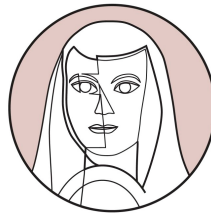


# Sor Ynéz RESTAURANT



@sorynez  
1800 N. American St

## ✓ DIPS

served with house chips

**Salsa** \$8

salsa roja, salsa verde

**Guacamole** \$12

**Sikil Pak** \$12

mayan pumpkin seed hummus, crudite

## CEVICHE

### ✓ Grilled Watermelon \$15

pickled rind, cherries, red onion, mint, tortilla strips, dressed with a cucumber, habañero, lime aguachile

**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

**Al Pastor Pork** \$13

**Alt Pastor Cauliflower** \$12

**Zucchini Blossom** \$14

## SMALL PLATES

### ✓ Sopa de Tortilla \$8

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

### ✓ Beet Salad \$13

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

**Mussels a la Diabla** \$16

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

## TORTAS

house made telera rolls, served with side salad & pickled jalapeño  
(except birria and breakfast torta)

**Steak And Eggs** \$17

fried egg, chipotle mayo, scallion, queso oxaca

**Pork Carnitas** \$18

fried egg, avocado, refried beans, pickled onion

**Pescado** \$18

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

**Birria** \$17

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

**Breakfast** \$16

green meadow farm bacon, egg, queso chihuahua, chipotle mayo, side papas bravas, pickled jalapeño

## BRUNCH

### ✓ Breakfast Burrito \$12

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

### ✓ Hotcakes \$13

pancakes, piloncillo syrup, seasonal fruit

### ✓ Chilaquiles \$14

house chips bathed in chipotle morita sauce, fried eggs, crema, queso fresco  
add flank steak +\$7

### ✓ Enfrijoladas \$14

queso oxaca, corn tortillas, black bean, crema, fried eggs, avocado, queso fresco, serrano, epazote

### ✓ Chickpea Scramble \$15

chickpea, kale, onions, tomatoes, sesame furikake, radish, peanut salsa macha, corn tortillas

### ✓ Tlacoyos de Queso \$16

corn masa cakes, black beans, almond queso, pepitas

### ✓ Huevos Rancheros \$16

handmade corn tortilla, two eggs simmered in salsa ranchera, refried black beans, avocado

### Quesabirrias \$17

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

## SIDES

**Telera** \$2

**Papas Bravas** \$3

**Two Eggs** \$3

**Green Meadow Farm Bacon** \$6

**Grilled Flank Steak** \$9

## COCKTAILS

**Oaxacan Coffee** \$9

mezcal, coffee, whipped cream

**Mimosa** \$9

classic orange, strawberry basil, or prickly pear

**Michelada** \$9

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

**MX 75** \$11

tequila, hibiscus liqueur, lime, sparkling wine

**Muerte Fresca** \$12

corazon blanco, lemon, simple, rhubarb, ginger beer

✓ = vegetarian or can be made vegan

Please note a 20% gratuity will be added to parties of 6 or more  
\*consuming undercooked meats, poultry, seafoods, shellfish,  
or eggs may increase your risk of foodborne illness