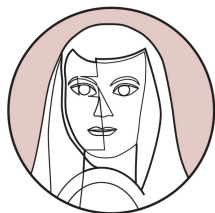


Sor Ynéz

LATE NIGHT MENU



FROM THE BAR

COCKTAILS

Margarita \$7

prickly pear +1 | watermelon-chamoy +1 | spicy +.5

Cucumber Jawn \$11

1800 blanco, cucumber syrup, lime, celery shrub

Michoacan Old Fashioned \$14

la luna mezcal, piloncillo, orange angostura

Bartender's Choice \$15

get a taste of what we've been working on

BOTTLES/CANS \$5

Corona | Tecate | Two Robbers Hard Seltzer

DRAFTS

Sojourner Lager \$5

Modelo Negra \$5

Levante Cloudy & Cumbersome \$7

CITYWIDES

Love City Lager | La Gritona Reposado \$7

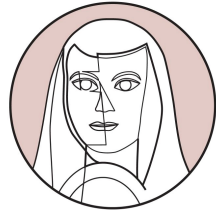
Love City Lager | La Luna Mezcal \$8

WINE \$7

Godello, Muraxa | Galerna, Garnacha

Sor Ynéz

LATE NIGHT MENU



FROM THE KITCHEN

DIPS

served with house chips

Salsas \$8

Sikil Pak \$12

Guacamole \$12

TOSTADAS \$5

Shrimp | Grilled Watermelon | Yellowtail +3

TACOS \$10

3 per order

Carnitas | Adobo Chicken | Al Pastor Pork

Al Pastor Cauliflower | Birria +2

SMALL PLATES

Tlacoyo \$7

corn masa cake, nopales, salsa verde, queso fresco

Gringa Burrito \$14

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

Al Pastor Fried Rice \$8

seasonal vegetables, peanut salsa macha

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