

# Salsas

## Hand Made Salsas GF



### 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

3¼ 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 y Ensaladas

STARTERS AND SALADS



*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

## Tamales <sup>GF</sup>

Chicken in mole sauce, wrapped in fresh corn masa (dough) and steamed in a traditional corn husk. Served with your choice of salsa. (Contains nuts) 7.99 each

## Elote <sup>GF</sup>

Mexican street-style appetizer. Two corn cob halves covered in crema, sprinkled with Tajín (chile lime salt) and cotija cheese. 5.99



*Elote*

## Bacon Wrapped Jalapeños

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

## Papas Fritas

Crunchy warm potato chips drizzled with Valentina hot sauce. Served with lime wedges and Chipotle Mayo dip. 6.99

- Salsa instead of dip 0.99
- Sour cream instead of dip FREE



## 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



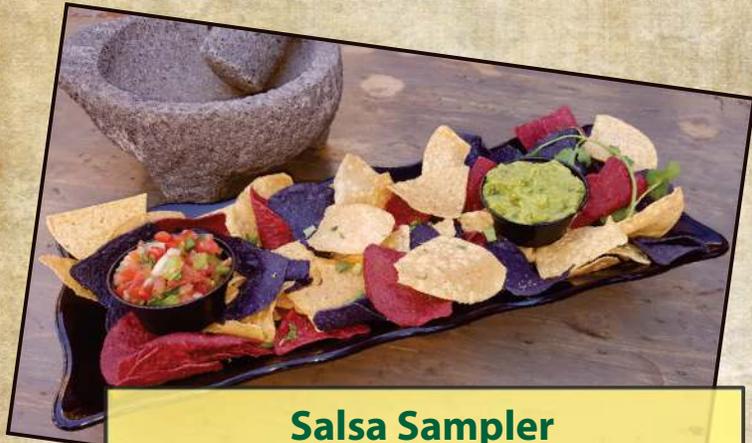
## Queso Fundido

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

## Taquitos

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





## Salsa Sampler

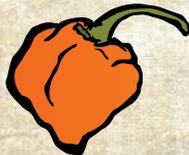
Any two of our hand-made salsas (3¼ oz) with a plate of corn totopos. 6.99

Try even more! Sampler with three salsas 8.99

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



## Soups

### Chicken Soup

A hearty broth with shredded chicken, mixed vegetables, diced raw onion, tortilla chips and an avocado slice on top.

Bowl 6.99 / Cup 4.99

### Sopa Azteca

Pure Mexican comfort food. The crunch of the chicharrón and totopos pair with the creamy avocado cubes, crema fresca and cotija cheese, all in a guajillo-chicken broth. Topped with cilantro. Bowl 6.99 / Cup 4.99

## Salads

### Signature Dressings

- 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.

### Milagro Salad

Diced crispy breaded chicken, baby corn cobs, diced tomatoes, bacon bits, green onions, lettuce and cheese. Served with honey chipotle ranch dressing  and a mini cheese quesadilla made from a flour tortilla. 16.50

- Grilled chicken breast and corn tortilla also available 

### Fiesta Salad

A sautéed mix of chicken breast, corn, black beans, bell peppers, and onions on top of lettuce and cheese. Served with totopos, pico de gallo, and Tex-Mex ranch dressing on the side. 16.50

### 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



Taco Salad

# 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

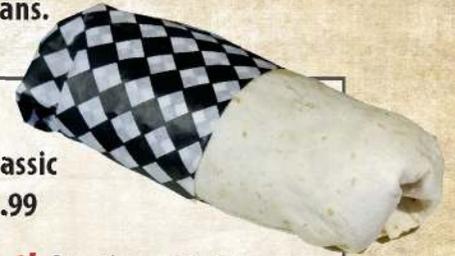
- **Scorpion Chorizo** 🌶️  
Scorpion Sting salsa and crumbled chorizo
- **Clavo Picante Beef** 🌶️  
Carne asada beef and clavo picante sauce
- **Guasacaca Chicken** 🌿  
Pulled chicken with creamy guasacaca sauce

#### 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:**

- Chicken Breast
- Steak 3.99
- Shrimp (12) 4.99
- Vegetarian Mix

**Choose your flavour:**

- Tex-Mex
- Lemon Garlic Dill
- Salt & Pepper

**Add a SECOND meat!**

Chicken 5.99 • Steak 9.99 • Shrimp (6) 5.25

# Tradicional

## TRADITIONAL MEXICAN FAVOURITES



### Chile Relleno 🌶️ GF

100% hand-made in-house in the traditional style. A large mild poblano pepper, blackened and peeled over an open flame. Hollowed out then stuffed with picadillo (Mexican style ground beef, vegetables and cheese) fried in a light egg batter and sautéed in salsa de tomate. Topped with melted cheese, a stripe of salsa verde and sprinkled with cilantro. 20.75

## Enchiladas

Three corn tortillas folded around a tasty Mexican filling and smothered in a warm and delicious enchilada sauce!

### Enchilada Tradicional GF

Enchiladas topped with shredded lettuce, crema fresca, and cotija cheese. Select your filling from our classic meats, and your sauce. 18.25

*Choose your sauce:*

- Verde (green jalapeño and tomatillo sauce) 🌶️
- Roja (tomato and onion red sauce) 🌶️
- Christmas (½ Verde, ½ Roja) 🌶️

Vegetarian -1.00

### 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. 19.99

*Options:*

- Choose any classic meat instead of shrimp
- Ask for extra spicy! 🌶️

## Quesadillas

### Tex Mex Chicken Quesadilla

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

- Shrimp instead of chicken +1.99
- Vegetarian Mix 15.99

### Chori-Queso

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

- Carne asada instead of chorizo (free)



All meals on this page include a side of rice and refried beans (vegetarian options available).



## Tortas

A warm Mexican sandwich with your choice of our classic meats. Cheese, caramelized onion, escabeche, tomato and refried beans on a fresh bolillo roll. Served with fries or salad. 16.99

Comes with **clavo picante sauce** 🌶️  
or ask for mild 🌿

## Torta Ahogada

The “drowned” version of our Torta with your choice of our classic meats, cheese, caramelized onion, and refried beans. “Drowned” in enchilada sauce and sprinkled with fresh cilantro. Served with rice and refried beans. 17.50

Choose your sauce:

- Verde (green jalapeño and tomatillo sauce) 🌶️
- Roja (tomato and onion red sauce) 🌶️
- Christmas (½ Verde, ½ Roja) 🌶️



## 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

## Tostadas

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



# Rincón Canadiense

## CANADIAN CORNER



### 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

### Poutine

A full plate of fries, gravy, and cheese. 7.99

Add a meat! Starting at 5.99

### Classic Burger

A 6 ounce ground beef patty with lettuce, tomato, chipotle mayo, and a pickle on top. Served with fries. 14.99

- Add cheese, mushrooms, or jalapeño slices 0.99
- Add bacon (2 slices) 1.99    • Add a patty 5.99

### 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 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
- Varner - Hot garlic Teriyaki
- Frankenstein - Sweet and hot garlic with dill pickle

### Dry Shakes

- Salt & Pepper
- Dill Pickle
- Maple Bacon
- Cajun

Un-breaded wings also available (may contain some gluten)

## Sides and Info

### Substitute Sides for your Entrée

Rice & Beans FREE	Chicken Soup Cup 3.75
Garden Salad FREE	Sopa Azteca Cup 3.75
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

**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

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)

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### 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