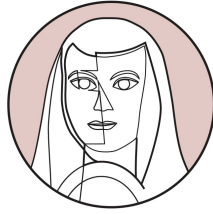


# Sor Ynéz RESTAURANT



@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, habañoero, tomato, crudite

## CEVICHE

✓ **Grilled Watermelon** \$15

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

**Shrimp** \$17

poached shrimp, cucumber, red onion

**Tuna Tostada** \$18

smoked trout, yellowtail, cucumber, avocado, serrano, sesame

**Seafood Cocktail** \$18

pulpo, shrimp, tomato, 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 oxaxaca, pinto, pineapple, avocado salsa

**Queso Fundido** \$14

queso chihuahua, bacon, shishito, salsa roja, flour tortilla

**Mussels a la Diabla** \$16

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

## QUESADILLA

cilantro-nopales corn tortilla, queso oxaxaca, salsa

**Queso Oaxaca** \$8

**Alt Pastor Cauliflower** \$12

**Al Pastor Pork** \$13

**Zucchini Blossom** \$14

## PLATILLOS

✓ **Zucchini y Pipian** \$18

grilled zucchini medley, grilled corn, pumpkin seeds, purslane, pipian verde

✓ **Enchiladas Estilo Michoacan** \$18

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

**Birria de Res** \$22

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

**Heritage Pork Carnitas Platter** \$24

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

**Fish Tacos** \$24

cucumber, cabbage, avocado, red onion, tomato, cilantro, chipotle mayo, house hot sauce

**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

**Carne Asada** \$32

grilled skirt steak, esquites, epazote, tomatillo salsa, cotija, corn tortilla

## ✓ 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 parties of 6 or more

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