



DINNER
MON-THURS:
4-10PM

FRI-SAT:
4-11PM

SUN:
4-10PM

LUNCH
MON-FRI:
11:30AM-4PM

BRUNCH

SAT-SUN:
11:30AM-3PM

EL APERITIVO

NACHOS & SALSA GUACAMOLE

Chips & Salsa 8.5
tomatoes, red onions, jalapenos, lime,
fresh corn tortilla chips, salsa roja &
salsa verde

Melted Manchego 14
manchego cheese, sweet onions

Nacho Mamma 17
queso mixto, black beans, salsa
ranchera, sour cream, cilantro, pickled
red onion & jalapeño

Macho Nachos 19
Nacho Mamma with choice of chicken
or chorizo

El Vez "The Original" ... 16
tomato, onions, jalapeño, cilantro, lime

De La Hoya 16
traditional oaxacan style:
roasted garlic, white onion, basil

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

"Indian Red" Lopez 23
spicy crab, cilantro, salsa roja

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

APPETIZERS

Tuna Tostadas* 16
serranos, avocado, red onion, chipotle mayo

Sweet Corn & Poblano Empanadas 13
oaxaca cheese, peanut salsa verde

Chicken Quesadilla 16
achiote marinated chicken, chihuahua cheese,
tomatillo salsa & pickled jalapeño in a corn tortilla

Black Bean Tlayuda 13
crispy corn flatbread topped with refried black beans, oaxaca
cheese, avocado, jalapeño, lettuce & salsa roja

ADD: CHORIZO - 2

Open Face Shrimp Quesadilla 16
3 cheese blend, tomatoes, pasilla sauce, pickled jalapeños,
avocado espuma

Queso Fundido con Carne 14
melted mexican cheeses, rojo chorizo

Queso Fundido de Hongos 14
roasted mushroom and shallot, poblano-chile purée, epazote,
salsa roja

Soups & Salads

Mexican Chopped Salad 14.5
romaine, pepitas, tomatoes, chayote,
corn, black beans, queso fresco, crispy tortillas,
lemon-avocado dressing or cumin-lime vinaigrette

ADD: ADOBO CHICKEN - 8, ADOBO SHRIMP - 12, GRILLED STEAK - 11

Caesar Salad 12
anchovy, garlic, baby gem lettuce, parsley, lemon

ADD: ADOBO CHICKEN - 8, ADOBO SHRIMP - 12, GRILLED STEAK - 11

Tortilla Soup 10
chicken, avocado, crunchy tortillas, crema fresca, queso fresco



EL PLATO PRINCIPAL



Tacos & Enchiladas

- Steak Tacos*** 17
roasted tomatillo-chipotle salsa, pico de gallo
- Chicken Tacos** 14
chihuahua cheese, avocado, tomatillo & tomato salsa, crema
- Crispy Mahi-Mahi Tacos** 16
red cabbage, avocado, chipotle pepper remoulade
- Cauliflower Tacos al Pastor** 13
roasted habanero-cashew salsa, herb sesame 'crema', pickled red onions
- Tacos Árabes** 15
slow roasted lamb, morita chile, cucumber salsa, lime yogurt
- Carnitas Tacos** 14
pork confit, diced white onion, cilantro, salsa verde cruda
- Baja Shrimp Tacos** 16
negra modelo beer batter, cabbage, pico de gallo, cremayo
- Black Bean Enchiladas** 14
caramelized onions, chihuahua cheese, smoked yellow tomato sauce
- Short Rib Enchiladas** 18
chocolate mole, sesame, onion, crema
- Chicken Enchiladas** 15
crema fresca, radish, cotija cheese
- Shrimp Enchiladas** 17
red chile-shrimp sauce, cremayo, shaved fennel
- Enchiladas Mixtas** 23
chicken, shrimp, black bean with traditional garnishes
- Taco Tasting Platter*** 28
chicken, steak, carnitas, mahi, shrimp

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

ENTREES

- Carne Asada** 28
grilled flat iron, creamed corn & jalapenos, tomatillo escabeche, quajillo steak sauce
- Red Snapper a la Veracruzana** 24
green rice, olive-caper sauce

TACOS AL CARBON

for 2

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

ADOBO CHICKEN
35

GRILLED PORTOBELLO
32

CHAR-GRILLED STEAK*
48

GRILLED SHRIMP
43

GRILLED TOFU
32

COMBO (CHOOSE 2)

SIDES

GRILLED CORN ON THE COB
lime chipotle, queso fresco
7

ROASTED BRUSSELS SPROUTS
avocado mayo, fresno chile
8

BLACK BEANS & WHITE RICE
5

CREAMY POBLANO CORN RICE
6

REFRIED BEANS
4.5

PLANTAINS CON QUESO
6

FRESH CORN TORTILLAS
6