



HABANEROS

FEATURES



Ceviche (Cóctel de Camarón) GF

Fresh and tropical! An 18 ounce goblet packed with shrimp! Garnished with avocado, onion, cilantro, and all marinated in our slightly spicy 🌶️ secret sauce. Great size for sharing. 21.50

Happy Hour

2pm - 6pm Daily

\$2 off all Caesars
(including Signature Caesars)

\$7 Luchador Lager (pint)

\$7 Ramón's Red (pint)

\$10 Sangria (red or white)

\$15 Camarones Momias

\$15 Bacon Wrapped Jalapeños

\$15 Queso Fundido

\$16 Wings

Daily Specials

TUESDAY: 3 Feature Tacos \$15

Margarita (Rocks or Grand) \$9

WEDNESDAY: Signature Burrito \$18

Corona or Sol (bottle) \$7

THURSDAY: Taco Salad \$17

Hard Tea or Tropical Tea \$9 doubles

FRIDAY: Fajita Friday \$3 off

Tequila Flights \$5 off

SATURDAY: Buffalo Baja Shrimp \$13

O.G. Bulldogs \$16 (w/Coronita)

SUNDAY:

Happy Hour All Day Long!

Our Famous Salsas are now in Grocery Stores!



We've made the Salsa Whisperer brand to sell our famous salsas in grocery stores in glass bottles! Find a store near you at salsawhisperer.ca



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.



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!"



Sanluqueña

This is the creamy sauce in the yellow bottles that you remember from the shrimp taco stands in Cabo San Lucas.



PicaRico

Bright, acidic and based on traditional salsa Verde, this salsa is made with tomatillos and jalapeños.



Bravita

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*, *Funky Red Savina*, and *Corazón del Diablo* are at Market Price; ask your server.

2 ounce	3¼ ounce	8 ounce	16 ounce
2.50	3.50	7.25	13.99

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, a taquería, where they could become part of the community and share traditional Mexican flavours and dishes (and some Tex-Mex ones too).

What makes *Habaneros & Jalapeños Taquería* 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 & Jalapeños Taquería*.



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 in our "mojo de ajo" garlic sauce, 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

Cochinita Pibil

Yucatán-style pork marinated in achiote and orange. Then wrapped in banana leaves and slow-cooked until it falls apart. +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. 7.50

Bacon Wrapped Jalapeños 🌶️

Always a crowd pleaser. Jalapeño pepper halves filled with cream cheese and bacon, and then wrapped in bacon. 16.99

Buffalo Baja Shrimp

Enjoy 12 of our crunchy Baja shrimp, beer-battered and delicious. Served with Buffalo sauce 🌶️, creamy salsa Sanluqueña 🌶️, or mild Guasacaca 🌶️ sauce for dipping. 15.99



Camarones Mómias

Camarones Momias

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. 17.99

5-Layer Dip (GF)

- Guacamole
 - Cheese
 - Salsa roja
 - Sour cream
 - Refried beans (Vegetarians, ask for black beans)
- Served with totopos for dipping and big enough to share 12.99

Sanluqueña Squid

Battered and deep fried calamari in an individual-sized portion, and served with our delicious, creamy salsa Sanluqueña 🌶️, or mild Guasacaca 🌶️ sauce. 11.99

Nachos (GF)

Corn totopos (chips), cheese, corn, black beans, tomatoes, green onions, jalapeños, drizzled crema fresca, and a side of one of our hand-made salsas. 19.99

- Add carne asada 5.99
- Add Tex-Mex chicken breast 5.99
- Add chorizo 5.99
- Add guacamole 4.99

Salsa Sampler (GF)

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

- Two salsas for 8.99
- Three salsas for 11.99

Salsa & Chips (GF)

One of our hand-made salsas (3¼ oz) with a snack plate of totopos. 4.50

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

Guacamole & Chips (GF)

Hand-made guacamole (3¼ oz) with a snack plate of totopos. 5.99

Queso Fundido (GF)

Molten cheese and chorizo. Served with our corn totopos. 16.50

- Add jalapeños 0.99 🌶️
- Swap chorizo for carne asada free



Tacos

Tacos de Cachete 🌶️ GF

Seared and braised Alberta beef cheek, cabbage, purple onion, cilantro and PicaRico salsa verde. 18.75



Chorizo (Pork) 🌶️ GF

Fresh chorizo, potato, cabbage, purple onion, cilantro, spicy salsa bravita and cotija cheese. 17.99

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 🌶️



Pollo (Chicken) 🌶️ GF

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

- Mild option: Replace escabeche with purple onion 🌿

Baja Shrimp 🌶️

Crispy, beer battered shrimp, "Sol de Maya" habanero salsa, salsa Sanluqueña, shredded cabbage and cilantro. 20.49

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

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

Mahi Mahi (Fish)

A premium taco with tempura battered strips of mahi mahi, our pineapple salsa, salsa Sanluqueña, lettuce, cabbage and fresh avocado. 22.99

Tacos Cochinita Pibil 🌶️ GF

Yucatán-style pork marinated in achiote and orange. Then wrapped in banana leaves and slow-cooked until it falls apart. Served with hot Sol de Maya salsa, purple onion and cotija cheese. Three tacos and a side of rice and refried beans for 20.99

Mild version available, just ask! 🌿



Tacos de Calamar 🌶️

Add these to your food bucket list! Battered calamari with salsa Sanluqueña, shredded cabbage, cilantro, and lime wedges. 20.49

- Ask about milder salsa options 🌿

Vegetarian GF

Corn, black beans, edamame, bell peppers, onions, and sautéed mushrooms. Topped with creamy guasacaca sauce, shredded cheese, cabbage and fresh tomato. 17.99

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 Bravita 🌶️, tangy escabeche 🌶️, sliced radish, and cilantro. 20.75

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. Served with a Mexican flag of guacamole, sour cream, pico de gallo and a side of rice and refried beans. 22.99

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 19.50

- **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. 18.99

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

Add cheese inside for 0.99!



Vegetarian Burrito

Like the classic burrito except with black beans instead of refried beans (inside and on the side) and our veggie mix instead of meat. 18.99



Double-Steak Tex-Mex Fajita shown

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. 22.99

Choose your meat:

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

Choose your flavour:

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

DOUBLE your meat or add a SECOND meat!

Chicken 5.99 • Steak 9.99 • Shrimp (6) 5.25

Please use caution, these skillets are HOT!

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 & refried beans. 19.99

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

Enchilada Verde 🌿 GF

Back by popular demand! Enchiladas with your choice of standard meat and our classic verde sauce. 19.99

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 (or your choice of one of our salsas), and rice and refried beans on the side. 19.99

- Vegetarian Mix 19.99

Chori-Queso

A grilled flour tortilla filled with chorizo and melted cheese. Served with sour cream (or your choice of one of our salsas), with rice and refried beans. 17.99

- Carne asada instead of chorizo (free)

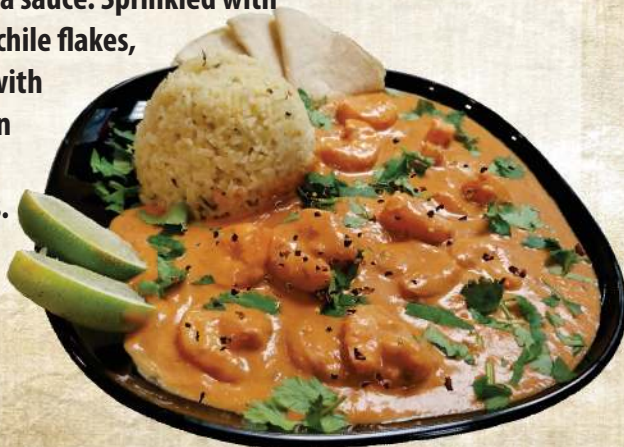


Camarones a la Diabla 🌶️ GF

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.

19.50



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. 17.99

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. 17.99

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. 18.99

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

Choose your dressing:

- 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

Tortas

An authentic, warm Mexican sandwich. Your choice of our standard meats cooked with melted cheese and topped with tangy escabeche (pickled carrot, potato, and jalapeño). Served with fries. 18.99



- Add a half avocado +3.25
- Make it with cochinita pibil pork +1.99



Rincón Canadiense

CANADIAN CORNER

Chicken Wings

One full pound of breaded, meaty chicken wings served with Ranch or Blue Cheese. 17.99

Wet Sauces

-  • Buffalo
-  • Super Buffalo!
Like Buffalo but hotter
- Honey Garlic
- Teriyaki
- Barbeque
-  • Hotiyaki
Hot garlic Teriyaki
-  • Frankenstein
Sweet & hot, garlic & dill

Dry Shakes

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

Chicken Tenders

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

Tractor Hat Sandwich



HALF POUND of certified Angus Beef (cooked with onion) and melted cheese in a warm sandwich. All killer, no filler. Comes with fries. 21.99

Sides and Info

Side Garden Salad

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

Group Gratuity of 18 % is added to all tables of 7 or more guests.

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

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.

Substitute Sides for your Entrée

Rice & Beans FREE	Garden Salad FREE
Fries FREE	No Sides -1.50
Chips & Salsa 1.99	Chips & Guacamole 3.50

Add an Extra Side

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

Add a Sauce or Dip (2 oz)

Sour Cream 1.50	Tex-Mex Ranch 1.99
Shredded Cheese (2oz) 1.50; (3¼ oz) 1.99	