

SOPAPILLAS \$7

Cinnamon dusted beignets with sweet cream cheese

¡BUENOS DIAS!

HUEVOS RANCHEROS \$8

Two fried eggs served over warm black beans and chorizo sausage garnished with avocado, salsa mexicana, cilantro and rancho sauce

POBLANO CRAB OMELET \$10

Lump crab and caramelized onions with poblano-avocado sauce and green chile potato hash

STEAK AND EGGS \$12

Carne asada with two fried eggs, grilled scallions, guajillo steak sauce atop green chile potato hash

CHICKEN BURRITO SUIZO \$8.5

Grilled adobo chicken, tomato rice, queso fresco baked in red chile sauce and chihuahua cheese

BEEF BURRITO CLASSICO \$9

Beef Picadillo, white rice, black beans, avocado, queso fresco and salsa roja

HUEVOS Y CHORIZO \$8.5

Build your own tacos with chorizo scrambled eggs, flour tortillas, pico de gallo, crema, black beans and guacamole

CANELLA WAFFLES \$8

Mexican chocolate fondue, canella whipped cream and maple syrup

EL VEZ BURGER \$8

Served on a torta roll with lettuce, tomato and jalapeño mayo

With bacon and Chihuahua cheese \$8.5

SPECIALTY COCKTAIL

TRADITIONAL BLOODY MARY \$7

CHIPOTLE CRAB BLOODY MARY \$12

Smirnoff Vodka, jumbo lump crab with Old Bay spiced rim

EL VEZ BLOODY MARY \$8

Cuervo Gold and Chipotle-Lime

MIMOSAS \$8.

Your choice of: Mango, Blood Orange or Traditional

MEXICAN ICED COFFEE \$8

Cinnamon infused tequila, Kahlua and Horchata

VIRGIN MARGARITAS El Vez, Jamaica, Pomegranate \$5

SOFT DRINKS \$3

Coca Cola, Diet Coke, Sprite, Ginger Ale, lemonade, Iced Tea

MEXICAN COCA COLA Hencho en Mexico \$4.00

COFFEE AND HOT TEA \$3

PARA LA MESA

EL VEZ GUACAMOLE \$12

"The Original": Tomato, Onions, Jalapeno, Cilantro, Lime

DE LA HOYA \$12

Traditional Oaxacan Style: Roasted garlic, white onion and basil

"BAZOOKA" LIMON \$14

Goat Cheese and pistachio, chile flake and roasted tomato

"INDIAN RED" LOPEZ \$16

Spicy Crab, cilantro and salsa roja

MAROMERO PAEZ \$16

Ahi Sesame Tuna, orange, habanero, Thai basil and soy



MACHO NACHOS \$9

Shredded steak, black beans, smoked chili salsa, sour cream, white cheddar and monterey jack

NACHO MAMMA \$7

Black beans, smoked chili salsa, sour cream, white cheddar and monterey jack

SALSA MEXICANA \$4

Tomatoes, red onions, jalapeños and lime

MELTED MANCHEGO \$7

White cheddar cheese with sweet onions



CACTUS AND CRAB SALSA \$9.50

Tomatoes, cilantro and fresh lime juice

Salsas are served with fresh corn tortilla chips, salsa verde and salsa roja

SOUPS & SALADS

TORTILLA SOUP \$6.5

Shredded chicken, avocado, crunchy tortillas sour cream and cotija cheese

MEXICAN CHOPPED SALAD \$9

Romaine, watercress, pumpkin seeds, tomatoes, chayote, corn and black beans with queso fresco, crispy tortillas and chipotle ranch or cumin-lime vinaigrette

Adobo Chicken \$13

Grilled Steak \$14

Pasilla Shrimp \$15

TIJUANA'S ORIGINAL CE'SAR SALAD \$9

Romaine hearts, garlic dressing, fresh grated parmesan and fried croutons

Adobo Chicken \$13

Pasilla Shrimp \$15

APPETIZERS

MEXICAN PIZZA \$9

Smoked chicken, chipotle BBQ sauce, bacon and blue cheese crema

QUESO FUNDIDO CON CARNE \$11

Spicy chorizo with melted oaxaca and chihuahua cheeses served with fresh flour tortillas

QUESO FUNDIDO DE HONGOS \$12

Truffled wild mushrooms with Chihuahua cheese and Huitlacoche served with flour tortillas

ADOBO TUNA TOSTADAS \$12

Seared tuna atop corn tortillas with morita chile crema and pineapple salsa

OPEN-FACED SHRIMP QUESADILLA \$11

Oaxaca and Chihuahua cheeses with Pasilla chile sauce

TACOS & ENCHILADAS

BLACK BASS TACOS \$17

Sweet potato puree, grilled scallion and fried jalapeños

GRILLED BEEF TACOS \$12

Refried beans, salsa mexicana and crispy onions

CHIPOTLE CHICKEN TACOS \$8.5

Avocado, shredded iceberg lettuce, sour cream and grated queso fresco

CRISPY MAHI-MAHI TACOS \$11

Red cabbage and chipotle pepper remoulade

CARNITA TACOS \$11

Pork confit with pickled onions and frijoles charros

TACO TASTING PLATTER \$22

Black Bass, Beef, Chicken, Carnitas and Mahi

BLACK BEAN ENCHILADAS \$9

Caramelized onions, chihuahua cheese and smoked yellow tomato sauce

CLASSIC RED CHILE & CHICKEN ENCHILADAS \$10

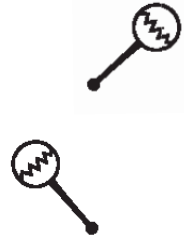
Crema fresca, radish and Cotija cheese

LOBSTER AND CRAB ENCHILADAS \$17

Sweet corn, poblanos, Chihuahua cheese, calabaza cream

EL VEZ ENCHILADAS MIXTAS \$18

A tasting of all three enchiladas with traditional garnishes



20% Gratuity will be added to parties of six or more.

TACOS AL CARBON BUILT FOR TWO

Traditional build your own tacos with flour tortillas, rajas, pico de gallo, guacamole and queso fresco

ADOBO CHICKEN \$32

CHAR-GRILLED BEEF \$38

PASILLA GRILLED SHRIMP \$42

GRILLED PORTOBELLO MUSHROOM \$30

COMBO (CHOICE OF TWO) \$38

ENTREES

CARNE ASADA \$26

Adobo grilled steak, Cotija onion rings, poblano mushroom salad, guajillo steak sauce

YUCATAN SALMON \$21

Achiote glazed with rock shrimp salsa, verde rice and saffron-chile sauce

NEGRA MODELO BRAISED SHORT RIBS \$22

Chorizo taquitos and horseradish crema

ANNATTO CHICKEN \$19

Poblano cornbread with ancho chile chicken relleno

DIVER SCALLOPS \$25

Almond crusted with crab corn cakes, coconut-horchata sauce and basil pipian

CHICKEN MOLE \$17

White rice, refried beans, tomato-avocado salsa and flour tortillas

SIDES

Grilled Corn on the Cob with *lime chipotle and queso fresco*

Creamy Poblano Corn Rice

Poblano Corn Bread

Frijoles Charros

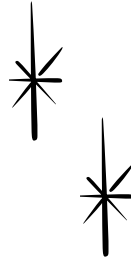
\$4 **PER SIDE**

Refried Beans

Fresh Corn Tortillas

Black Beans & White Rice

\$2.50 **PER SIDE**



DESSERTS

DULCE DE LECHE SOPAPILLAS \$7

Strawberry-guava and chocolate sauce

EL VEZ \$7

Chocolate cake, peanut butter custard,
caramelized bananas and caramel ice cream

FRIED ICE CREAM \$7

Almond crusted cinnamon ice cream
and passion fruit sauce

MEXICAN CHOCOLATE TART \$7

Raspberry ice cream and chipotle-chocolate sauce

FONDUE FOR TWO \$10

Dulce de leche, white chocolate coconut
and mexican chocolate sauces

TEQUILA SORBET SHOOTERS \$6

Chili-lime, raspberry and passion fruit sorbet
topped with Tres Generaciones Tequila

ICE CREAMS \$5

Caramel
Raspberry
Vanilla

SORBETS \$5

Chili-Lime
Raspberry
Passion Fruit

AFTER DINNER

CUCA RACHA \$8

Sauza Gold Tequila, Kahlúa and
a splash of cream

TIA MARIA \$8

Jamaican coffee liquor,
hot coffee and whipped cream

KEOKI COFFEE \$8

Kahlua, dark crème de cacao,
hot coffee and brandy topped with
whipped cream

VALENZUELA SPEEDBALL \$8

Gold Tequila, Kahlua, Baileys
topped with a shot espresso and
cinnamon

OTOÑO MEXICANO MEXICAN AUTUMN \$9

Gold Tequila, Grand Marnier,
hot coffee, whipped cream,
grated nutmeg and cinnamon

GUACAMOLE

EL VEZ \$12

"The Original"

Tomato, Onions, Jalapeno, Cilantro, Lime

CESAR CHAVEZ \$14

Tomato, Basil, onions, oaxaca cheese and pasilla-balsamic sauce

DELA HOYA \$12

Traditional Oaxacan Style

Roasted garlic, white onion and basil

"VERDE" VARGAS \$14

Boursin cheese, almonds, crispy garlic and jalapeno vinaigrette

MORALES \$18

Black truffle, cilantro and huitlacoche

"INDIAN RED" LOPEZ \$16

Spicy Crab, cilantro and salsa roja

"BAZOOKA" LIMON \$14

Goat Cheese and pistaschio, chile flake and roasted tomato

MAROMERO PAEZ \$16

Ahi Sesame Tuna, orange, habanero, Thai basil and soy

"SHOTGUN" ALBARADO \$15

Rock shrimp and black bean, charred corn, poblano, coconut



NACHOS & SALSAS

MACHO NACHOS \$9

Shredded steak, black beans, smoked chili salsa, sour cream, white cheddar and monterey jack

NACHO MAMMA \$7

Black beans, smoked chili salsa, sour cream, white cheddar and monterey jack

SALSA MEXICANA \$4

Tomatoes, red onions, jalapeños and lime

MELTED MANCHEGO \$7

White cheddar cheese with sweet onions

CACTUS AND CRAB SALSA \$9.50

Tomatoes, cilantro and fresh lime juice

SPICY TUNA SALSA \$12

Pineapple, habaneros, tomatillo and orange

Salsas are served with fresh corn tortilla chips, salsa verde and salsa roja

SOUP & SALAD

TORTILLA SOUP

\$6.50

Shredded chicken, avocado, crunchy tortillas
sour cream and cotija cheese



MEXICAN CHOPPED SALAD

\$9

Romaine, watercress, pumpkin seeds, tomatoes, chayote, corn and black
beans with queso fresco, crispy tortillas and chipotle ranch or cumin-lime
vinaigrette

Adobo Chicken \$13

Grilled Steak \$14

Pasilla Shrimp \$15

TIJUANA'S ORIGINAL CE'SAR SALAD

\$9

Romaine hearts, garlic dressing, fresh grated parmesan and fried croutons

Adobo Chicken \$12

Pasilla Shrimp \$14

APPETIZERS

MEXICAN PIZZA

\$9

Smoked chicken, chipotle BBQ sauce, bacon and blue cheese crema

QUESO FUNDIDO CON CARNE

\$11

Spicy chorizo with melted oaxaca and chihuahua cheeses served
with fresh flour tortillas

QUESO FUNDIDO DE HONGOS

\$12

Truffled wild mushrooms with Chihuahua cheese and Huitlacoche
served with flour tortillas

ADOBO TUNA TOSTADAS

\$12

Seared tuna atop corn tortillas with morita chile crema and pineapple salsa

BEEF GORDITAS

\$11

Stuffed masa cakes, goat cheese and chipotle pico de gallo

OPEN-FACED SHRIMP QUESADILLA

\$11

Oaxaca and Chihuahua cheeses with Pasilla chile sauce

TACOS & ENCHILADAS

SURF AND TURF TACOS

\$19

Dry-aged strip steak, crab salpicon, chipotle mashed potatoes

BLACK BASS TACOS

\$17

Sweet potato puree, grilled scallion and fried jalapeños

GRILLED BEEF TACOS

\$12

Refried beans, salsa mexicana and crispy onions

CHIPOTLE CHICKEN TACOS

\$9

Avocado, shredded iceberg lettuce, sour cream and grated queso fresco

CRISPY MAHI-MAHI TACOS

\$11

Red cabbage and chipotle pepper remoulade

CARNITA TACOS

\$11

Pork confit with pickled onions and frijoles charros

TACO TASTING PLATTER

\$22

Black Bass, Beef, Chicken, Carnitas and Mahi



BLACK BEAN ENCHILADAS

\$9

Caramelized onions, chihuahua cheese and smoked yellow tomato sauce

CLASSIC RED CHILE & CHICKEN ENCHILADAS

\$10

Crema fresca, radish and Cotija cheese

LOBSTER AND CRAB ENCHILADAS

\$17

Sweet corn, poblanos, Chihuahua cheese, calabaza cream

EL VEZ ENCHILADAS MIXTAS

\$18

A tasting of all three enchiladas with traditional garnishes

ENTREES



CARNE ASADA \$26

Adobo grilled steak, Cotija onion rings, poblano mushroom salad, guajillo steak sauce

RED SNAPPER RANCHERA \$24

Creamy crab posole and spicy chipotle sauce

NEGRA MODELO BRAISED SHORT RIBS \$22

Chorizo taquitos and horseradish crema

DIVER SCALLOPS \$25

Almond crusted with crab corn cakes, coconut-horchata sauce and basil pipian

CHICKEN MOLE \$17

White rice, refried beans, tomato-avocado salsa and flour tortillas

GRILLED JUMBO SHRIMP \$24

Achiote crab tamale and pasilla lobster sauce

ANNATTO CHICKEN \$19

Poblano cornbread with ancho chile chicken relleno

YUCATAN SALMON \$21

Achiote glazed with rock shrimp salsa, verde rice and saffron-chile sauce

HUARACHE DE VEGETAL \$15

Black bean corn cakes filled with grilled nopales, chayote and poblano with salsa roja and charred-tomatillo sauce

TACOS AL CARBON BUILT FOR TWO

Traditional build your own tacos with flour tortillas, rajas, pico de gallo, guacamole and queso fresco

ADOBO CHICKEN \$32

CHAR-GRILLED BEEF \$38

PASILLA GRILLED SHRIMP \$42

GRILLED PORTOBELLO MUSHROOM \$30

COMBO (CHOICE OF TWO) \$38

SIDES

Grilled Corn on the Cob with *lime chipotle* and *queso fresco*

Creamy Poblano Corn Rice

Poblano Corn Bread

Frijoles Charros

\$4 **PER SIDE**

Refried Beans

Fresh Corn Tortillas

Black Beans & White Rice

\$2.50 **PER SIDE**

MARGARITAS

All Margaritas at El Vez are made with hand-squeezed lime juice and fresh lime puree and are **offered by the Glass or Pitcher**

(glass/pitcher)

- El Vez Margarita** \$8/30
Cuervo Gold, triple sec, fresh lime juice
- Golden Margarita** \$10/35
Cuervo Gold, Grand Marnier
- Pink Cadillac Margarita** \$8/30
Jose Cuervo Classico, triple sec, fresh orange and lime juice, cranberry juice
- Frozen Blood Orange Margarita** \$9/33
Gold Tequila, triple sec, fresh blood orange puree
- Granada Margarita** \$9/33
Gold tequila, triple sec, fresh pomegranate juice and lime
- Jamaica Margarita** \$9/33
Sauza gold tequila, triple sec, fresh hibiscus tea, lime juice garnished with jamaica candy



SPECIALTY COCKTAILS

- Tangerine Dream \$9**
Cuervo Gold, triple sec, fresh tangerine and lime juice shaken with mint leaves
- Sexican \$8**
Finlandia vodka, almond milk and vanilla sugar rim
- Guava Mojito \$9**
10 Cane Rum, Bacardi, pink guava puree, lime and mint
- Luna Rosa \$8**
Stoli Strawberry, pink grapefruit juice and cranberry
- Cuchi-Cuchi \$8**
Bacardi, pineapple puree, coconut milk and a hint of spice
- El Diablo \$9**
Cinnamon infused tequila mixed with hibiscus tea and muddled orange
- Sangria Blanco \$7**
White Sangria with Cointreau, seasonal fruit
- Chi Chi Rodriguez \$8**
Smirnoff vodka, triple sec, tamarind water and a splash of fresh lime
- Tijuana Tea \$9**
Bacardi 0, Sweet Hibiscus Tea and Lemonade
- The Mexipoliton \$8**
Jose Cuervo Classico, Cointreau, fresh lime juice and a splash of cranberry
- La Rusa Margarita \$8**
Smirnoff, lime juice and triple sec
- Spiced Sangria by the glass \$7**
Red wine mulled with seasonal fruit and spices topped off with brandy and Cointreau



MARGARITAS

All Margaritas at El Vez are made with hand-squeezed lime juice and fresh lime puree and are offered by the Glass or Pitcher.

El Vez Margarita	(glass/pitcher) \$8/30
Cuervo Gold, triple sec, fresh lime juice	
Golden Margarita	\$10/35
Cuervo Gold, Grand Marnier	
Pink Cadillac Margarita	\$8/30
Jose Cuervo Classico, triple sec, fresh orange and lime juice, cranberry juice	
Frozen Blood Orange Margarita	\$9/33
Gold Tequila, triple sec, fresh blood orange puree	
Granada Margarita	\$9/33
Gold tequila, triple sec, fresh pomegranate juice and lime	
Jamaica Margarita	\$9/33
Sauza gold tequila, triple sec, fresh hibiscus tea, lime juice	

SPECIALTY DRINKS

All specialty cocktails are made with the freshest natural fruits, purees and juices

Tangerine Dream \$9	Sangria Blanco \$7
Cuervo Gold, triple sec, fresh tangerine and lime juice shaken with mint leaves	White wine with Cointreau and seasonal fruit
Sexican \$8	Chi Chi Rodriguez \$8
Finlandia vodka, almond milk and vanilla sugar rim	Smirnoff vodka, triple sec, tamarind water and a splash of fresh lime
Guava Mojito \$9	Tijuana Tea \$9
10 Cane Rum, Bacardi, pink guava puree, lime and mint	Bacardi 0, Sweet Hibiscus Tea and Lemonade
Luna Rosa \$8	The Mexipoliton \$8
Stoli Strawberry, pink grapefruit juice and cranberry	Jose Cuervo Classico, Cointreau, fresh lime juice and a splash of cranberry
Cuchi-Cuchi \$8	La Rusa Margarita \$8
Bacardi, pineapple puree, coconut milk and a hint of spice	Smirnoff, lime juice and triple sec
El Diablo \$9	Spiced Sangria by the glass \$7
Cinnamon infused tequila mixed with hibiscus tea and muddled orange	Red wine mulled with seasonal fruit and spices topped off with brandy and Cointreau



BEER

BOTTLED

Amstel Light	5.00
Corona	5.00
El Presidente	5.00
Heineken	5.00
Negra Modelo	5.00
Pacifico	5.00
Sol	5.00
Michelob Ultra	4.00
Tecate Can	5.00
Kaliber Non-Alcoholic	5.00
Corona Light	5.00
Miller Lite	4.00

DRAFT

Coors Light	4.00
Dos XX Lager	5.00
Dos XX Amber	5.00
Stella Artois	5.00
Yuengling Lager	4.00
Blue Moon	5.00
Newcastle Brown Ale	5.00
Samuel Adams Seasonal	5.00



WINE

BY THE GLASS

La Terre	CABERNET SAUVIGNON, CALIFORNIA	6
Bella Sera	PINOT GRIGIO, ITALY	6
Fetzer Valley	MERLOT, CALIFORNIA	8
Aresti	PINOT NOIR, CHILE	9/45
Gallo of Sonoma	CHARDONNAY, CALIFORNIA	9/45
Freixenet "Carta Nevada"	SPARKLING, SPAIN	8

WHITE

Lurton	PINOT GRIS, ARGENTINA	30
Sterling	SAUVIGNON BLANC, CALIFORNIA	39
Sonoma Cutrer	CHARDONNAY, CALIFORNIA	60
Casa Lapostolle	CHARDONNAY, CHILE	40
Trapiche	CHARDONNAY, ARGENTINA	37
Tamas Estates	PINOT GRIGIO, CALIFORNIA	44

RED

Bogle	OLD VINE ZINFANDEL, CALIFORNIA	42
Campo Viejo	CRianza, RIOJA, SPAIN	42
Casa Lapostolle	CABERNET SAUVIGNON, CHILE	46
Louis Martini	CABERNET SAUVIGNON, CA	41
Macmurray Ranch	PINOT NOIR, CALIFORNIA	48
Finca "El Retiro"	MALBEC, ARGENTINA	45
Terrazas	MALBEC, ARGENTINA	36

SPARKLING

Veuve Clicquot	CHAMPAGNE, FRANCE	85
Dom Perignon	CHAMPAGNE, FRANCE	195
Marques de Monistrol	CAVA ROSE, , SPAIN	45

BEVERAGES

Virgin Margaritas \$5.00
El Vez, Jamaica, Pomegranate

Agua de Jamaica \$4.00
Sweet Hibiscus tea

Agua de Tamarindo \$4.00
Sweet and Sour Mexican tea

Agua de Horchata \$4.00
Lightly spiced rice milk

Mexican Coca Cola \$4.00
Hecho en Mexico

Soft Drinks \$3.00
Coca Cola, Diet Coke, Sprite, Ginger Ale, Lemonade, Iced Tea

Coffee and Hot Tea \$3.00

TEQUILA

BLANCO

(silver or white) Unaged, Bold fruit and floral flavors, ideal for mixing

1800	8.00	El Mayor	12.00
Bracero	10.00	El Tesoro	11.00
Cabo Wabo	11.00	Gran Centenario Plata	16.00
Casa Noble Crystal	16.00	Hacienda del Cristero	9.00
Cielo	13.00	Milagro	10.00
Chinaco	15.00	Patrón	11.00
Corazon	12.00	Sauza Tres Generaciones	10.00
Corralejo	11.00	Sauza Hornitos	8.00
Cuervo Classico	8.00	Siembra Azul	9.00
Don Eduardo	12.00	Tezon	11.00
Don Julio	11.00	Tres Rios	11.00

REPOSADO

(rested) aged 2-12 months, mellow flavors for sipping or mixing

1800	8.00	Espolon	15.00
Cabo Wabo	14.00	Herradura	10.00
Cazadores	10.00	Milagro	12.00
Chinaco	16.00	Milagro Select Barrel	
Corazon	12.00	Reserve	19.00
Corralejo	13.00	Patrón	13.00
Corralejo triple distilled	6.00	Sauza Hornitos	9.00
Cuervo Traditional	8.00	Sauza Tres Generaciones	11.00
Don Eduardo	12.00	Siembra Azul	11.00
Don Julio	12.00	Tezon	13.00
El Mayor	14.00	Tres Rios	13.00
El Tesoro	11.00		

AÑEJO

(aged) Barrel aged for a minimum of one year. Smooth warm flavors true sipping tequilas

Bracero	15.00	El Tesoro	11.00
Cabo Wabo	18.00	El Tesoro "Paradiso"	33.00
Cantera	9.00	Gran Centenario	19.00
Casa Noble	23.00	Herradura	11.00
Cazadores	12.00	Jose Cuervo Reserva	
Cielo	19.00	de la familia	27.00
Chinaco	17.00	Milagro	16.00
Corazon	14.00	Patrón	15.00
Corralejo	16.00	Patron Gran Burdeos *	75.00
Don Eduardo	13.00	Sauza Conmemorativo	8.00
Don Julio	13.00	Sauza Tres Generaciones	12.00
Don Julio "1942"	30.00	Sauza Hornitos	10.00
Don Julio Real *	65.00	Tezon	15.00
El Mayor	16.00	Tres Rios	15.00

* not available on tequila flight

TEQUILA FLIGHTS

Send your senses to Mexico for a tasting of one Blanco, Reposado and Añejo \$24.00. Each flight includes a glass of sangrita to refresh your palate before, during and after your tastes:

TOMATO JUICE, CLAM JUICE, LIME JUICE, ORANGE JUICE, SALT AND CHILI DE ARBOL

Sangrita \$4 a la carte

PARA LA MESA

EL VEZ GUACAMOLE \$12

"The Original"

Tomato, Onions, Jalapeno, Cilantro, Lime

MACHO NACHOS \$9

Shredded steak, black beans, smoked chili salsa, sour cream, white cheddar and monterey jack

NACHO MAMMA \$7

Black beans, smoked chili salsa, sour cream, white cheddar and monterey jack

SALSA MEXICANA \$4

Tomatoes, red onions, jalapeños and lime

MELTED MANCHEGO \$7

White cheddar cheese with sweet onions

CACTUS AND CRAB SALSA \$9.5

Tomatoes, cilantro and fresh lime juice

Salsas are served with fresh corn tortilla chips, salsa verde and salsa roja



POQUITO DINERO LUNCH \$14.99

Monday - Friday 11:30 AM - 3 PM
Includes your choice of soft drink

1ST COURSE:

your choice of

TORTILLA SOUP

Shredded chicken, avocado, crunchy tortillas sour cream and cotija cheese

MEXICAN CHOPPED SALAD

Romaine, watercress, pumpkin seeds, tomatoes, chayote, corn and black beans with queso fresco, crispy tortillas and chipotle ranch or cumin-lime vinaigrette

2ND COURSE:

your choice of

BEEF BURRITO CLASSICO

Beef Picadillo, white rice, black beans, avocado, queso fresco and salsa roja

BLACK BEAN ENCHILADAS

Caramelized onions, chihuahua cheese and smoked yellow tomato sauce

CHIPOTLE CHICKEN TACOS

Avocado, shredded iceberg lettuce, sour cream and grated queso fresco

APPETIZERS

MEXICAN PIZZA \$9

Smoked chicken, chipotle BBQ sauce, bacon and blue cheese crema

QUESO FUNDIDO CON CARNE \$11

Spicy chorizo with melted Oaxaca and Chihuahua cheeses served with fresh flour tortillas

QUESO FUNDIDO DE HONGOS \$12

Truffled wild mushrooms with Chihuahua cheese and Huitlacoche served with flour tortillas

SPICY BEEF GORDITAS \$11

Stuffed masa cakes, goat cheese and chipotle pico de gallo

OPEN-FACED SHRIMP QUESADILLA \$11

Oaxaca and Chihuahua cheeses with Pasilla Chile sauce

SOUPS & SALADS

ADOBO TUNA SALAD \$12

Seared tuna, avocado, cucumbers and tomatoes

TORTILLA SOUP \$6.5

Shredded chicken, avocado, crunchy tortillas, sour cream and cotija cheese

MEXICAN CHOPPED SALAD \$9

Romaine, watercress, pumpkin seeds, tomatoes, chayote, corn and black beans with queso fresco, crispy tortillas and chipotle ranch or cumin-lime vinaigrette

Adobo Chicken \$12

Grilled Steak \$14

Pasilla Shrimp \$15

TIJUANA'S ORIGINAL CE'SAR SALAD \$9

Romaine hearts, garlic dressing, fresh grated parmesan and fried croutons

Adobo Chicken \$12

Pasilla Shrimp \$14

TORTAS & EGGS

All items are served with your choice of mixed green salad, fresh potato chips or polenta fries

EL VEZ BURGER \$8.00

Served on a torta roll with lettuce, tomato and jalapeño mayo

With bacon and Chihuahua cheese \$1.00

CRAB OMELETTE \$8

Green chiles and Monterey Jack cheese

HUEVOS RANCHEROS \$8

Two fried eggs served over warm black beans and chorizo sausage garnished with avocado, salsa mexicana, cilantro and ranchero sauce

CHICKEN TORTA \$8.5

Guajillo marinated chicken, lettuce, tomato and avocado



20% Gratuity will be added to parties of six or more.

BURRITOS, TACOS & ENCHILADAS

BEEF BURRITO CLASSICO \$9

Beef Picadillo, white rice, black beans, avocado, queso fresco and salsa roja

BURRITO DE HONGOS \$9

Green chile, portabellos, sweet potato, roasted corn salsa and spinach

CHICKEN BURRITO SUIZO \$9

Grilled adobo chicken, tomato rice, queso fresco baked in red chile sauce and chihuahua cheese

GRILLED BEEF TACOS \$12

Refried beans, salsa mexicana and crispy onions

CRISPY MAHI-MAHI TACOS \$11

Red cabbage and chipotle pepper remoulade

CHIPOTLE CHICKEN TACOS \$9

Avocado, shredded iceberg lettuce, sour cream and grated queso fresco

BLACK BEAN ENCHILADAS \$9

Caramelized onions, chihuahua cheese and smoked yellow tomato sauce

CLASSIC RED CHILE & CHICKEN ENCHILADAS \$10

Crema fresca, radish and Cotija cheese

LOBSTER AND CRAB ENCHILADAS \$17

Sweet corn, poblanos, Chihuahua cheese, calabaza cream

EL VEZ ENCHILADAS MIXTAS \$18

A tasting of all three enchiladas with traditional garnishes



TACOS AL CARBON

Traditional build your own tacos with flour tortillas, rajas, pico de gallo, guacamole and queso fresco

ADOBO CHICKEN \$15

CHAR-GRILLED BEEF \$18

PASILLA GRILLED SHRIMP \$19

GRILLED PORTOBELLO MUSHROOM \$14

SIDES

Grilled Corn on the Cob with *lime chipotle* and *queso fresco*

Creamy Poblano Corn Rice

Frijoles Charros

\$4 **PER SIDE**

Refried Beans

Fresh Corn Tortillas

Black Beans & White Rice

\$2.50 **PER SIDE**

MARGARITAS

All Margaritas at El Vez are made with hand-squeezed lime juice and fresh lime puree and are **offered by the Glass or Pitcher**

(glass/pitcher)

El Vez Margarita

Cuervo Gold, triple sec, fresh lime juice

\$8/30

Golden Margarita

Cuervo Gold, Grand Marnier

\$10/35

Pink Cadillac Margarita

Jose Cuervo Classico, triple sec, fresh orange and lime juice, cranberry juice

\$8/30

Frozen Blood Orange Margarita

Gold Tequila, triple sec, fresh blood orange puree

\$9/33

Granada Margarita

Gold tequila, triple sec, fresh pomegranate juice and lime

\$9/33

Jamaica Margarita

Sauza gold tequila, triple sec, fresh hibiscus tea, lime juice garnished with jamaica candy

\$9/33



SPECIALTY COCKTAILS

Tangerine Dream \$9

Cuervo Gold, triple sec, fresh tangerine and lime juice shaken with mint leaves

Sexican \$8

Finlandia vodka, almond milk and vanilla sugar rim

Guava Mojito \$9

10 Cane Rum, Bacardi, pink guava puree, lime and mint

Luna Rosa \$8

Stoli Strawberry, pink grapefruit juice and cranberry

Cuchi-Cuchi \$8

Bacardi, pineapple puree, coconut milk and a hint of spice

El Diablo \$9

Cinnamon infused tequila mixed with hibiscus tea and muddled orange

Sangria Blanco \$7

White Sangria with Cointreau, seasonal fruit

Chi Chi Rodriguez \$8

Smirnoff vodka, triple sec, tamarind water and a splash of fresh lime

Tijuana Tea \$9

Bacardi 0, Sweet Hibiscus Tea and Lemonade

The Mexipoliton \$8

Jose Cuervo Classico, Cointreau, fresh lime juice and a splash of cranberry

La Rusa Margarita \$8

Smirnoff, lime juice and triple sec

Spiced Sangria by the glass \$7

Red wine mulled with seasonal fruit and spices topped off with brandy and Cointreau

