

STARTERS

TATER TOTS	\$7
Seasoned tots served with salsa ranch (v) <i>seasoning contains cheese - can be made vegan</i>	
LOADED TOTS	\$10
cheese sauce, salsa fresca, lime crema, cilantro (v) <i>add carnitas \$5, add beans \$3</i>	
CHIPS & GUAC	\$12
our crispy tortilla chips served with house made guacamole (ve) <i>add salsa fresca \$4, add salsa de queso \$5</i>	
TORTILLA SOUP	\$12
lime crema, tortilla chips, avocado, feta	
CRISPY CHICKEN BITES	\$15
black chili mayo, lime	
NACHOS	\$21
house made tortilla chips, roasted jalapeños, cheddar & monterey cheese, salsa fresca, chipotle crema, feta, fresh cilantro (v) <i>add carnitas \$5, add guac \$4</i>	

TACOS

SERVED ON 6" FLOUR TORTILLA

YAM	\$8
tempura yam, vegan sriracha mayo, cabbage, ponzu, pickled ginger (ve)	
GRILLED CHICKEN	\$8.5
lemongrass marinated chicken thighs, cabbage, pickled veg, tamarind mayo, sriracha, jalapeños, fresh cilantro	
GRILLED STEAK	\$9
sriracha mayo, arugula, pickled jalapeño, white onion, crispy shallot, verde	
CRISPY CHICKEN	\$8.5
karaage chicken, cabbage, black chili mayo, pickled veg, crispy shallots <i>can be made vegan - sub soy curls*</i>	
PORK GRINGA	\$8.5
flour tortilla filled with pork carnitas, melted cheese, sour cream, salsa fresca	
FISH	\$8.5
tempura cod, chipotle mayo, shredded cabbage, salsa fresca	
TUNA TA TACO	\$9.5
seared albacore tuna, wasabi mayo, shredded cabbage, salsa fresca, wakame, pickled ginger	
SOFT AND CRUNCHY CARNITAS	\$9.5
slow cooked pork, cabbage, pickled onions, salsa verde, cilantro <i>served in a soft & hard taco shell held together with gooey cheese</i>	

ADD-ONS

SALSA DE QUESO	\$5
SALSA FRESCA	\$4
GUACAMOLE	\$4
RICE AND BEANS	\$4

BURRITOS

TURN ANY BURRITO INTO A BOWL ADD CHEESE \$3, ADD GUAC \$2, SIDE SALSA DE QUESO \$5

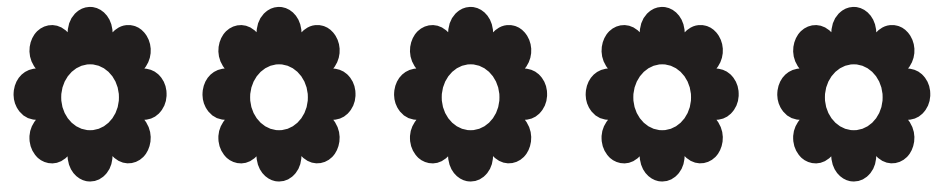
SUPER VEG	\$15
tempura yam, rice, black beans, cheese chipotle mayo, lime crema cabbage, salsa fresca (v)	
GRILLED CHICKEN	\$18
lemongrass marinated chicken thighs, crispy garlic rice, cabbage & arugula slaw, pickled carrot & daikon, tamarind mayo, sriracha, jalapeño, crispy shallot	
FISH	\$18
tempura cod, chipotle mayo, shredded cabbage, rice, beans, salsa fresca	
CRISPY CHICKEN	\$18
karaage chicken, rice, cabbage, guacamole, black chili oil, black chili mayo, sriracha, cilantro	
GRILLED STEAK	\$19
soy marinated sirloin, rice, beans, jalapeño slaw, salsa verde, crispy shallots	
MISO CARNITAS	\$17
slow cooked pork, crispy garlic rice, cabbage, miso mayo, gochujang sauce, pickled ginger, fresh cilantro	
VEGAN KRISPY CHICKUN	\$17
karaage-style soy curls, rice, cabbage, guacamole, black chili oil, vegan black chili mayo, sriracha, cilantro (ve)	

KIDS MENU

CHICKEN QUESADILLA	\$10
cheddar, monterey jack, salsa fresca, lime crema	
CHEESE QUESADILLA	\$9.5
cheddar and monterey jack	
FISH NUGGIES	\$9.5
tempura battered pacific cod, dipping sauce	

DESSERTS

DIABLO COOKIE	\$4.5
chocolate, ginger, cayenne	



COCKTAILS 2oz

CLASSIC LIME MARGARITA	\$14
cazadores blanco, cointreau, agave, fresh lime *substitute for mezcal +2	
JALAPENO MARGARITA	\$14
jalapeno infused cazadores blanco, cointreau, agave, fresh lime	
SURFRIDER MARGARITA	\$14.5
cazadores blanco, fresh lime, agave, house made curacao	
BLUEBERRY COCONUT MARGARITA	\$14
cazadores blanco, fresh lime, cointreau, blueberry coconut syrup	
POMEGRANATE SAGE MARGARITA	\$14
cazadores blanco, mezcal, fresh lime juice, cointreau, agave, pomegranate juice	
PALOMA	\$12.5
cazadores blanco, fresh lime, grapefruit soda	
EL CEASAR	\$12
cazadores blanco, house made clamato, house spices	
MICHELADA	\$12
Lager, cazadores blanco, house made clamato, spice, tajin rim	
TRICKY SANGRIA	GLS \$9/ PITCHER \$25
red wine, brandy, triple sec, fresh citrus	

BOTTLES & CANS

PACIFICO (355ml)	\$8
NEGRO MODELO (355ml)	\$8
LUCKY (355ml)	\$5
GREEN HILL CIDER (355ml)	\$8
OLE PALOMA (355ml)	\$8
CINCO TEQUILA SODA (355ml)	\$8

DRAFT BEER

TACOFINO LAGER (16oz)	\$9
SELECTION OF ROTATING TAPS (16oz)	\$9

WINE

RED	GLS (5oz) \$11/ BOTTLE (750ml) \$40
WHITE	GLS (5oz) \$11/ BOTTLE (750ml) \$40

ASK YOUR SERVER FOR OUR CURRENT SELECTION

NON ALC

TOFINO KOMBUCHA	\$7.5
selection of flavours	
JARRITOS	\$5
selection of flavours	
GINGER BEER	\$6
cazadores blanco, fresh lime, agave, house made curacao	
STRANGEFELLOWS NEVERTHELESS	\$7
MINNERAGUA	\$5
BLUEBERRY COLLINS	\$6
blueberry syrup, coconut, fresh lime	

TACOFINO

(V) = VEGETARIAN (VE) = VEGAN (V*) = CAN BE MADE VEGAN

WE KINDLY DECLINE SUBSTITUTIONS



WHITEROCK

1405 Johnston Rd, White Rock, BC V4B 3Z4

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