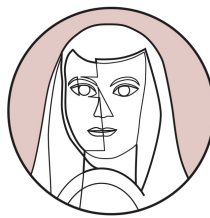


Sor Ynéz

RESTAURANT



@sorynez
1800 N. American St

✓ DIPS

served with house chips

Guacamole \$12

Chips & Salsa \$8

salsa roja, salsa verde

Sikil Pak \$12

mayan pumpkin seed hummus, crudite

CEVICHE

served with tostada y salsa botana

✓ **Root Vegetable** \$15

beets, cherries, chayote, cucumber, red onion, aguachile negro

Shrimp \$17

poached shrimp, cucumber, red onion

Tuna Tostada \$18

smoked trout, cucumber, avocado, serrano, sesame

Seafood Cocktail \$18

pulpo, shrimp, cucumber, onion, cocktail sauce, saladitas

QUESADILLAS

cilantro-nopales corn tortilla, queso oxaca, salsa

Queso Oaxaca \$8

Alt Pastor Cauliflower \$12

Mushroom Carnitas \$13

Al Pastor Pork \$13

Ramps, Epazote, Jalapeño \$14

SOUP

✓ **Sopa de Tortilla** \$8

red chile & charred tomato soup, queso, tortilla, avocado

TORTAS

house made telera rolls

Steak And Eggs \$17

flank steak, scrambled eggs, scallion, queso oxaca,

chipotle mayo, side salad and pickled jalapeño

✓ **Carnitas** \$18

carnitas, fried egg, avocado, refried beans, pickled onion,

side salad and pickled jalapeño

Pescado \$18

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

side salad and pickled jalapeño

Birria \$17

cascabel chile braised beef shoulder, queso oxaca, peppers,

onions, chipotle mayo, side consomme

Breakfast \$16

green meadows farm bacon, egg, queso chihuahua,

chipotle mayo, side papas bravas and pickled jalapeño

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, queso chihuahua, 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

Quesabirrias \$17

cascabel chile braised beef shoulder, queso oxaca, guajillo corn tortilla, cilantro, onion, side 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 \$16

tequila, sangrita, tajin, dressed with bacon, shrimp, olives

MX 75 \$11

tequila, hibiscus liqueur, lime, sparkling wine

✓ = vegetarian 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