



Sor Ynéz

RESTAURANT

3` fa\fae

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 served with a side of salsa verde
add confit oyster mushrooms +\$8
add chicharrón prensado + \$5

Tlacoyos \$14

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

Sopa de Tortilla \$8

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

Pozole \$11

mole pozole, red pickled onions, crema, radishes, cabbage, toastadas, lime

Shrimp Ceviche \$17

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

Brussels \$9

crushed peanuts, sliced apples, salsa macha, cilantro

Queso Fundido \$14

melted chihuahua cheese, lancaster county bacon, shishito peppers, salsa roja, served with flour tortillas

Desayuno

Huevos Rancheros \$11

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Hotcakes Aztecas \$13

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Chilaquiles \$14

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, served with corn tortillas

Enfrijoladas \$14

vegan +2
queso oaxaca rolled in corn tortillas, black bean sauce, fried eggs, avocado, queso fresco, serrano, epazote

Steak and Eggs Torta \$14

grilled flank steak, scrambled eggs, queso oaxaca, red chile adobo, chipotle mayo on a house telera roll served with a side salad

Breakfast Burrito \$12

vegan +\$2
scrambled eggs, papas bravas, avocado, grilled scallions, chihuahua cheese, chipotle almond romanesco
add bacon +\$3 / grilled flank steak \$7

Cócteles

Mexican Coffee \$9
Mezcal, coffee, whipped cream

Mimosa \$9
Classic Orange
Grapefruit
Passion Fruit

Michelada \$9
Tajin, lime, hot sauce, mexican-style lager

Bloody Maria \$10
Tequila, house-made sangrita, tajin



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 

Creamy Poblano Rajas \$5 
fire roasted poblano peppers,
caramelized onions, chihuahua cheese,
cream

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



Vegan

All items with vegan
cheese contain nuts

Tacos, Burritos y Tortas

All options available:

Tacos

two 6" handmade corn tortillas infused with
cilantro and nopales

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 chili, pineapple, salsa
verde, onions, cilantro

Sweet Potato



Taco \$12 / Burrito \$13 / Torta \$14

Green Meadows farm roasted camote, spiced pecans,
vegan queso, salsa negra

Mushroom Carnitas



Taco \$14 / Burrito \$16 / Torta \$16

confit oyster mushrooms, salsa roja, jalapeno, garlic,
epazote

Pescado Milanesa

Taco \$15 / Burrito \$18 / Torta \$19

breaded fluke cutlet, avocado, shaved red cabbage,
chipotle mayo

Birria de Res

Taco \$17 / Burrito \$18 / Torta \$18

casabel chile braised Green Meadows farm beef
shoulder, queso Oaxaca, served with consomme 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, creamy poblano
rajas, caramelized onions, chihuahua cheese

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

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