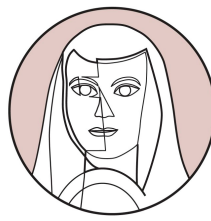


Sor Ynéz

RESTAURANT



@sorynez
1800 N. American St

DIPS

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

CEVICHE

served with tostada and 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

QUESADILLAS

cilantro-nopales corn tortilla, queso oxaca, salsa verde

Queso Oaxaca \$8

Mushroom Carnitas \$13

Alt Pastor Cauliflower \$12

Al Pastor Pork \$13

SOUP

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

TORTAS

house made telera rolls

Steak And Eggs \$16

flank steak, scrambled eggs, scallion, oxaca cheese, chipotle mayo, side salad

Ahogada \$18

carnitas, fried egg, pickled onion, sour cream

Pescado \$18

redfish milanese, avocado, onion, spring mix, chipotle mayo

Birria \$17

cascabel chile braised beef shoulder, queso oxaca, peppers, onions, chipotle mayo, consomme

BRUNCH

- ✓ **Huevos Rancheros** \$16
handmade corn tortilla, two eggs simmered in salsa ranchera, refried black beans, avocado
make it vegan +\$2
- ✓ **Vegan Hotcakes** \$13
pancakes, piloncillo syrup, roasted apples, pecans
- ✓ **Chilaquiles** \$14
house chips bathed in chipotle morita sauce, fried eggs, crema, queso fresco
add flank steak +\$7
make it vegan +\$2
- ✓ **Chickpea Scramble** \$15
chickpea, kale, onions, tomatoes, sesame furikake, radish, peanut salsa macha, corn tortillas
- ✓ **Enfrijoladas** \$14
queso oxaca, corn tortillas, black bean, crema, fried eggs, avocado, queso fresco, serrano, epazote
make it vegan +\$2

Breakfast Burrito \$12

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

- ✓ **Tlacoyos de Queso** \$16

corn masa cakes, black beans, almond queso, pepitas

Huevos Ahogados \$16

poached eggs in tomato sauce, avocado, garlic bread

Quesabirrias \$17

cascabel chile braised beef shoulder, queso oxaca, guajillo corn tortilla, cilantro, onion, consomme

COCKTAILS

Oaxacan Coffee \$9

mezcal, coffee, whipped cream

Mimosa \$9

classic orange, passion fruit, or spiced cranberry

Michelada \$9

mexican style lager, hot sauce, lime, tajin, sangrita

Bloody Maria \$10

tequila, house made sangrita, tajin

MX 75 \$11

tequila, hibiscus liqueur, lime, sparkling wine

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

✓ = Vegetarian / can be made vegan