

Canonita

3377 Las Vegas Blvd S The Venetian Grand Canal Shops 89109-8910 · +17024202561 · Updated: Jan 14, 2026

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APERITIVOS 5

Ahi Tuna Crudo*

blackened serrano aioli, lemon, mexican oregano flatbread

Oven Roasted Mussels and Shrimp*

chorizo, smoked pasilla, cilantro grilled bread

Crispy Corn Flautas

queso fresco, avocado-tomatillo salsa, pico de gallo

Crab & Shrimp Cake

blackened serrano aioli, oaxaca cream sauce

Cancun Ahi Tuna Ceviche

mango agua-chile, watermelon, almond, black sesame

PARA LA MESA 3

Chips & Salsa

roasted tomatoes, caramelized onions, chipotle, cilantro

Queso Fundido

chihuahua & oaxaca cheese, epazote, flour tortilla

Five Taco Sampler

choice of chicken tinga | carne asada* | pork grilled fish | herbed mushroom | corn or flour tortillas red onion, cilantro, arbol-tomatillo salsa

SOPAS Y ENSALADAS 4

Pozole Verde

braised pork, hominy, green chile & tomatillos, shredded cabbage

Tortilla Salad

romaine, bacon, corn, roasted vegetables, queso fresco, crispy tortilla, lime vinaigrette

Caesar Salad

romaine hearts, spiced pumpkin seeds, parmesan croutons

Ranchero Chicken Salad

baby greens, grilled chicken, bacon, queso fresco, buttermilk guajillo

PLATOS FUERTES 12

Santa Rosa Barbacoa

guajillo chile rubbed pork served in a banana leaf, chipotle bbq sauce, cilantro rice, black beans, corn tortillas

Cabo Ahi Tuna*

oaxaca chile creme sauce, pico de gallo, potato gratin

Vaquero Beer-Braised Short Rib

negra modelo, mushroom, hominy, oaxaca chile reduction

Carne Asada*

mexican spiced n.y. strip, potato gratin, roasted vegetables

Mexico City Enchiladas

queso fresco, shredded lettuce, tomato, cilantro rice, black beans

Cañonita Burrito

choice of roasted chicken breast, carne asada*, or shrimp poblano peppers, lettuce, tomato, asadero cheese, chipotle, cilantro crema, rice & beans

Arbol Glazed Salmon

quinoa, dried fruits & nuts, mango salsa

Pollo Con Mole Poblano

roasted vegetables, rice, sesame

San Luis Chile Relleno

cornmeal-cruste poblano, dried fruits & nuts, goat cheese, guajillio, cilantro rice, black beans

Cazuela De Mariscos

mussels, clams, shrimp, calamari, mahi-mahi, salsa rustica, cilantro, grilled bread

Mahi Mahi Veracruz

peppers & onions, capers, rice, marisco broth

Mushroom Enchiladas

corn tortilla, cheese, poblano cream sauce, roasted vegetables, rice, borracho beans

COMPLEMENTOS 6

Crab & Shrimp Cake

Seasonal Roasted Vegetables

Green Chile-Potato Gratin

Guacamole

Mushroom Hominy

Grilled Shrimp Skewers

APERTIIVOS 5

Ahi Tuna Crudo*

blackened serrano aioli, lemon, mexican oregano flatbread

Oven-Roasted Mussels & Shrimp*

chorizo, smoked pasilla, cilantro grilled bread

Crab & Shrimp Cake

blackened serrano aioli, oaxaca cream sauce

Cancun Ahi Tuna Ceviche

mango agua-chile, watermelon, almond, black sesame

Crispy Corn Flautas

queso fresco, avocado-tomatillo salsa, pico de gallo roasted chicken or braised beef

CAÑONITA CLÁSICOS 5

Mexico City Enchiladas

choice of roasted chicken or braised beef, queso fresco, shredded lettuce, tomato, cilantro, rice, black beans

Cañonita Fajitas

peppers, pico de gallo, guacamole, tortillas, crema

Smoke Chicken Quesadilla

cilantro rice, black beans, guacamole, pico de gallo

Tacos

choice of chicken tinga, carne asada, pork carnitas, grilled fish, herbed mushroom, corn or flour tortilla, arbol-tomatilla salsa

Cañonita Burrito

choice of roasted chicken breast, carne asada*, or shrimp, poblano peppers, lettuce, tomato, asadero cheese, chipotle, cilantro crema, rice & beans

BRUNCH 5

Churros

cinnamon, sugar, caramel sauce

Breakfast Burrito

scrambled eggs, chorizo, ranchero potatoes, guajillo salsa or salsa verde

Steak and Eggs*

8-oz grilled skirt steak, scrambled eggs, black beans, roasted serrano peppers, caramelized onions, corn tortillas

Levantate Enchiladas*

ranchero potatoes

Braised Short Rib Chilaquiles*

corn tortilla chips, asadero cheese, scrambled eggs, salsa roja, crema, pico de gallo

POSTRES 4

Margarita Tart

lemon-lime curd, grand marnier meringue

Churros Con Cajeta

cinnamon and sugar, caramel sauce

Ancho-Chocolate Brownie

vanilla ice cream

Nieves

mango-passion fruit coulis, toasted pepita brittle

AFTER-DINNER DRINKS 4

Espresso

Cappuccino

Latte

Coffee

COGNAC 7

Courvoisier VS

Courvoisier VSOP

Grand Marnier

Hennessy VSOP

Hennessy VS

Rémy Martin VS

Rémy VSOP

SCOTCH 5

Ardbeg 10 Yr

Chivas Regal

Dewar's White Label

Johnnie Walker Black 12 Yr

Johnnie Walker Blue

APÉRITIFS & DIGESTIFS 4

Baileys

Disaronno

Amaretto

Kahlúa

PLATA 21

1800

Avión

Casa Dragones Blanco

Casa Noble Crystal

Casamigos

Cazadores

Clase Azul

Corralejo

Corazon

Don Fulano

Don Julio

El Tesoro

Fortaleza

Gran Centenario

Gran Patrón Platinum

Herradura

Jose Cuervo Platino

Maestro Dobel

Milagro

Monte Alban

Patrón

REPOSADO 19

1800

Avión

Casa Noble

Casamigos

Cazadores

Clase Azul

Corralejo

Corazon

Don Fulano

Don Julio

El Tesoro

Fortaleza

Gran Centenario

Herradura

Jose Cuervo Traditional

Humito Maestro Dobel

Milagro

Patrón

Roca Patrón

AÑEJO 26

1800

Avión

Casa Dragones Joven

Casa Noble

Casamigos

Cazadores

Clase Azul

Corralejo

Corazon

Cuervo de la Familia Extra Añejo

Don Fulano

Don Julio

Don Julio 1942

Don Julio Real

El Tesoro

Fortaleza

\$20.00

Gran Centenario

Gran Patrón Burdeos

Herradura

Herradura Seleccion Suprema

Maestro Dobel

Maestro Dobel Diamante

Milagro

Paradiso

Patrón

Roca Patrón

TEQUILA FLIGHTS 5

Corazon

Don Julio

Fortaleza

Maestro Dobel

High Roller

Don Julio Real, Gran Patrón Platinum, Herradura Suprema

MEZCAL 6

Casamigos

Ilegal Joven

Ilegal Reposado

El Silencio Espadin

El Recuerdo Joven

El Recuerdo Abocado Con Gusano

MARGARITAS 12

Cañonita

patrón silver, grand marnier

The Classic

monte alban, orange liqueur

Agave Pulido

don fulano fuerte 100 proof, agave, lemon, lime

Fresca

monte alban, orange liqueur, choice of blackberry, prickly pear, mango, raspberry, strawberry, or watermelon

Jalapeño

orange and jalapeño-infused monte alban silver, cilantro, orange liqueur

Pineapple

pineapple & vanilla bean infused monte alban silver, orange liqueur

Sangria de Rojo

housemade sangria swirled with our classic margarita

Desert Lotus

milagro blanco, prickly pear, serrano

Pomegranate

corazon reposado, cointreau, pomegranate, pink grapefruit

¡Perfecto!

Gran Patrón Platinum, Grand Marnier, Cointreau

Margarita Flight

choice of three: the classic, pineapple, jalapeño, or roasted rooster

Roasted Rooster

roasted chile infused monte alban silver

CÓCTELES 10

Tableside Smoked Tres Armeros

tres generaciones añejo, caramelized pineapple, black sea salt

Canonita Sunrise

monte alban, tavistock reserve prosecco, orange juice

Cucumber Melon-Tini

tito's, cucumber, watermelon, mint

Paloma

casamigos reposado, grapefruit, jarrito's grapefruit soda

Mojito

citrus rum, orange liqueur, lime, mint

Cariñosa

patrón silver, grapefruit, raspberry

La Pasion

mezcal recuerdo abocado, passion fruit, watermelon

Coco Piña

Bacardi Light, coconut milk, pineapple juice, served in a coconut shell

Sangria

presidente brandy, red or white wine, fruit

Mojito Flight

choice of 3: traditional, watermelon, blackberry, or raspberry

IMPORTED 12

Bohemia

Corona

Corona Light

Dos Equis Amber

Dos Equis Lager

Heineken

Modelo Especial

Modelo Especial, Draft

Modelo Negra

Pacífico

Sol

Tecate

DOMESTIC 8

Bud Light

Budweiser

Coors Light

Michelob Ultra

Miller Lite

Sam Adams

St. Pauli N.A.

Lagunitas IPA

\$10.00

SELTZER ²

High Noon Pineapple

High Noon Watermelon

SPARKLING ³

Campo Viejo, Cava, Rosé

Campo Viejo, Cava, Brut Reserva

Tavistock, Prosecco

WHITE AND ROSÉ ⁷

Château d'Esclans, Whispering Angel, Rosé, Côtes de Provence, France

Kung Fu Girl, Riesling, Washington

Echo Bay, Sauvignon Blanc

Jordan, Chardonnay, Russian River Valley, CA

Terras Gauda, Albarino, O'Rosal

Tavistock, Sauvignon Blanc

Tavistock, Chardonnay, Monterey

RED ⁵

Red Diamond, Pinot Noir, California

Torres, Sangre de Toro, Garnacha, Catalunya, Spain

Marques de Riscal Reserva, Rioja, Spain

Las Mulas, Reserva, Cabernet Sauvignon, Central Valley, Chile

Daou Reserve, Cabernet Sauvignon, Paso Robles, CA

TAVISTOCK RESERVE COLLECTION 4

Tavistock, Cabernet Sauvignon, Central Coast, CA

Tavistock, Pinot Noir, Monterey, CA

Tavistock, Red Blend, Bacarré, Central Coast, CA

Tavistock, Malbec, Mendoza, Argentina

BEBIDAS 5

Jarritos

pineapple, mandarin, grapefruit

Aguas Frescas

blackberry, horchata, lemonade, limeade, mango, strawberry, prickly pear, raspberry, watermelon

Flavored Iced Teas

ginger, peach, blueberry

Bottled Water

San Pellegrino sparkling or Acqua Panna still

Red Bull

regular or sugar-free

NIÑOS 5

Crispy Chicken Flautas

queso fresco, crema, lettuce, housemade tortillas

Cheese Quesadilla

crema, housemade tortillas

Tacos

(two each) lime, housemade corn or flour tortillas. Chicken or beef

Roasted Chicken Burrito

Monterey jack and asadero cheeses, crema

Tostadas

(two each) queso fresco, shredded lettuce, tomato. Chicken or beef

STREET FOOD 9

Vegetable Chopped Salad

shredded lettuce, roasted vegetables, tortilla strips, queso fresco, lime-thyme vinaigrette

Chips & Guacamole

Mexican avocado, serrano chile, red onions, cilantro, lime, sea salt

Chicharrones

crispy pork rinds, lime, chili powder, sea salt

Chicken Tinga Burrito

monterrey & asadero cheese, sweet peppers, guacamole, tortilla chips, salsa roja

Roasted Vegetable Burrito

black beans, monterrey & asadero cheese, guacamole, tortilla chips, salsa roja

Nachos

tortilla chips, creamy jalapeño cheese, pico de gallo

Tostada

Two crispy shells topped with shredded lettuce, Mexican crema, queso fresco, avocado tomatillo salsa. Choice of: chicken tinga, carne asada, carnitas, roasted mushrooms

Chicken Quesadillas

monterrey & asadero cheese, pico de gallo, tortilla chips, salsa roja

Cheese Quesadillas

monterrey & asadero cheese, pico de gallo, tortilla chips, salsa roja

TACOS 4

Pork Carnitas

braised pulled pork, toasted arbol chile salsa, red onions

Chicken Tinga

shredded chicken breast, chipotle sauce, romaine, El Yucateco habanero crema

Carne Asada

grilled ribeye steak, Cañonita signature spice blend, avocado-tomatillo salsa

Roasted Mushroom

herb-roasted mushrooms, queso fresco

SANGRIA 2

White

chardonnay, brandy, limoncello, peach, orange, lemon, lime

Red

California red burgundy, brandy, orange, pineapple, lemon

CERVEZAS 4

Bud Light

Corona

Modelo Negra

Dos Equis

MUST BE PURCHASED WITH FOOD. 6

The Classic Margarita

blanco tequila, lime juice, orange liqueur

Pineapple Margarita

pineapple and Tahitian vanilla bean-infused blanco tequila, Cointreau, lime juice

Jalapeno Margarita

orange and jalapeno-infused blanco tequila, cilantro, orange liqueur, lime juice

Sangria Del Rojo

housemade sangria swirled with our classic margarita

White Sangria

chardonnay, brandy, limoncello, peach, mango, lemon, lime

Red Sangria

California red burgundy, brandy, orange, pineapple, lemon

MENU 4

Breakfast Burrito

chorizo, eggs, cheese, potatoes, pico de gallo

Breakfast Tacos

2 corn tortillas, eggs, queso fresco, potatoes, pico de gallo

Yogurt & Granola

natural yogurt, seasonal berries & granolas

Canonita Breakfast Potatoes
