



@habanerosleduc  

## FEATURES



### Buffalo Baja Shrimp

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

### Fall Special - Tamales! 🌿 GF



Tamales are back! One Tamal filled with chicken in Mole sauce! Drizzled with crema. 9.99



### 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, onion pico and cotija cheese. Three tacos and a side of rice and refried beans for 20.99

Mild version available, just ask! 🌿

## 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. 12.99 (1 oz vodka) 🌶️



**Mott's Clamato awarded Brittney first place for the Jalapeño Caesar in their 50th Anniversary Caesar competition**

# 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  on everything!"



### Apocalíptica

Bright, acidic and based on traditional salsa Verde, this salsa 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**

# **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*.





# 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.

## Classic Meat Selections

(4 oz cooked weight)

### Carne Asada (beef) GF

Thinly sliced sirloin cooked with onions and our special seasonings.

### Cachete (beef cheek) GF

Alberta beef cheeks that have been seared, then braised for hours in our “mojo de ajo” garlic sauce, and shredded.

### Chorizo GF

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

### Pulled Chicken GF

Braised chicken thighs, seasoned and shredded.

### Diced Chicken Breast GF

Seasoned with our Tex-Mex spice blend.

### Vegetarian Mix GF

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 (Pork) GF

Yucatán-style pork marinated in achiote and orange. Then wrapped in banana leaves and slow-cooked until it falls apart. +1.99

### Lengua (beef tongue) GF

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 GF also available. +1.99

# Antojitos

## STARTERS



*Camarones Momias*

### **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

### **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 🌶️ or Guasacaca 🌶️ sauce for dipping. 15.99

### **5-Layer Dip** 🟡 GF

- Guacamole
- Cheese
- Salsa roja
- Sour cream
- Refried beans (

Served with totopos for dipping and big enough to share 11.99

- **Vegetarians**, ask for black beans)



## Salsa Sampler GF

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

- Two salsas for 7.99
- Three salsas for 9.99

## Salsa & Chips GF

One of our hand-made salsas (3¼ oz) with a snack plate of topos. 3.50

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


## Nachos GF

Corn topos (chips), cheese, corn, black beans, tomatoes, green onions, jalapeños and a side of one of our hand-made salsas. 18.99

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

## Queso Fundido GF

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

- Add jalapeños 0.50 
- Swap chorizo for carne asada free





# Tacos

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

## Tacos de Cachete 🌶️ GF

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



## Chorizo (Pork) 🌶️ GF

Fresh chorizo, potato, cabbage, onion pico, cilantro, spicy salsa brava 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* 🌶️



## 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, onion pico and cotija cheese. Three tacos and a side of rice and refried beans for 20.99

Mild version available, just ask! 🌶️

## 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* 🌶️



## Mahi Mahi (Fish)

A premium taco with tempura battered strips of mahi mahi, our pineapple salsa, chipotle mayo, lettuce, cabbage and fresh avocado. 21.99



## Baja Shrimp 🌶️

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

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

## Tacos de Lengua (Beef Tongue) 🌶️ (GF)

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

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. 20.75

## 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

# Tex-Mex

CHIMICHANGAS, BURRITOS,  
AND FAJITAS

## Chimichangas



Add cheese inside for 0.99!

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. 22.50

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

# Burritos

Our 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.



## Classic Burrito

Includes your choice of our classic meats. 18.50

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

Add cheese inside for 0.99!

## Signature Burritos 18.99

- **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

## 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. 18.50

# 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. 19.99

*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**



# Traditional

## TRADITIONAL FAVOURITES

### 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** 18.99



#### 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)

#### 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

#### Enchilada a la Diabla 🌶️ 🍷

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!**

## 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



## 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. 18.50

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



***Taco Salad***

Choose your dressing: GF

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

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

# CANADIAN CORNER



## Chicken Wings

One full pound of breaded, meaty chicken wings served with Ranch or Blue Cheese. 17.75



## 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

## 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

## Tractor Hat Sandwich



HALF POUND of certified Angus Beef and melted cheese slices in a toasted sandwich. All killer, no filler. Comes with fries. 17.99

# Sides and Info

## Substitute Sides for your Entrée

Rice & Beans FREE

Garden Salad FREE

Fries FREE

No Sides -1.50

## 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

## 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 1.50

Shredded Cheese 0.99

Chipotle Mayo 1.99

Guacamole 2.50

Salsa 1.99

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

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

### **; 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.

## 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.



# Kids Menu

(Ages 12 and under only)

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## Kids Nachos

Corn tortilla chips, melted cheese and our mild salsa roja 6.50

## Kids Grilled Cheese

White or brown, served with fries 6.95

## Kids Beef Tacos

Two ground beef tacos with cheese, lettuce and tomato. Served with fries 7.95

## Kids Chicken Tacos

Grilled chicken tacos (2) with cheese, lettuce and tomato. Served with fries 8.25

## Kids Chicken Tenders

Served with plum sauce and fries 8.25

## Kids Chicken Quesadilla

Flour tortillas filled with chicken and cheese. Served with fries and sour cream 8.25

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## Dessert - Kids Ice Cream

Vanilla ice cream scoop topped with chocolate drizzle and sprinkles 1.99 (Dine-in only)

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FREE kids pop included with Kid's Meal, Dine-In Only (\$1 refills)

Also available: Juice & milk (2.50); chocolate milk (2.75)

# Desserts

**Deep Fried Ice Cream** - Served with whipped cream, caramel, chocolate and strawberry sauce • 9.50

**Churros** - With cinnamon sugar and drizzled with chocolate and vanilla ice cream • 8.99

**Arroz Con Leche** - Warm rice pudding, raisins, Rumchata whipped cream • 8.25 

## Choco Chango

Semi-frozen, chocolate cheesecake filled pastry with vanilla ice cream and drizzled with chocolate • 8.99



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