



FEATURES

**THANK-YOU Leduc and
surrounding
communities for your
ongoing SUPPORT!!!**

@habanerosleduc  

**We appreciate you and
your business.**

#SupportLocal

Best Caesar in Northern Alberta

THE JALAPEÑO CAESAR

Featuring jalapeño 3 ways: Rig Hand Jalapeño Basil vodka, fresh jalapeño, and garnished with a bacon-wrapped jalapeño. Plus our top-secret glass rimmer.

11.99 (1 oz vodka) 🌶️

**Mott's Clamato awarded Brittney first
place for the Jalapeño Caesar in their
2019 competition!**



Tacos de Camarón Paceño

Grilled Shrimp, Bacon and Cheese! 🍌 GF

Shrimp and bacon are diced together, then a special blend of monterey jack and mozzarella cheese is melted over them. Garnished with Salsa Brava 🌶️, escabeche 🌶️, sliced radish, and cilantro. Served with rice and refried beans. 19.75

Salsas

Hand Made Salsas



Salsa Roja

Tomatoes, onions, cilantro, and lime with just a hint of jalapeño.



Pico de Gallo

Diced tomatoes, onions, cilantro, and a hint of jalapeño in lime juice.



Guacamole

Avocado with diced tomato, garlic, cilantro, onion, and lime.



Guasacaca

Green and creamy, a fresh burst of parsley, cilantro, ajo, and a hint of lime in every bite. Try it and you'll say

"I put that **ca-ca** on everything!"



Salsa Verde

Bright and acidic, this traditional Mexican recipe is made with tomatillos and jalapeños.



Salsa Brava

The iconic "chile de árbol" pepper is blended with citrus and tomato to make this red salsa.



Sol de Maya

Bright orange and bursting with flavour, this salsa is a pure expression of the habanero pepper.



Scorpion Sting

A few Trinidad Scorpion peppers provide the heat and the Mayan coast recipe provides the sweet flavour.



Funky Red Savina (seasonal)

That Savina's a monster, y'all. Red Savina habaneros and grapefruit give extreme heat with a little pucker and amazing flavour.



Corazón del Diablo

This salsa is blacker than the devil's heart and contains the 2nd and 3rd hottest peppers in the world. **BE AFRAID.** (Natural colouring may contain allergens)



Heat Scale

Please note, chile peppers are a natural product and the heat level can vary from pepper to pepper.



Mild



Extra Hot



Hint o' Heat



Double Extra Hot



Medium



Beyond Reason



Hot

Salsa To Go

By popular request, you can have your own fiesta at home with a container of our hand-made salsas!

8 ounce / 16 ounce

Most of our salsas are sold at the prices shown below. *Guacamole* and *Corazón del Diablo* are at Market Price; ask your server.

2 ounce
1.99

3 1/4 ounce
2.99

8 ounce
6.49

16 ounce
11.99

Special Feature Salsa!!

Limited Time Only! Ask your server about any feature salsas

Our Meats

Prepared in House

Choose your Meat

Select one of our Classic Authentic Meats (or vegetarian mix) for many of our entrées throughout the menu or substitute a Premium Meat for an additional charge.

The Habaneros Story

What happens when "Dos Güeros" go to México?

Once upon a time, "Dos Güeros" (or two white guys from Canada) had property in Mexico. The two engineers enjoyed eating all the great street food there. But, they couldn't find any food like that when they came back to Canada.

So, brothers Jim and Don started hiring a chef down in Cabo San Lucas to teach them all the secrets and the traditional recipes. For a while, this great food was just for family and friends, or the occasional office potluck.

Then one day, they got a restaurant in Leduc where they could become part of the community and share traditional Mexican flavours and dishes (and some Tex-Mex ones too).

What makes *Habaneros Mexican Grill* unique is we take the food we love to eat in Mexico, and interpret it for a Canadian audience here in the Capital Region. We pride ourselves on bold flavours, hand-made salsas, and fresh, local ingredients. We hope you'll agree that it feels just like being back in Mexico when you come to *Habaneros Mexican Grill*.



Classic Meat Selections

(4 oz cooked weight)

Carne Asada (beef)

Thinly sliced sirloin cooked with onions and our special seasonings.

Cachete (beef cheek)

Alberta beef cheeks that have been seared, then braised for hours and shredded.

Chorizo

Made in house from local pork. A crumbled fresh sausage made from ground pork shoulder, seasoned, and cooked with diced potatoes.

Pulled Chicken

Braised chicken thighs, seasoned and shredded.

Diced Chicken Breast

Seasoned with our Tex-Mex spice blend.

Vegetarian Mix

If you would prefer no meat, choose this vegetarian mix instead. It includes corn, black beans, edamame, bell peppers, onions, and sautéed mushrooms.

Premium Meat Selections

Al Pastor Style Pork

Pork marinated with guajillo, achiote, and onion. Served with diced pineapple. +0.99

Lengua (beef tongue)

Lean shredded beef tongue. Don't be shy, it tastes like roast beef! +1.99

Shrimp (breaded or unbreaded)

Beer-battered shrimp fried golden brown (9 per order). Unbattered  also available. +1.99

Antojitos

STARTERS

Taquitos

Chipotle chicken tinga rolled in crispy, fried corn tortillas. Drizzled with crema fresca and guasacaca, and dusted with cotija cheese. 6.99

Bacon Wrapped Jalapeños 🌶️

Always a crowd pleaser. Jalapeño pepper halves filled with cream cheese and bacon, and then wrapped in bacon. 13.99

5-Layer Dip

- Guacamole
 - Cheese
 - Salsa roja
 - Sour cream
 - Refried beans (Vegetarians, ask for black beans)
- Served with totopos for dipping and big enough to share 9.99



Camarones Mómias

Camarones Mómias

Shrimp stuffed with Monterey Jack cheese and wrapped in bacon. The shrimp are so big, they take more than one slice of bacon to go around each one! Beware, these are addictive. 16.99

Nachos

Corn totopos (chips), cheese, corn, black beans, tomatoes, green onions, jalapeños and a side of one of our hand-made salsas. 16.25

- Add carne asada 5.99
- Add Tex-Mex chicken breast 5.99
- Add chorizo 5.99
- Add a second salsa 2.99

Queso Fundido

Molten cheese and chorizo. Served with our corn totopos. 13.99



Salsa Sampler

Choose any of our hand-made salsas (3¼ oz) with a plate of corn totopos.

- Two salsas for 6.99
- Three salsas for 8.99

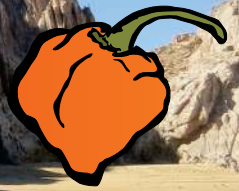
Salsa & Chips

One of our hand-made salsas (3¼ oz) with a snack plate of totopos. 3.49

\$1 from each order of Salsa & Chips will be donated to Leduc Food Bank monthly.



Tacos



Tacos de Cachete 🌶️ GF

Seared and braised Alberta beef cheek, cabbage, onion pico, cilantro and salsa verde. 17.75



Mahi Mahi (Fish)

A premium taco with tempura battered strips of mahi mahi, our pineapple salsa, chipotle mayo, lettuce, cabbage, carrot and fresh avocado. 20.75



Baja Shrimp 🌶️

Crispy, beer battered shrimp, "Sol de Maya" habanero salsa, guasacaca sauce, shredded cabbage and cilantro. 18.99

- Ask about milder salsa options 🌶️
- Un-breaded shrimp also available GF

Chorizo (Pork) 🌶️ GF

Fresh chorizo, potato, cabbage, onion pico, cilantro, spicy salsa brava and cotija cheese. 17.25

Carne Asada (Beef) GF

Beef, fresh cabbage, pico de gallo, cilantro and your choice of sauce. 17.99

- Mild: Creamy guasacaca sauce 🌶️
- Spicy: Clavo picante sauce 🌶️

Al Pastor style Pork GF

Al Pastor style pork, with diced pineapple, onion, and cilantro. These meatier tacos come 2 per order. 17.75

Pollo (Chicken) 🌶️ GF

Shredded chicken, green cabbage, escabeche (pickled carrot, onion, potato and jalapeños) and creamy guasacaca sauce. 17.99

- Mild option: Ask to replace escabeche with onion pico 🌶️

Tacos de Lengua (Beef Tongue) 🌶️ GF

Tender, shredded beef tongue tacos with salsa verde, cabbage, onion pico and fresh cilantro. 19.75

Vegetarian GF

Corn, black beans, edamame, bell peppers, onions, and sautéed mushrooms. Topped with creamy guasacaca sauce, shredded cheese, cabbage and fresh tomato. 16.75

La Paz, MX
style Tacos!



Tacos de Camarón Paceño GF

Grilled shrimp and bacon are diced together, then covered in melted cheese. Garnished with Salsa Brava 🌶️, tangy escabeche 🌶️, sliced radish, and cilantro. 19.75

All meals on this page except Al Pastor include three tacos on traditional corn tortillas. All include a side of rice and refried beans. Flour tortillas available on request.

Tex-Mex

CHIMICHANGAS, BURRITOS, AND FAJITAS



Chimichangas

A chimichanga is a giant deep-fried burrito.

Your choice of our classic meats (or vegetarian mix), sautéed onions and mixed bell peppers, rice and refried beans wrapped in a flour tortilla and fried. Topped with a Mexican flag of guacamole, sour cream, and pico de gallo. Served with rice and refried beans. 19.99

Add a second meat! Starting at 5.99
(Will reduce the number of vegetables)

Add cheese inside for 0.99!

Burritos

All burritos are wrapped in a flour tortilla and include a base filling of rice, refried beans, sautéed onions, and mixed bell peppers. Served wrapped in paper with a side of rice and refried beans.

Signature Burritos 18.50

- **Scorpion Chorizo** 🌶️
Scorpion Sting salsa and crumbled chorizo
- **Clavo Picante Beef** 🌶️
Carne asada beef and clavo picante sauce
- **Guasacaca Chicken** 🌿
Pulled chicken with creamy guasacaca sauce

Classic Burrito

Includes your choice of our classic meats or vegetarian mix. 17.99

Add a second meat! Starting at 5.99
(Will reduce the number of vegetables)

Add cheese inside for 0.99!



Fajitas

A sizzling skillet of sautéed vegetables (onions and mixed bell peppers) along with your choice of meat and spices. Served with flour or corn **GF** tortillas, pico de gallo, shredded cheese and sour cream. 17.99

Choose your meat:

Choose your flavour:

• **Chicken Breast**

• **Tex-Mex**

• **Steak 3.99**

• **Lemon Garlic Dill**

• **Shrimp (12) 4.99**

• **Salt & Pepper**

• **Vegetarian Mix**

Add a SECOND meat!

Chicken 5.99 • Steak 9.99 • Shrimp (6) 5.25

Tradicional

TRADITIONAL FAVOURITES

Enchilada a la Diabla 🌶️ GF

Three enchiladas stuffed with shrimp and smothered in our signature, smoky, creamy Diabla sauce and topped with cilantro, cheese, and crema fresca. Served with rice and refried beans. 19.99

- Choose pulled chicken or any classic meat instead of shrimp!

Quesadillas

Tex Mex Chicken Quesadilla

A grilled flour tortilla filled with Tex-Mex chicken, diced bell peppers, onions, black beans, corn and melted cheese. Served with sour cream and pico de gallo with rice and refried beans on the side. 18.99

- Vegetarian Mix 15.99

Chori-Queso

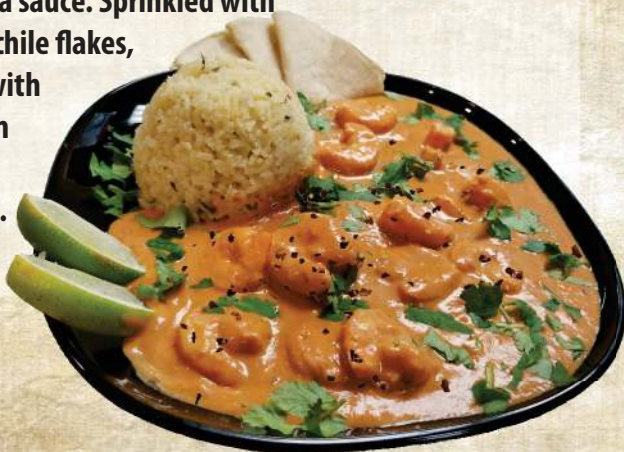
A grilled flour tortilla filled with chorizo and melted cheese. Served with sour cream and salsa roja with rice and refried beans 15.99

- Carne asada instead of chorizo (free)



Camarones a la Diabla 🌶️ GF

A pile of juicy shrimp in our spicy, smoky, creamy Diabla sauce. Sprinkled with cilantro and chile flakes, and served with rice, two corn tortillas and lime wedges. 18.99



Tostada

Two crunchy-fried corn tortillas, your choice of our classic meats, a layer of refried beans, lettuce, pico de gallo, crema fresca, and cheese. Served with refried beans and rice. 16.99

Vegetarian Tostada

Two crunchy corn tortillas with guacamole, Tex-Mex black beans, lettuce, crema fresca, pico de gallo and shredded cheese. Served with vegetarian rice and black beans. 16.75

Taco Salad

Served in our edible taco bowl! Seasoned ground beef, lettuce, cheese, diced tomatoes, green onions, diced bell peppers, jalapeño slices 🌶️ and Tex-Mex ranch dressing on the side. 15.99

- Grilled chicken breast instead of beef 2.50
- Sautéed mushrooms instead of beef FREE

Choose your dressing: GF

- Cilantro Lime Vinaigrette
- Guasacaca
- Honey Chipotle Ranch 🌶️
- Tex-Mex Ranch

For the less adventurous we also carry the grocery store varieties Ranch and Blue Cheese.



Taco Salad

Rincón Canadiense

CANADIAN CORNER



Chicken Wings

One full pound of breaded, meaty chicken wings served with Ranch or Blue Cheese. 15.99

Wet Sauces

- 🌶️ • **Buffalo**
- 🌶️ • **Super Buffalo!** - Like Buffalo but hotter
- **Honey Garlic**
- **Teriyaki**
- **Barbeque**
- 🌶️ • **Hotiyaki** - Hot garlic Teriyaki
- 🌶️ • **Frankenstein** - Sweet and hot garlic with dill



Dry Shakes

- **Salt & Pepper**
- **Dill Pickle**
- **Maple Bacon**
- 🌶️ • **Cajun**

Tractor Hat Sandwich



Quarter pound of shaved Alberta beef, caramelized onions, mushrooms, inside a bun and smothered in gravy. A knife and fork project. Comes with fries. 15.99

Double your beef 5.99

Chicken Tenders

Boneless, breaded chicken tenders with your choice of wet wing sauce or dry shake from the list to the right. Served with fries and Ranch or Blue Cheese dip. 15.99

Sides and Info

Substitute Sides for your Entrée

Rice & Beans FREE	Garden Salad FREE
Fries FREE	No Sides -1.50

Add an Extra Side

Rice 1.99	Rice and Beans 2.99
Beans 1.99	Side of Fries 2.99
(refried or black)	

Group Gratuity of 18 % is added to all tables of 8 or more guests.

Allergy Info

GF Gluten Friendly

Why "Gluten Friendly" and not "Gluten Free"? While we make our best effort to avoid contact, our gluten free items are prepared in a shared kitchen and cross-contamination may occur. We use a shared fryer so those with a severe allergy should avoid deep-fried items.

! Attention Vegetarians !

Our standard rice contains chicken broth and our refried beans contain bacon. For this reason our vegetarian entrées come with vegetarian rice and black beans.

Side Garden Salad **GF**

The basic side salad. Chopped lettuce, purple cabbage, shredded carrot, grated cheese. Garnished with a tomato twist and served with your choice of dressing. 5.99

Add a Sauce or Dip (2 oz)

Gravy (3¼ oz) 1.99	Tex-Mex Ranch 1.50
Sour Cream 1.50	Chipotle Mayo 0.99
Shredded Cheese 0.99	Salsa 1.99
	Guacamole 2.50

Cakeage - For those that bring in their own dessert (no nuts allowed). 1.99/person



Kids Menu

(Ages 12 and under only)

Kids Nachos

Corn tortilla chips, melted cheese and our mild salsa roja 5.75

Kids Grilled Cheese

White or brown, served with fries 6.25

Kids Beef Tacos

Two ground beef tacos with cheese, lettuce and tomato.
Served with fries 7.25

Kids Chicken Tacos

Grilled chicken tacos (2) with cheese, lettuce and tomato.
Served with fries 7.95

Kids Chicken Tenders

Served with plum sauce and fries 7.95

Kids Chicken Quesadilla

Flour tortillas filled with chicken and cheese. Served with fries and sour cream 7.95

Desserts

Deep Fried Ice Cream - Served with whipped cream, caramel, chocolate and strawberry sauce • 7.99

Churros - With cinnamon sugar and drizzled with chocolate and vanilla ice cream • 7.50

Arroz Con Leche - Warm rice pudding, raisins, Rumchata whipped cream • 7.25

Choco Chango

Semi-frozen, chocolate cheesecake filled pastry with vanilla ice cream and drizzled with chocolate • 7.50

Drinks

(1 oz liquor unless noted)

Frozen Margaritas - El Jimador Reposado tequila, triple sec and fruit slush • 8.75

Daiquiri - White rum and fruit slush • 8.75

Chi-Chi - Frozen Margarita made with vodka and triple sec • 8.75

Piña Colada - White rum • 8.75

Margarita on the Rocks - Real lime juice, El Jimador tequila, triple sec, simple syrup over ice with a salted rim

Mojito - White rum muddled with mint leaves. Also available in raspberry • 7.99

CAESARS (1 oz)

Jalapeño Caesar - **Winner "Best Caesar in Northern AB" (2019)**. Rig Hand Jalapeño Basil vodka, fresh jalapeño, and garnished with a bacon-wrapped jalapeño. Plus our top-secret glass rimmer • 11.99

Momia Caesar - **2nd Place "Best Caesar in Northern AB" (2018)**. The Classic Canadian Caesar topped with a Camarón Momia (prawn & cheese wrapped in thick-cut bacon), jalapeño slices, lime and our secret rimmer • 10.75

Classic Canadian Caesar - Clamato, vodka, worcestershire sauce, tabasco and our secret rimmer • 7.99

BULLDOGS • 18.25 (2 oz) & **CHIHUAHUAS** • 13.75 (1 oz)

Original Bulldog - Lime margarita slush (El Jimador tequila) & 207 mL Coronita

Mango Daiquiri Bulldog - Frozen mango daiquiri (rum) & 207 mL Coronita

Strawberry Bulldog - Frozen strawberry slush (El Jimador tequila) & 207 mL Coronita

Raspberry Bulldog - Raspberry slush, El Jimador tequila & 207 mL Coronita

WINE

Adobe Reserva Carmenere (red) • Bottle 24.95 • 6 oz 7.50 • 9 oz 10.50

Castano Dominio Espinal Seleccion (red) • Bottle 26.95 • 6 oz 7.95 • 9 oz 10.95

Jacob's Creek Chardonnay (white) • Bottle 26.95 • 6 oz 7.95 • 9 oz 10.95

Graffigna Pinot Grigio (white) • Bottle 25.95 • 6 oz 7.50 • 9 oz 10.50

Matua Sauvignon Blanc (white) • Bottle 29.50 • 6 oz 8.50 • 9 oz 11.50

CERVEZA (BEER)

Draft Beer - Hab Pint (18 oz!) 8.50 • Pitcher (56 oz) 22.99 (ask for current draft beer selections)

Bottled Beer (330 mL) - Corona, Sol, Pacifico, Dos Equis, Dos Equis Ambar, Modelo Especial, Modelo Negra • 6.99

- Mexican Craft Beer from Guadalajara - Minerva Colonial, Minerva Viena • 7.50

- Domestic Beer - Canadian, Budweiser, Coors Light • 6.50;

TEQUILA (1 oz)

El Jimador - Reposado, our house tequila • 5.99

Tromba - Blanco 6.50 • Reposado 7.25 • Añejo 9.25

Espolon - Blanco 6.50 • Reposado 7.25

Don Julio - Blanco 9.50 • Reposado 10.99 • Añejo 11.99 • 1942 Edition 18.50

TEQUILA FLIGHTS (3 x ½ oz • 3 x 1 oz); Tromba Flight (12.50 • 18.25) Don Julio Flight (16.75 • 24.99)

Non-Alcoholic

Fountain Pop (w/refills) 3.99 • Juice 2.50/4.25 • White Milk 2.50/3.75 • Chocolate Milk 2.75/4.25 • Coffee/Tea 2.50

Jarritos (Mexican pop bottle) 3.75 • Frozen Slush 4.99

MEZCAL (1 oz)

Bruxo - Espadín 6.75

Marca Negra - Espadín 6.75 • Ensamble 13.75 • Tepeztate 13.75