



**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** ..... 12  
queso mixto, black beans, salsa ranchera,  
sour cream, pickled red onion & jalapeño

**Macho Nachos** ..... 14.5  
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"** ..... 14  
tomato, onions, jalapeño, cilantro, lime

**Cesar Chavez** ..... 15  
tomato, basil, onions, oaxaca cheese,  
pasilla-balsamic sauce

**"Indian Red" Lopez** ..... 18  
spicy crab, cilantro, salsa roja

**De La Hoya** ..... 14  
traditional oaxacan style:  
roasted garlic, white onion, basil

**"Bazooka" Limon** ..... 17  
goat cheese, chile flake, pistachio,  
roasted tomato

**Tito Santana** ..... 16  
mango, red bell peppers, jicama,  
habanero & serrano chiles

## APPETIZERS

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

**Sweet Corn and Poblano Empanadas** ..... 9.5  
oaxaca cheese, peanut salsa verde

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

**Open Face Chicken Tinga Quesadilla** ..... 11  
3 cheese blend, bacon, red onion, poblano crema

**Queso Fundido con Carne** ..... 12  
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 Ceviche "Campechana"** ..... 15  
charred tomato-chili sauce, avocado, corn nuts

## Soups & Salads

**Chopped Salad** ..... 12  
romaine, chayote squash, golden beets, corn, cherry tomatoes,  
toasted pumpkin seeds & lemon-avocado dressing  
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

chicken, avocado, crunchy tortillas, crema fresca, queso fresco

8.5



# EL PLATO PRINCIPAL



## Tacos & Enchiladas

<b>Sea Bass Tacos</b> .....	19
<i>sweet potato purée, grilled scallion, fried jalapeños</i>	
<b>Grilled Beef Tacos*</b> .....	14-5
<i>roasted tomatillo-chipotle salsa, pico de gallo</i>	
<b>Chicken Tacos</b> .....	12
<i>chihuahua cheese, avocado, tomatillo &amp; tomato salsa, crema</i>	
<b>Crispy Mahi-Mahi Tacos</b> .....	14
<i>red cabbage, avocado, chipotle pepper remoulade</i>	
<b>Colache Tacos</b> .....	10
<i>sautéed mexican zucchini, corn, red bell peppers, plum tomato &amp; poblanos, seared queso fresco, roasted tomatillo salsa</i>	
<b>Carnitas Tacos</b> .....	14
<i>pork confit, diced white onion, cilantro, salsa verde cruda</i>	
<b>Shrimp Tacos</b> .....	14
<i>avocado, cotija cheese, salsa de arbol</i>	
<b>Taco Tasting Platter</b> .....	25
<i>sea bass, beef, chicken, carnitas, mahi</i>	
<b>Black Bean Enchiladas</b> .....	12
<i>caramelized onions, chihuahua cheese, smoked yellow tomato sauce</i>	
<b>Red Chile &amp; Chicken Enchiladas</b> .....	13
<i>crema fresca, radish, cotija cheese</i>	
<b>Shrimp Enchiladas</b> .....	17
<i>tomatos, olives, capers, roasted tomatillo-cilantro sauce</i>	
<b>Short Rib Enchiladas</b> .....	16
<i>chocolate mole, sesame, onion, crema</i>	
<b>Enchiladas Mixtas</b> .....	21
<i>chicken, shrimp, black bean with traditional garnishes</i>	

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



## ENTREES



<b>Carne Asada*</b> .....	25
<i>grilled flat iron, creamed corn &amp; jalapeños, tomatillo escabeche, guajillo steak sauce</i>	
<b>Red Snapper a la Veracruzana</b> .....	23
<i>green rice, olive-caper sauce</i>	
<b>Pasilla Braised Pork</b> .....	19-5
<i>hominy &amp; pork stew, aji vigaron salad, corn tortillas</i>	
<b>Camarones al Ajillo</b> .....	23-5
<i>shrimp, sofrito crab tamale, garlic, almond-tomato pipian</i>	

## TACOS AL CARBON

*for 2*

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

<b>ADOBO CHICKEN</b>	<b>GRILLED PORTOBELLO</b>
33	31
<b>CHAR-GRILLED BEEF*</b>	<b>GRILLED SHRIMP</b>
39	42
<b>COMBO (CHOOSE 2) 39</b>	

## SIDES

<b>ROASTED CAULIFLOWER</b>	<b>CRISPY BRUSSELS SPROUTS</b>
<i>sunflower seed-caper gremolata</i>	<i>pumpkin seed vinaigrette, queso fresco</i>
7	8
<b>GRILLED CORN ON THE COB</b>	<b>CREAMY POBLANO CORN RICE</b>
<i>lime chipotle, queso fresco</i>	
6	6
<b>BLACK BEANS &amp; WHITE RICE</b>	<b>FRESH CORN TORTILLAS</b>
4-5	6
<b>REFRIED BEANS</b>	<b>PLANTAINS CON QUESO</b>
4-5	6