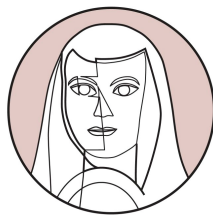


Sor Ynéz

RESTAURANT



@sorynez
1800 N. American St

DIPS

- ✓ **Guacamole** \$12
house chips
- ✓ **Chips & Salsa** \$8
house chips, salsa roja, salsa verde
- Sikil Pak** \$12
- ✓ mayan pumpkin seed hummus, house chips, crudite

CEVICHE

served with tostada y salsa botana

- Root Vegetable** \$15
✓ seasonal vegetables, habanero-lime aguachile, cilantro
- Shrimp** \$17
poached shrimp, cucumber, red onion, cilantro
- Pulpo** \$18
grilled octopus, garbanzo, cucumber, red onion, cilantro

SMALL PLATE

- ✓ **Tlacoyos** \$14
corn masa cakes, black beans, nopales, queso fresco, salsa
- ✓ **Brussels** \$9
crushed peanuts, sliced apples, salsa macha
- ✓ **Sope** \$14
al pastor pork OR cauliflower pastor, refried beans, salsa verde, onion, pineapple, cilantro
- ✓ **Gringa Burrito** \$12
al pastor pork OR cauliflower pastor, queso oxaxaca, pinto beans, pineapple, guacamole
- Queso Fundido** \$14
melted chihuahua cheese, bacon, shishito, flour tortillas

SOUP

- ✓ **Sopa de Tortilla** \$8
red chile and charred tomato soup, queso, tortilla, avocado
- Caldo de Pollo** \$12
chicken, carrots, chayote, corn, garbanzo, avocado, pasilla

QUESADILLA

cilantro-nopales corn tortilla, queso oxaxaca, salsa verde

- Queso Oaxaca** \$8
- Mushroom Carnitas** \$12
- Alt Pastor Cauliflower** \$13
- Al Pastor Pork** \$13

PLATILLOS

- ✓ **Vegan Mixiote** \$18
eggplant, squash, nopales, carrot, celery root, kale, chipotle, steamed banana leaves, arroz a la mexicana
- ✓ **Enchiladas Estilo Michoacan** \$18
corn tortillas, guajillo salsa, potatoes, queso oxaxaca, avocado, vegetable escabeche, arroz a la mexicana
- Heritage Pork Carnitas Platter** \$24
pork shoulder, onion, escabeche, avocado, habanero carrot salsa, corn tortillas, pinto frijoles de olla
- Birria de Res** \$22
cascabel chile braised beef shoulder, queso oxaxaca, guajillo corn tortilla, cilantro, onion, salsa verde, consomme, white rice, garbanzo
- Shrimp al Ajillo con Mezcal** \$25
mexican gulf shrimp, garlic, lime, mezcal, arroz a la mexicana, mollete
- Pollo y Mole** \$26
pan roasted chicken breast, white rice, brussels, heirloom carrots, sesame seeds
- Barbacoa** \$28
lamb shank, refried beans, salsa verde, radish pickled nopales, sour cream, house corn tortilla
- Mariscos a la Veracruzana** \$28
redfish, clams, mussels, tomato broth, capers, olives

✓ SIDES

- Salsa** \$3
roja, verde, chipotle, or habanero
- House Chips** \$2
- Side of Guacamole** \$5
- Pinto Beans** \$4
- Refried Black Beans** \$4
- Arroz a la Mexicana** \$4
- White Rice** \$3

✓ = vegan or can be made vegan

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

*consuming undercooked meats, poultry, seafoods, shellfish, or eggs may increase your risk of foodborne illness