



**DINNER**  
 MON: 5-9PM  
 TUE-THU: 5-10PM  
 FRI: 5-10:30PM  
 SAT: 12-10:30PM  
 SUN: 12-9PM

**LUNCH**  
 MON-FRI: 12-5PM

**BRUNCH**  
 SERVED UNTIL  
 3PM SAT-SUN

BLANKETS  AVAILABLE \$18

EL APERITIVO

NACHOS & SALSA GUACAMOLE

**Chips & Salsa** ..... 7.5  
 tomatoes, red onions, jalapenos, lime,  
 fresh corn tortilla chips, salsa roja &  
 salsa verde

**Meltd Manchego** ..... 12  
 manchego cheese, sweet onions

**Nacho Mamma** ..... 15  
 queso mixto, black beans, salsa  
 ranchera, sour cream, cilantro, pickled  
 red onion & jalapeño

**Macho Nachos** ..... 17  
 Nacho Mamma with choice of chicken  
 or chorizo

**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

**"Indian Red" Lopez** ..... 19  
 spicy crab, cilantro, salsa roja

APPETIZERS

**Tuna Tostadas\*** ..... 15  
 serranos, avocado, red onion, chipotle mayo

**Grilled Lobster Tostadas** ..... 16  
 lobster & guajillo chile butter, pickled fresno, avocado, ginger,  
 crispy shallots, aleppo pepper

**Sweet Corn & Poblano Empanadas** .... 12  
 oaxaca cheese, peanut salsa verde

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

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

**Queso Fundido con Carne** ..... 13  
 melted mexican cheeses, rojo chorizo

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

Soups & Salads

**Mexican Chopped Salad** ..... 13  
 romaine, watercress, pepitas, tomatoes, chayote,  
 corn, black beans, queso fresco, crispy tortillas,  
 lemon-avocado dressing or cumin-lime vinaigrette

ADD: ADOBO CHICKEN - 8, ADOBO SHRIMP - 10, GRILLED STEAK - 11

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

ADD: ADOBO CHICKEN - 8, ADOBO SHRIMP - 10, GRILLED STEAK - 11

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



# EL PLATO PRINCIPAL



## Tacos & Enchiladas

- Steak Tacos\*** ..... 16  
*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 Árabes** ..... 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*
- Black Bean Enchiladas** ..... 13  
*caramelized onions, chihuahua cheese, smoked yellow tomato sauce*
- Short Rib Enchiladas** ..... 18  
*chocolate mole, sesame, onion, crema*
- Chicken Enchiladas** ..... 14  
*crema fresca, radish, cotija cheese*
- Shrimp Enchiladas** ..... 17  
*tomatoes, olives, capers, roasted tomatillo-cilantro sauce*
- Enchiladas Mixtas** ..... 21  
*chicken, shrimp, black bean with traditional garnishes*
- Taco Tasting Platter\*** ..... 25  
*chicken, steak, carnitas, mahi, árabes*

**THE  
EL VEZ BURGER**  
\$15

8 oz. patty, smoked poblano  
aioli, lettuce, tomato, chihuahua  
cheese, brioche bun  
ADD BACON \$2

## SIDES

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| <ul style="list-style-type: none"> <li><b>GRILLED CORN ON THE COB</b><br/><i>lime chipotle, queso fresco</i><br/>7</li> <li><b>BLACK BEANS &amp; WHITE RICE</b><br/>4.5</li> <li><b>REFRIED BEANS</b><br/>4.5</li> <li><b>FRESH CORN TORTILLAS</b><br/>6</li> </ul> | <ul style="list-style-type: none"> <li><b>ROASTED BRUSSELS SPROUTS</b><br/><i>avocado mayo, fresco chile</i><br/>8</li> <li><b>CREAMY POBLANO CORN RICE</b><br/>6</li> <li><b>PLANTAINS CON QUESO</b><br/>6</li> </ul> |
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\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## TACOS AL CARBON

for 2

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

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| <ul style="list-style-type: none"> <li><b>ADOBO CHICKEN</b><br/>34</li> <li><b>CHAR-GRILLED STEAK*</b><br/>45</li> </ul> | <ul style="list-style-type: none"> <li><b>GRILLED PORTOBELLO</b><br/>32</li> <li><b>GRILLED SHRIMP</b><br/>43</li> </ul> |
| <b>COMBO (CHOOSE 2) 42</b>   |  |

## Burritos

- Chicken Burrito** ..... 13-5  
*chihuahua cheese, black beans, rice, crema fresca, avocado espuma, roasted corn pico de gallo*
- Carne Asada Burrito** ..... 16  
*grilled steak, black beans, cilantro-lime rice, salsa roja, guacamole, jack and cheddar cheese*
- Tofu al Pastor Vegan Burrito** ..... 12  
*mushrooms, kale, whole grains, sofrito black beans, pineapple-habanero salsa*

## Dessert

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| <ul style="list-style-type: none"> <li><b>Churros</b><br/><i>cinnamon &amp; sugar dusted doughnuts with Mexican chocolate dipping sauce</i><br/>8</li> <li><b>Passionfruit Sorbet</b><br/>6</li> </ul> | <ul style="list-style-type: none"> <li><b>Tres Leches Cake</b><br/><i>lime macerated strawberries</i><br/>8</li> <li><b>Mexican Chocolate Ice Cream</b><br/>6</li> </ul> |
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