



# Sor Ynéz

## RESTAURANT

### Antojitos

#### Guacamole \$12

avocado, serrano, cilantro, onion, tomatillo, house chips

#### Sikil Pak \$12

mayan pumpkin seed hummus, pomegranate, crudite, house chips

#### Quesadillas \$12

two freshly pressed corn tortilla with queso oaxaca and a side of salsa verde  
add huitlacoche + \$5  
add chicharrón prensado + \$5  
add zucchini blossoms +\$5

#### Tlacoyos \$14

grilled corn masa cakes filled with black beans, nopales, salsa verde, queso fresco

#### Queso Fundido \$14

melted Chihuahua cheese, Lancaster county bacon, shishito peppers, salsa roja, flour tortillas

#### Sopa de Tortilla \$8

red chile and charred tomato soup, queso chihuahua, tortilla, pasilla strips, avocado, epazote

#### Jicama and Mango Callejera \$8

jicama, cucumber, mango, carrot, tamarind chamoy, tajin, lime

#### Vegan Esquites \$9

poached corn in coconut milk and epazote, chile piquin, lime and scallion

#### Shrimp Ceviche \$17

poached shrimp, cucumber, red onion, lime juice, valentina hot sauce, served with tostadas and salsa botana

#### Caesar Salad \$10

romaine, soft egg, anchovy, fresno chile, red onions. garlic croutons, charred corn, cotija cheese

### Desayuno

#### Huevos Rancheros \$16

Available vegan +\$2

Handmade corn tortilla, two eggs simmered in salsa ranchera, black beans, avocado

#### Hotcakes Aztecas \$13

Wholegrain pancakes, piloncillo syrup, roasted peaches, peacans, pineapple butter

#### Chilaquiles \$14

Available vegan +\$2

House tortilla chips bathed in chipotle morita sauce, fried eggs, crema, queso fresco  
Add grilled chicken +\$5

#### Chickpea Scramble \$15

Chickpea scramble, kale, onions, tomatoes, radish, sesame furikake, peanut salsa macha, handmade corn toritllas

#### Breakfast Burrito \$12

Available vegan +\$2

Scrambled eggs, papas bravas, avocado, grilled scallions, Chihuahua cheese, chipotle almond romanesco

Add bacon +\$3 / grilled flank steak \$7

#### Steak and Eggs Torta \$17

Grilled flank steak, red chile adobo, queso Oaxaca, scrambled eggs, chipotle mayo, side salad, house telera roll

#### Enfrijoladas \$14

Available vegan +\$2

Queso Oaxaca rolled in corn tortillas, black bean sauce, fried eggs, avocado, crema, queso fresco, serrano, epazote

## Cócteles

### Brunch Mimosa \$10

Choice of passionfruit, pink guava, or fresh squeezed orange juice, topped with Mexican sparkling wine.

### Bloody Maria \$9

Tequila, lemon, house-made sangria

### Michilada \$11

Beer, lime juice, assorted sauces, spices, tomato juice, and chile peppers



## Sides

Chips and Salsa Verde \$3 

Chips and Salsa Roja \$3 

Pinto Frijoles de Olla \$4 

Refried Black Beans \$3 

Arroz a la Mexicana \$3 

Small Guacamole \$5 

## Postres

### Concha \$3

Freshly baked brioche roll with a cookie crust

### Vegan Churros \$7

Rolled in cinnamon sugar, served with oat milk champurrado

### Flan Napolitano \$7

Cheesecake flan, goat's milk cajeta, berries, mint



Vegetarian



All items with vegan cheese contain nuts

## Tacos, Burritos y Tortas

All options available:

### Tacos

two 6" fresh corn tortillas

### Burrito

flour tortilla with rice, refried beans, crema, queso fresco, chipotle morita salsa  
add avocado + \$5

### Torta

housemade telera with avocado, queso fresco, refried beans, baby greens, chipotle morita salsa

### "Alt Pastor"

Taco \$12 / Burrito \$13 / Torta \$14  
Spit-roasted cauliflower, red chile, pineapple, salsa verde, onions, cilantro

### Fried Zucchini

Taco \$11 / Burrito \$13 / Torta \$14  
Roasted baby carrots, vegan queso fresco, romesco sauce, fried onions

### Mushroom Carnitas

Taco \$14 / Burrito \$16 / Torta \$16  
Confit oyster mushrooms, salsa roja, jalapeno, garlic, epazote

### Pescado Milanese

Taco \$15 / Burrito \$18 / Torta \$19  
Breaded fluke cutlet, avocado, shaved red cabbage, chipotle mayo

### Birria de Res

Taco \$16 / Burrito \$18 / Torta \$18  
Cascabel chile braised beef shoulder, queso Oaxaca, served with consome on the side

### Grilled Flank Steak

Taco \$14 / Burrito \$17 / Torta \$18  
Red chile adobo, pinto beans, grilled scallions, guacamole

### Grilled Chicken

Taco \$12 / Burrito \$14 / Torta \$15  
Herb marinated chopped whole bird, poblano rajas, queso fresco, roasted corn

Please note, a 20% gratuity will be added to all checks

Consumer advisory:

Eating raw or undercooked food increases the risk of foodborne illness.