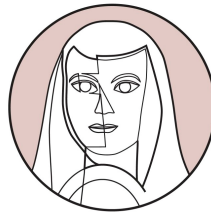


Sor Ynéz

RESTAURANT



@sorynez
1800 N. American St

✓ DIPS

served with house chips

Salsa \$8

salsa roja, salsa verde

Sikil Pak \$12

mayan pumpkin seed hummus, habañero, tomato, crudite

Guacamole \$13

CEVICHE

✓ **Root Vegetable** \$15

apples, red onion, roasted camote, cucumber, chayote, beets, charred habanero-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 strips, avocado

✓ **Brussels** \$12

crushed peanuts, apples, salsa maple macha

✓ **Tlacoyos** \$14

corn masa cakes, refried 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 oxaca, 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 oxaca, salsa

Queso Oaxaca \$8

Alt Pastor Cauliflower \$12

Al Pastor Pork \$13

Mushroom \$13

PLATILLOS

✓ **Mixiote** \$18

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

✓ **Enchiladas Estilo Michoacan** \$18

corn tortillas, poached potatoes, queso oxaca, guajillo sauce, avocado, vegetable escabeche, arroz

Birria de Res \$22

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

Heritage Pork Carnitas Platter \$24

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

Fish Tacos \$24

cucumber, cabbage, avocado, tomato, red onion, cilantro, chipotle mayo, house hot sauce
make it a salad +\$5

Albondigas \$24

meatballs, potato, carrots, tomato-chipotle sauce, white rice

Shrimp al Ajillo con Mezcal \$25

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

Pollo y Mole \$26

sauteed heirloom carrots, brussels, white rice, sesame

✓ SIDES

House Chips \$2

Salsa \$3

roja, verde, chipotle, or habanero

Pinto Beans \$4

Refried Black Beans \$4

Arroz a la Mexicana \$4

White Rice \$4

Side of Guacamole \$5

✓ = 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