



BRUNCH
SUN: 11AM-3PM
LUNCH
11.30AM-3PM

DINNER
MON-THU: 5-11PM,
FRI: 5-12AM,
SAT: 11.30AM-12AM
SUN: 5-10PM

EL APERITIVO

NACHOS & SALSA

Nacho Mamma 14
queso mixto, black beans, salsa ranchera, sour cream, pickled red onion & jalapeño

Macho Nachos 16
Nacho Mamma with choice of chicken or chorizo

Chips & Salsa 7-5
tomatoes, red onions, jalapeños, lime

Melted Manchego 9
manchego cheese, sweet onions

Crab & Cactus Salsa 14
tomatoes, cilantro, fresh lime juice

→ SALSAS ARE SERVED WITH: FRESH CORN ←
 TORTILLA CHIPS, SALSA VERDE & SALSA ROJA

GUACAMOLE

El Vez "The Original" 15
tomato, onions, jalapeño, cilantro, lime

De La Hoya 15
traditional oaxacan style: roasted garlic, white onion, basil

"Bazooka" Limon 18
goat cheese, chile flake, pistachio, roasted tomato

Tito Santana 17
mango, red bell peppers, jicama, habanero & serrano chiles

APPETIZERS

Tuna Tostadas* 13
serranos, avocado, red onion, chipotle mayo

Sweet Corn and Poblano Empanadas 10
oaxaca cheese, peanut salsa verde

Open Face Shrimp Quesadilla 14
3 cheese blend, tomatoes, pasilla sauce, pickled jalapeños, avocado espuma

Chicken Quesadilla 14
achiote marinated chicken, chihuahua cheese, tomatillo salsa & pickled jalapeño in a corn tortilla

Queso Fundido con Carne 13
melted mexican cheeses with your choice of traditional rojo chorizo, verde chorizo or a combination served with fresh flour tortillas

Queso Fundido de Hongos 13
melted cheeses, fresh truffled wild mushrooms, huitlacoche

Shrimp Geviche "Campechana" 15
charred tomato-chili sauce, avocado, corn nuts

Soups & Salads

Mexican Chopped Salad 12
baby gem, watercress, pepitas, tomatoes, chayote, corn, black beans, queso fresco, crispy tortillas, lemon-avocado dressing or cumin-lime vinaigrette
 ADD: ADOBO CHICKEN - 5, ADOBO SHRIMP - 7, GRILLED STEAK - 8.

Kale Salad 11
grape tomatoes, crispy shiitake mushrooms, vegan caesar dressing & cashew "parmesan"
 ADD: ADOBO CHICKEN - 5, ADOBO SHRIMP - 7, GRILLED STEAK - 8.

Tortilla Soup 9
chicken, avocado, crunchy tortillas, crema fresca, queso fresco



EL PLATO PRINCIPAL



Tacos & Enchiladas

- Sea Bass Tacos** 19
sweet potato purée, grilled scallion, fried jalapeños
- Steak Tacos*** 15-5
roasted tomatillo-chipotle salsa, pico de gallo
- Chicken Tacos** 12
chihuahua cheese, avocado, tomatillo & tomato salsa, crema
- Crispy Mahi-Mahi Tacos** 14
red cabbage, avocado, chipotle pepper remoulade
- Tacos Arabes** 15
slow roasted lamb, morita chile, cucumber salsa, lime yogurt
- Carnitas Tacos** 14
pork confit, diced white onion, cilantro, salsa verde cruda
- Shrimp Tacos** 15
avocado, cotija cheese, salsa de arbol
- Cauliflower Tacos** 10
tempura battered cauliflower, chile de arbol, cheddar, crispy capers
- Taco Tasting Platter*** 25
sea bass, steak, chicken, carnitas, mahi
- Black Bean Enchiladas** 12
caramelized onions, chihuahua cheese, smoked yellow tomato sauce
- Red Chile & Chicken Enchiladas** 14
crema fresca, radish, cotija cheese
- Shrimp Enchiladas** 17
tomatos, olives, capers, roasted tomatillo-cilantro sauce
- Short Rib Enchiladas** 16
chocolate mole, sesame, onion, crema
- Enchiladas Mixtas** 21
chicken, shrimp, black bean with traditional garnishes

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

ENTREES

- Carne Asada*** 25
grilled flat iron, creamed corn & jalapeños, tomatillo escabeche, guajillo steak sauce
- Red Snapper a la Veracruzana** 23
green rice, olive-caper sauce
- Camarones al Ajillo** 23-5
shrimp, sofrito crab tamale, garlic, almond-tomato pipian

TACOS AL CARBON

for 2

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

ADOBO CHICKEN
34

GRILLED PORTOBELLO
32

CHAR-GRILLED STEAK*
39

GRILLED SHRIMP
43

COMBO (CHOOSE 2) 40

SIDES

GRILLED CORN ON THE COB
lime chipotle, queso fresco
6

ROASTED BRUSSELS SPROUTS
avocado mayo, fresno chile
8

BLACK BEANS & WHITE RICE
4.5

CREAMY POBLANO CORN RICE
6

REFRIED BEANS
4.5

PLANTAINS CON QUESO
6

FRESH CORN TORTILLAS
6