUANA TACO

ENCHILADAS \$25

Chicken, Beef, or Re-fried Beans (GF)

Four tacos covered in our house made smokey salsa roja (salsa verde for chicken) and melted cheese. Topped with sour cream, fresh cut onions, coriander & pickled habanero onions

Make it Vegan

Swap dairy for coconut based shredded Cheese

BURRITOS \$22

Re-fried beans, cheese, pico de gallo, pickled cabbage, salsa, sour cream, guacamole served on a wheat tortilla

Charred Chicken

Beef Birria

Pork Carnitas

Fish

Grilled Mushroom

Vegan Grilled Mushroom

QUESADILLAS \$16

*Add Guac \$3 *Make it vegan \$1

Served on a wheat tortilla with melted cheese, fresh pico de gallo & creamy jalapeño salsa.

Cheese \$11 (V)

Re-fried Beans (V)

Mushroom (V)

Beef Birria

Pork Carnitas

Chicken

TO SHARE

Chips, Guacamole & Salsa \$14 (V, VG, GF)

Corn Elote \$14 (V, VG)

Full ear of char grilled corn seasoned with dried chilli and chipotle mayonaise

Flautas \$18 (V, VG)

Four fried re-fried bean tacos, served with pico de gallo, salsa, sour cream, and guacamole

*Make it vegan by subtracting sour cream

Jalapeño Poppers (VG, GF) \$14

Fresh Jalapeños stuffed with Philadelphia cream cheese, battered in corn masa flour & fried. Served with chipotle mayonnaise. 3 per serve

Chilaquiles Verdes \$23 (V)

Totopos sautéed in green salsa verde and topped with cheese, sour cream, onion & coriander, and fresh avocado slices

*Add pork or chicken \$5

Juana's Nachos \$24

Corn chips with pinto beans, home style red salsa, melted cheese, jalapeños, sour cream, coriander, and guacamole

*Add Beef, Pork, Chicken, Mushroom \$5

Vegan option available +\$2

DESSERTS

Juana's Churros \$13

Fresh made churros accompanied with a side of Nutella

Mexican Flan \$12

A Mexican classic of sweetened egg custard with a caramel topping

Best Cheese Cake Ever \$13

Basque style cheesecake