

## START

Queso Fundido	13
Chips & Salsa	6

## TACOS

Pork Taco	5
Beef Taco	5.5
Japanese Eggplant Taco	4.5
Lamb Taco	6
Crispy Fish Taco	6
Ox Tongue Taco	6
Tuna Tartare Crispy Taco w. Queso & Iceberg Lettuce	10

## NOT TACOS

Crispy Prawn Betel Leaf	9
Shrimp Dumplings	9
Green Papaya Salad	10
Salt & Pepper Squid	10
Chilaquiles w. Pork Shoulder, Fresh Curry Leaves, Queso & Juniper Farms Sunny Side Up Egg	12
Chili lime Caramel Pork Belly w. Green Mango, Young Coconut, Peanuts & Thai Basil	15
Scallop Crudo w. XO Sauce & Lime Leaf	16
Wild Salmon Tartar Tostada w. Avocado, Funky Chili & Pickled Ginger	14

## FINISH

Churros w. Salted Caramel	6
Tequilime Pie	6

	EL CAMINO	TACOS / TEQUILA / RAW BAR	380 ELGIN ST.	613 422 2800	TW. @EATELCAMINO INST. @CHEFELCAMINO
	WINDOW - NOON - 2:30 PM TUESDAY TO FRIDAYS ONLY / DINNER - 5:30PM - LATE / WINDOW - 5:30 PM - LATE / CLOSED MONDAYS				

## COCKTAILS

Bar Rail \$5

### Bourbon Sour 10

2oz/bourbon/lemon/agave nectar/whites

### Tequila Sour 10

2oz/tequila blanco/lime/agave nectar/whites

### El Fuego 10

2oz/tequila reposado/lemon/lime/agave nectar/pineapple/chillies/bitters

### Camino Club 10

2oz/tequila blanco/disaronno/fernet branca/lime/bitters/pineapple

### 3 Amigos #2 13

2.5oz/bourbon/calvados/chartreuse/agave nectar/bitters

### El Camino Manhattan 13

2.5oz/bourbon/Campari/sweet vermouth/bitters

### Margarita 13

3oz/tequila blanco/triple sec/lemon/lime

### Pina Colada 13

2oz/cachaca/coconut crème/coconut water/agave nectar/lemon/pineapple

### The Way 13

2.5oz/blanco tequila/triple sec/lime/agave nectar/grilled pineapple/ cilantro/chillies/bitters

## BEER

**DRAFTS** (\$6.2) Muskoka Mad Tom 20oz, Mill St Organic 20oz, Beau's Lugtread 20oz, Beau's Seasonal, Ashton Seasonal, Ashton Brown Ale

**CANS** Sapporo (\$7), Stiegl (\$6.5), Tecate (\$7)

## WINE

Glass / Bottle

### Sparkling

Hinterland "Whitecap" / Riesling, Vidal, Muscat / Prince Edward County, Ontario / 2014 (11/57)

Hinterland "Borealis" / Gamay / Prince Edward County, Ontario / 2013 (11/57)

### White

Domaine de Vedilhan / Viognier / France / 2013 (8/40)

Tawse Winery / Riesling / Niagara, Ontario / 2013 (8/40)

Disznoko "Tokaji Dry" / Furmint / Hungary / 2012 (10/51)

Norman Hardie "Calcaire" / Chardonnay, Riesling, Pinot Gris / PEC / 2013 (12/80)

### Red

Cuvee Jean-Paul Rouge / Grenache, Syrah / Vaucluse, France / 2013 (8/40)

Rivera "Salice Salentino" / Negroamaro / Puglia, Italy / 2012 (9/45)

Château du Trignon "Cotes du Rhone" / Grenache, Syrah, Mourvedre / France / 2013 (10/51)

Charles Smith "The Velvet Devil" / Merlot / Washington / 2012 (11/57)

## TEQUILA

Tromba Blanco	5
Jaral de Berreio	8
Los Arrangos Reposado	9
Harradura Reposado	9
Avion Blanco	9
Tromba Reposado	9
Espolon Reposado	11
Don Julio Blanco	11
Tlacuache Mescal	11
Dolce Vida Reposado	11
Milagro Blanco	11
Tromba Anejo	12
Tres Generaciones Anejo	12
Cabo Wabo Reposado	13
Don Julio Reposado	13

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