



Sor Ynez

RESTAURANT

SMALL PLATES

✓ **Papas Bravas** \$9

chipotle mayo, scallion

✓ **Guacamole** \$15

tostadas

Smoked Salmon Tostada \$14

caper crema, radish, pickled jalapeño, pickled onion, salsa macha

✓ **Root Vegetable Aguachile** \$15

seasonal roasted vegetables,

charred habaño-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, valentina, lime

tostadas, salsa botana

Fluke Ceviche \$18

serrano, citrus, onion, cilantro

Tuna Tostada \$21

smoked trout spread, cucumber, avocado, serrano, sesame

TORTAS y TACOS

✓ **Pambazo Torta** \$16

guajillo telera, chorizo con papas, lettuce, crema, queso fresco, salsa verde

Pollo Torta \$16

chicken milanesa, chipotle mayo, onion, pickled jalapeño, queso oaxaca, lettuce

Steak and Egg Torta \$18

chipotle mayo, scallion, queso oaxaca

✓ **Breakfast Tacos** \$17

egg, chorizo, black beans, queso oaxaca, serrano, avocado, pickled onion, crema, salsa verde

Quesabirrias \$19

cascabel chile braised beef shoulder, queso oaxaca, corn tortilla, cilantro, onion, consomme

Fish Tacos MP

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

LARGE PLATES

Pan de Dulce Basket \$12

concha, churro, rotating pastry, pineapple butter, oatmilk champurrado

✓ **Hotcakes** \$13

pancakes, piloncillo syrup, seasonal fruit

✓ **Breakfast Burrito** \$14

scrambled eggs, papas bravas, avocado, scallions,

queso chihuahua, chipotle-almond romanesco

add bacon +\$3

add grilled flank steak +\$12

✓ **Chilaquiles** \$16

house chips, chipotle salsa, fried eggs,

crema, queso fresco

add chicken milanesa +\$8

add grilled flank steak +\$12

✓ **Chickpea Scramble** \$15

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

✓ **Enfrijoladas** \$16

corn tortillas, queso oaxaca, refried beans, crema, fried eggs, avocado, queso fresco, serrano, epazote

✓ **Huevos Rancheros** \$18

corn tortillas, fried eggs, 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, served with papas bravas

✓ **Breakfast Bowl** \$22

papas bravas, egg, avocado, chipotle mayo, your choice of flank steak, bacon, smoked salmon, OR soy chorizo

Thank you to our local friends and farmers:
Masa Cooperativa & Green Meadow Farm

✓ = 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