

SALSA BAR

& WEIRD WORDS ON OUR MENU

find these tasty delights rotating through the salsa bar or on your plate...

SALSA MOLCAJETE roasted tomato & chile salsa

SALSA VERDE fresh tomatillo salsa

SALSA AGUACATE tart & creamy tomatillo & avocado salsa fresco

SALSA MACHA dried morita & garlic salsa, smoky and flavorful

SIKIL P'AK Mayan pumpkin seed spread made with chiles, tomato or tomatillo & toasted pumpkin seeds

SALSA FRUTAS seasonal fruit & chili salsa

SALSA PICANTE of the moment, salsa hot & spicy

SALSA HUMO rotating dried & smoked chili salsas including guajillo, cascabel, morita chiles

QUESO cheese, **FRESCO** - fresh,

BLANCO - white **NEGRO** - black

TELERA Mexican bread torta Mexican sandwich

PICO / PICO DE GALLO chunky tomato salsa crema sour cream; we infuse ours with Mexican oregano

EPAZOTE earthy herb native to Mexico, grows like a weed; more expensive than marijuana here in Canada

HUARACHE literally means sandal; to describe the shape of the masa base

SHRUB fruit infused beverage with apple cider vinegar that promotes healthy digestion

SANGRITA traditional tequila chaser, made with oj, spices, tomato water

PLANNING AN EVENT?

ASK US ABOUT PLANNING YOUR FIESTA WITH US HERE AT CHILANGO!

Chilango

MODERN MEXICAN

COCTELES -Y- MAS

TASTY CREATIONS
FROM OUR BAR;
CREATED CON AMORE

WHAT IS CHILANGO?

It depends on who you ask.....

Literally, it means "Native of Mexico City". Culturally Chilango has become a noun to describe a generation of blends and fusions of both food, drink & styles from all parts of Mexico and beyond.

To us, Chilango is where wholesome tradition meets modern dining trends & creativity. Our aim is to convey from our kitchen & bar the essence of Mexican seasoning and spices in a playful and approachable manner.

Many of our dishes are meant for sharing "family style" though very enjoyable for one.

¡Buen Provecho! ... We hope you enjoy!

Izzy, Marnie & Team Chilango

HORA DEL AMIGO



2-5 DAILY
DRAFT BEER, SANGRIA
OR RANCHERA ROSA
WITH SELECT APPY -22-



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SOCIALS

POQUITOS NO BOOZE - MUCHO SABOR

- SHRUB & BUBS** -8-
seasonal fruit shrub - lime - sparkling water
- BONITA BRAMBLE** -9-
"non gin" - raspberry - fresh lemon
- HIBISCUS SOUR** -9-
"non gin" - lemon - hibiscus - egg white
- NEGRONI SANGRIENTO** -9-
"non gin-vermouth - campari" - blood orange

VAMOS A RECONECTAR HAIR OF THE DOG

- MICHELADA CHILANGA** -10-
la cervceria salted lime lager - clamato - lime - mexican spice blend
- EL MUERTO "THE DEAD"** 2.25oz/14-
our little riff on a corpse reviver #2; la condesa sage & jasmine gin - lillet - lemon juice - triple sec - absinthe
- CARAJILLO "CARE-A-HEE-OH"** 1.5oz/11-
"for lovers of espresso martinis" - licor 43 shaken with a dbl shot of espresso

MARGARITAVILLE

- MARGARITA CLASICA** 1oz/-10- | 2oz/13-
tequila blanco- triple sec - fresh lime - agave
- PANCHITO** (spicy) 1.5oz/-13-
tequila reposado -triple sec - arbol chili syrup - grilled pineapple
- MEZCALITA JAMAICA** 1.5oz/-13-
sotol mezcal - triple sec - ginger - hibiscus
- EL PADRINO** 2oz/16-
premium tequila - grand marnier - fresh lime - organic agave - lime
- MARGARITA FRUTAS** 1oz/-10- | 2oz/13-
tequila - triple sec - fresh lime - lavender hibiscus, passionfruit or raspberry
- CHICA ROSA** 1.5 /13-
1800 coconut tequila - chambord - fresh lime - coconut milk - raspberry - fancy in a coup
- EN EL AVION** 3oz/-29-
margarita flight of three "margarita shaker's-" choice margaritas to sip & share
- SIN TEQUILA** -9-
sub "non-tequila" in any marg for a "0" proof cocktail

VINO

- MOUNT BOUCHERIE**
kelowna, bc modest elder vicar white blend 6 oz / 10- 9 oz / 14- btl 35- modest pinot noir 6 oz / 11- 9 oz / 15- btl 37-
- SEÑORAS SANGRIA**
red wine, pineapple, brandy, schnapps glass 11-
- SEÑORITAS SANGRIA**
white wine, seasonal fruit, rum, schnapps glass 11-

LOCAL WINE

& HOUSE SANGRIA

MAS ALCOHOL SPIRIT FORWARD

- NEGRONI MISTERIOS** 2oz/14-
los siete misterios mezcal- compari - vermouth, blood orange
- COCO MARTINEZ** 2.25oz/15-
tequila reposado - coconut liqueur - sweet vermouth - maraschino - orange bitters
- XOCOLATL OLD FASHIONED** 2.25oz/15-
"Sh-oc-alatl" tequila reposado - piloncillo - chocolate bitters - orange zest
- THE LAST DESPORADO** 2.25oz/15-
tequila reposado - green chartreuse - lemon juice - stambecco marachino

REFRESCOS REFRESHING & TROPICAL

- SINALOA SLING** 1.5oz/12-
guava pure - citrus - tequila blanco - b&b - soda
- LA CONDESA** 1.5oz/13-
prickly pear gin - cucumber - prickly pear - yuzu - ginger
- CANTARRITO** 1.5oz/10- / 3oz bowl
tequila blanco - oj - grapefruit - lime - soda
- RANCHERA ROSA** 1.5oz/10-
tequila blanco - fruit shrub - sparkling water
- WANABANA GIN SPRITZ** 1.5oz/12-
guanabana pure, driftwod contact gin, aperol, lemon juice, guanabana, sparkles
- ESTRELLA RUBIA** 2oz/14-
"our riff on a porn star" licor 43, tequila blanco, passionfruit with a side car of bubbly

CERVEZA BOTTLES 355ML - 8^{3/4}-

BEER

- TAPS 16 OZ - 9-**
- BOTTLES & TAPS** -BNA ANIMAL IPA -FAT TUG IPA- LA CERVECERIA RED PILSNER

SODAS ETC.

- JARRITOS**
bottled mexican soda
lime - guava - mandarin - pineapple - fruit punch - mango - grapefruit - 5-
- SODA**
coke, diet coke, sprite, canada dry - 4 -
- COKE-A-COLA**
mexicana 1/2 litre -7-
- HOUSE MADE**
iced tea - lemonade horchatta - agua fresca -6-

COFFEE ETC.

- COFFEE BAR**
latte - 6- americano - 5- drip - 4-
- CAFE D'OLLA**
mexican sweet coffee -6-
- MEXICAN HOT CHOCOLATE**
whipped coco cream -6-
- NUMI TEA**
breakfast, chamomile -4-

DAILY DRINK SPECIALS \$2 OFF ALL DAY!

MONDAY MARGARITAS OR COCO MARTINEZ	TUESDAY CHICA ROSA OR LAST DESPORADO	WEDNESDAY NEGRONI OR WANABANA SPRITZ	THURSDAY EL MUERTO OR RANCHERA ROSA	FRIDAY LA CONDESA OR OAXACA OLD FASHIONED	SATURDAY SINALOA SLING OR CARAJILLO	SUNDAY ESTRELLA RUBIA OR CHARRO NEGRO
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