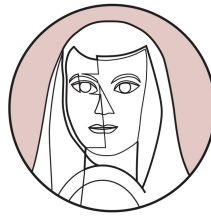


Sor Ynéz RESTAURANT



@sorynez
1800 N. American St

SMALL PLATES

- ✓ **Guacamole** \$13
house chips
- Smoked Salmon Tostada** \$14
caper crema, radish, pickled jalapeño, pickled onion, salsa macha
- ✓ **Root Vegetable Ceviche** \$15
apples, red onion, roasted camote, cucumber, chayote, beets, charred habañoero-lime aguachile, tostadas, salsa botana
- Mussels a la Diabla** \$16
mezcal, bacon, chipotle, onion, lime, garlic bolillo
- Shrimp Ceviche** \$17
poached shrimp, cucumber, red onion, tostadas, salsa botana
- Tuna Tostada** \$18
smoked trout spread, cucumber, avocado, serrano, sesame
- Seafood Cocktail** \$18
pulpo, shrimp, cucumber, onion, cocktail sauce, saladitas

TORTAS y TACOS

- ✓ **Pambazo Torta** \$14
guajillo telera, chorizo con papas, lettuce, crema, queso fresco, salsa verde
- Pollo Torta** \$16
chicken milanese, chipotle mayo, onion, pickled jalapeño, queso oaxaca, lettuce
- Steak and Egg Torta** \$18
chipotle mayo, scallion, queso oaxaca, chipotle mayo
- Quesabirrias** \$17
cascabel chile braised beef shoulder, queso oaxaca, guajillo corn tortilla, cilantro, onion, consomme
- ✓ **Breakfast Tacos** \$17
egg, chorizo, black beans, queso oaxaca, serrano, avocado, pickled onion, crema, salsa verde
- Fish Tacos** \$24
cucumber, cabbage, avocado, tomato, red onion, cilantro, chipotle mayo, house hot sauce
make it a salad +\$5

SIDES

- Telera** \$2
- Two Eggs** \$3
- Green Meadow Farm Bacon** \$7
- ✓ **Papas Bravas** \$8
chipotle mayo, scallion
- Grilled Flank Steak** \$9

BRUNCH

- ✓ **Pan de Dulce Basket** \$11
concha, churro, rotating pastry, pineapple butter, oatmilk champurrado
- ✓ **Breakfast Burrito** \$12
scrambled eggs, papas bravas, avocado, scallions, queso chihuahua, chipotle-almond romanesco
add bacon +\$3 add grilled flank steak +\$9
- ✓ **Hotcakes** \$13
pancakes, piloncillo syrup, seasonal fruit
- ✓ **Chilaquiles** \$14
house chips, chipotle morita sauce, fried eggs, crema, queso fresco
add chicken milanese +\$8
add grilled flank steak +\$9
- ✓ **Enfrijoladas** \$14
corn tortillas, queso oaxaca, refried beans, crema, fried eggs, avocado, queso fresco, serrano, epazote
- ✓ **Chickpea Scramble** \$15
chickpea, kale, onions, tomatoes, sesame furikake, radish, peanut salsa macha, corn tortillas
- ✓ **Huevos Rancheros** \$16
handmade corn tortilla, two eggs simmered in salsa ranchera, refried black beans, avocado
- Tlacoyo Benedict** \$18
blue masa cake stuffed with refried beans, shrimp chorizo, pork chorizo, pickled onion, poached eggs, chipotle hollandaise

COCKTAILS

- Oaxacan Coffee** \$9
apaluz mezcal, coffee, piloncillo, milk foam
- Mimosa** \$9
seasonal flavors
- Michelada** \$9
sangrita, valentina, lime, sojourn lager, tajin
- MX 75** \$11
blanco, hibiscus liqueur, lime, cava

✓ = 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