

TRES CARNALES ROSTIZADO

Happy Hour SPECIALS

4 - 6 DAILY / 9PM - LATE

Bean and Cheese Mini Burrito - \$6
2 to an order. Served in our house-made flour tortillas

Empanadas Rellenas - \$9
3 to an order. Stuffed with slow braised beef short rib and served with chile oil.

Papas Supremas - \$14
An old drive-through classic. Fries topped with braised beef short rib, nacho cheese, crema, tomato, onion, cilantro and jalapeño.

PERFECT FOR SHARING - Gotta try 'em all!

Salsa, Guacamole & Totopos - \$12

Guacamole, Salsa Tatemada & or Pico de Gallo. Choose two. Served with house-made tortilla chips.

Tuna Tostada - \$8 ea.

Spice rubbed and seared Ahi tuna, sliced razor thin and served on a crispy tostada topped with a jicama citrus slaw, avocado/cucumber salsa and herbed crema.

Queso Fundido - \$15

Seared, locally made ground chorizo nestled into a mound of Mozzarella cheese and melted. Served with house-made flour tortillas.

Queso Verde - \$15

A panko encrusted brick of Fontina cheese fried until golden brown and served in a pool of warm salsa verde. Topped with toasted sesame seeds and served with house-made flour tortillas.

Jalapeño Poppers - \$14

4 jalapeños stuffed with a 3 cheese blend and roasted whole. Topped with our herbed crema.

ADD \$5 TO BACON WRAP THOSE POPPERS.

Tequila Miso Mussels - \$18

A ½ pound of fresh PEI mussels served in a tequila miso broth. Served with crostini.

Empanadas Rellenas - \$12

3 to an order. Stuffed with slow braised beef short rib and served with chile oil.

Papas Supremas - \$19

An old drive-through classic. Fries topped with braised beef short rib, nacho cheese, crema, tomato, onion, cilantro & jalapeño.

Pizzadilla - \$17

Three layers of crispy house grilled flour tortilla, Shredded beef short rib, melted cheese, crema and side of salsa.

TACOS

THREE TO AN ORDER & SERVED WITH HOUSE-MADE CORN TORTILLAS.

\$18

Fish

Lightly battered and fried Pacific Red Snapper, topped with shaved cabbage, onion, cilantro and topped with coconut habanero salsa and crema.

Chicken

Rotisserie chicken tinga, topped with salsa macha, cabbage, onion and cilantro.

Prawn

Battered and fried prawns topped with an avocado salsa, chile mayo, salsa Mexicana and fresh cabbage.

Carne Asada

Marinated and grilled Alberta beef served with shaved onions, cilantro, chili oil & lime.

Carnitas

Confit Alberta pork, topped with a poblano salsa, onion, cilantro & lime.

Vegan

Cauliflower, roasted sweet potato, portabella mushrooms, onion, chili oil, lime & cilantro.

More HAND HELDS

Served with fries

el Cubano - \$19

Oven roasted Alberta pork, bacon, swiss cheese, house pickled cucumber and mustard all pressed together on a butter toasted baguette.

la Doble - \$19

A double house-made smash patty, topped with American cheese, poblano mayo, onion and house pickled mix.

la Vegana - \$19

An Impossible™ patty, griddle-seared and topped with dairy-free cheese and a heap of jalapeño, caper mushrooms.

el Burrito - \$18

Check with your server for our feature burrito.

Fried Chicken Sandwich - \$19

Buttermilk soaked chicken with a crispy house seasoned crust, coated in a honey/cascabel chile sauce, house made pickles, poblano mayo, jicama slaw.

ROTISSERIE Chicken Platters

24 HOUR BRINED DRY RUBBED AND SPIT-ROASTED FOUR WHISTLE FARM CHICKEN.

Four Whistle Farm is located in Millet, AB. We are proud of our long standing relationship with this amazing farm and their commitment to quality and sustainability.

½ Platter - \$36

Full platter - \$56

WE JUST COULDN'T RESIST INCLUDING THESE OLD SCHOOL FAVOURITES.

Duck Carnitas - \$35

Crispy, confit & pulled Four Whistle Farm duck, Served in a pool of tamarind salsa and topped with spicy habanero onions.

Seafood Molcajete - \$40

Lobster, prawns and seasonal whitefish served in a bubbling poblano cream sauce with a side of house made tortillas.

THROWBACKS

Vegetales & Verduras

Cauliflower - \$16

Pan roasted in pork fat with chile de Árbol and caramelized garlic.

Rosti-Salad - \$16

Kale, roasted cabbage, charred cherry tomatoes, pumkin seeds, roasted poblano chiles, nutritional yeast and a citrus agave dressing.

Chile Relleno de Vegetales - \$18

A stuffed Poblano chile filled with seasonal vegetables and cheese, served in a pool of salsa tatemada.

ADDONS

Soup of the Day

Rice

Flour Tortillas

Chorizo

Manchego Fries

Cauliflower

Frijoles charros

\$6 EACH

PERFECT ADDITIONS TO OUR ROTISSERIE PLATTERS!

DESSERT

Churros - \$10

5 to an order, coated with imported Mexican cinnamon and sugar. Served with dulce de Leche & pasilla chile chocolate sauce for dipping.

Taco de Chocolate - \$10

2 tortillas de chocolate, 4 ganache, coconut cream, cocoa nibs.



DRINKS

BEBIDAS

HAPPY HOUR

4 - 6 DAILY
9PM - LATE

*Cabrito Lime
Margarita - \$7*



*Volcan Tamarind
Margarita - \$8*

Feature Margarita - \$8

Ask your server for details.

Cazuela - \$7

Red Sangria - \$9

White Sangria - \$9

Lupita Especial Draft - \$5

Cocktails 2oz.

*Cabrito Frozen Lime
Margarita - \$11*

Cabrito blanco, triple sec, fresh lime juice, and simple syrup churned and served ice cold.

*Volcan Frozen
Tamarind Margarita - \$12*

Volcan blanco, triple sec, fresh lime juice, and tamarind churned and served ice cold.

Casa de Rostizado Margarita - \$11

Cazadores blanco, Triple Sec, fresh lime juice, and simple syrup shaken and served on the rocks.

Tamarindo Margarita - \$12

Cazadores reposado, Triple Sec, fresh lime juice, and our house-made tamarind syrup shaken and served on the rocks.

Feature Margarita - \$12

Cazadores blanco, Triple Sec, fresh lime juice, and our house-made feature syrup shaken and served on the rocks.

Mezcal Margarita - \$12

Sombra mezcal, Triple Sec, fresh lime juice, and simple syrup shaken and served on the rocks.

Cazuela - \$10

Cabrito blanco, lime juice, simple syrup, Fresca Squirt, and fresh grapefruit. Served in a flute with fresh grapefruit juice.

Red Sangria - \$11 gls/\$33 pitcher

Red wine, brandy, lime juice, lemon juice, orange juice, and San Pellegrino Pomegranate.

White Sangria - \$11 gls/\$33 pitcher

Sparkling wine, Triple Sec, fresh orange and pineapple, and San Pellegrino Clementine.

Mojito - \$12

Bacaradi White Rum muddled with fresh lime, mint, and piloncillo sugar. Topped with San Pellegrino pomegranate and Topo Chico.

Pear Pisco Sour - \$14

Miguel Torres Pisco, pear nectar, lemon juice, lime juice, simple syrup and egg whites.

Mezcal Old Fashion - \$14

Sombra mezcal, Token Orange bitters, angostura bitters, fresh orange, and piloncillo sugar. Garnished with burnt orange.

Three 1oz SHOTS FLIGHTS

Economía - \$18

Choose 3 from: Los Siete Misterios Espadin, Sombra Mezcal, Cabrito Blanco, Cazadores Blanco, 1800 Silver, Cabrito Reposado, Cazadores Reposado

Clase de Negocio - \$24

Choose 3 from: 400 Conejos Mezcal, Montelobos Mezcal, Corzo Blanco, Corazon Blanco, Patrón Silver, Don Julio Reposado, Cazadores Añejos

Primera Clase - \$35

Choose 3 from: Casamigos Mezcal, Creyente Mezcal, Volcan Blanco, Corzo Reposado, Corzo Añejos, Don Julio Añejos

Jet Privado - \$50

Volcan Cristalino Añejos, Roca Patrón Añejos, Gran Patron Platinum

ONE oz SHOTS

Tier 1 - \$8 ea.

Tier 2 - \$10 ea.

Tier 3 - \$12 ea.

Tier 4 - \$20 ea.

BEER

CERVEZA

*AlleyKat Lupita
Especial Draft - \$7.5*

Add Cazadores Lime Margarita Slush - \$3

*Sea Change Death Wave
Mexican Lager - \$8.25*

Modelo Especial - \$8.25

Negra Modelo - \$8.25

Das Equis Lager - \$8

(while supply lasts)

Das Equis Amber - \$8

(while supply lasts)

Michelada - \$12

Lupita Especial mixed with Salsa Maggi, Worcestershire, lime juice, tamarind syrup, and chile de arbol.

Wine

BY THE GLASS OR BOTTLE

VINO ESPUMOSO (SPARKLING)

Krismanel - \$9 / \$40 Brut Cava

VINO BLANCO (WHITE)

Vila Real - \$8.5 / \$35

Douro, Portugal

VINO ROSADO (ROSÉ)

Vila Real \$8.5 / \$35

Douro, Portugal

VINO TINTO (RED)

Vila Real - \$8.5 / \$35

Douro, Portugal, Red blend

SPIRITS

Tito's Handmade Vodka - \$7.5

Bacaradi Superior - \$6.5

Flor de Cana Tyr Rum - \$7.5

Aviation Gin - \$8

*Strathecona
Badland Seaberry Gin - \$10*

Bulleit Bourbon - \$8

Buffalo Trace - \$8

MAKE IT A HIGHBALL

*With any of our bottled
Mexican sodas - \$3*

Make it a Double + \$3 - 4

DIGESTIVOS

Ancho Reyes- \$9

Ancho Verde- \$9

Amaro Nonino- \$10

Amaro Montenegro- \$9

Non-Alcoholic

Mexican Sodas - \$5

Ask your server for our current selection of Jarritos and soda.

Topo Chico Sparkling Water - \$5

Instagram @TRECARNALESROSTIZADO

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