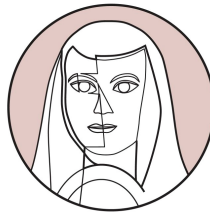


Sor Ynéz RESTAURANT



@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

SMALL PLATE

✓ **Sopa de Tortilla** \$8

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

✓ **Beet Salad** \$13

roasted and pickled, mole rosa, almond queso, pumpkin seeds

✓ **Tlacoyos** \$14

corn masa cakes, black beans, nopales, queso fresco, salsa verde

✓ **Sope** \$14

al pastor pork OR cauliflower pastor, refried beans, salsa verde, onion, pineapple

✓ **Gringa Burrito** \$14

al pastor pork OR cauliflower pastor, queso oaxaca, pinto, pineapple, avocado salsa

Queso Fresco a la Plancha \$15

peanut salasa macha, radish salad, fava beans, grilled ramps

Mussels a la Diabla \$16

mezcal, bacon, chipotle, onion, lime, garlic bolillo

QUESADILLA

cilantro-nopales corn tortilla, queso oaxaca, salsa

Queso Oaxaca \$8

Alt Pastor Cauliflower \$12

Mushroom Carnitas \$13

Al Pastor Pork \$13

Ramps, Epazote, Jalapeño \$14

PLATILLOS

✓ **Vegan Mixiote** \$18

eggplant, squash, nopales, carrot, celery root, kale, chipotle, steamed in banana leaves, arroz

✓ **Enchiladas Estilo Michoacan** \$18

corn tortillas, guajillo salsa, potatoes, queso oaxaca, avocado, vegetable escabeche, arroz

Heritage Pork Carnitas Platter \$24

pork shoulder, onion, escabeche, avocado, habañero salsa, corn tortillas, pinto

Birria de Res \$22

cascabel chile braised beef shoulder, queso oaxaca, guajillo corn tortilla, cilantro, onion, salsa verde, consomme, arroz, garbanzo

Shrimp al Ajillo con Mezcal \$25

mexican gulf shrimp, garlic, lime, mezcal, arroz, mollete

Half Roasted Pollo \$28

chipotle mole, pea puree, pomegranate, garlic bolillo

Barbacoa \$33

lamb shank, refried beans, salsa verde, radish, pickled nopales, crema, corn tortilla

Whole Broiled Fish MP

salsa roja marinade, served with corn tortilla, cucumber salad, cherry tomatoes, mint

✓ 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

✓ = 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