

# LOOKOUT PATIO

## ANTOJITOS

### **BORDER CHIPS 12**

Chili Lime Tortilla Chips,  
Queso, Tomatillo Salsa Verde,  
Heirloom Tomato Salsa, Sweetcorn Crema

### **ENSALADA VERDE 16**

Watermelon, Cucumber, Queso, Fennel,  
Charred Citrus Honey Yogurt

### **SMOKED ALBACORE TOSTADA 17**

Crispy Tortilla, Avocado,  
Sweetcorn Crema, Fried Leeks

### **MEXICAN SEAFOOD COCKTAIL 17**

Cod, Prawns, Clams, Avocado, Yam,  
Gazpacho, Tortilla Chips

## TORTAS

All with Black Beans, Queso, Slaw,  
Avocado, Tomato, Pickled Poblano,  
Red Onion and Valentina Mayonesa  
on a Portuguese Bun. Served with  
a Side of Chili Lime Chips.

### **PULLED PORK 21**

Slow Cooked Pork Shoulder

### **CHIPOTLE CHICKEN 21**

Chipotle Braised Chicken Thigh

### **BENCHMARK BEEF CHORIZO 22**

Locally Sourced, House Ground

### **SPICY SQUASH AND PORTABELLA 19**

Grilled with a Chili Marinade

## TRES TACOS 22

Your Choice of Three Tacos.  
Served with Lime, Radish and Salsa on  
the Side.  
Additional Tacos 8 each

### **CHICKEN TINGA**

Flour Tortilla, Chipotle Tomato  
Chicken, Crema, Queso Fresco

### **BAJA COD**

Flour Tortilla, Battered Fish, Slaw,  
Avocado, Cilantro, Valentina Mayonesa

### **PORK CARNITAS**

Flour Tortillas, Pork Confit,  
Cilantro, Pickled Red Onions

### **BEEF BRISKET BARBACOA**

Flour Tortillas, Smoked Brisket,  
Onion, Cilantro, Pasilla Chili Relish



## GUACAMOLE 5



## POSTRES

### **FIASCO SORBETTO 5**

Raspberry Lime ~ Pineapple Mango

### **FIASCO GELATO 5**

Salted Caramel ~ Salted Dark Chocolate

### **CHILI CHOCOLATE BROWNIES 7**

## JARRITOS MEXICAN SODA 6

Pineapple ~ Grapefruit ~ Mandarin

## CERVEZA DE BARRIL

	12 oz	20 oz	60 oz
Banff Springs Lager	7	9	26
Big Rock Honey Brown Lager	8	10	29
Seasonal Tap	8	10	29

## LA CAN DE CERVEZA

Budweiser, Bud Light, Kokanee 11  
Corona Extra 11  
Grizzly Paw Evolution IPA 11  
Grizzly Paw Rundlestone Session Ale 11  
Modelo 8

## VINO ESPUMOSO

	5 oz	Bottle
Canella Prosecco, Italy	14	62
Geisweiler Excellence Brut Rosé, France	14	62
Moët & Chandon Impérial Brut, France	31	155

## VINO BLANCO Y ROSADO

	5 oz	Bottle
Henry of Pelham, Riesling, Canada	11	54
Joseph Drouhin Mâcon, Chardonnay, France	14	62
Mission Hill Estate, Pinot Gris, Canada	13	57
Oyster Bay, Sauvignon Blanc, New Zealand	14	62
Mirabeau en Provence, Rosé, France	14	62

## VINO TINTO

	5 oz	Bottle
Errazuriz, Carmenère, Chile	16	68
Francis Ford Coppola, Cab Sauvignon, USA	19	87
Racine, Pinot Noir, France	14	62
Torres Altos Ibéricos, Tempranillo, Spain	13	57

## JARRAS 60 OZ

White or Red Sangria 42  
Classic Margarita 52  
Strawberry Basil Margarita 54  
Caramelized Pineapple Margarita 58

## CÓCTELES

### **MEXICAN CAESAR 16**

The Rundle Caesar with a Smoky Mezcal 2 oz

### **BANANA MOJITO 16**

The Classic Mojito Gone Bananas 2 oz

### **PALE NEGRONI 17**

Bombay Gin, Aperol, Cocchi Americano  
White Vermouth, Grapefruit Bitters 3 oz

### **GARDEN BOMBAY 14**

Bombay Gin, Crème de Cassis, Cointreau,  
Grapefruit Juice, Lemon Juice 2 oz

### **AMARO GRAPEFRUIT SMASH 14**

Finlandia Grapefruit Vodka, Amaro Lucano,  
Mint, Lime Juice, Simple Syrup,  
Angostura Bitters 2 oz

### **SANGRIA 12**

White or Red Wine, Apricot Brandy,  
Seasonal Fruits 5 oz

## MARGARITAS 2 OZ

### **CLASSIC 15**

Tequila, Cointreau, Lime, Simple Syrup

### **STRAWBERRY BASIL 16**

The Classic with Strawberries and Basil

### **CARAMELIZED PINEAPPLE 17**

The Classic with Caramelized  
Pineapple and Li Hing Mui Rim

### **SERRANO STING 16**

The Classic with Serrano Pepper  
and a Tajin Seasoning Rim

### **THAT'S JUST PEACHY 17**

The Classic with Peach Purée  
and a Sugar Rim