



# 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 vegetables, 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, valentina, lime tostadas, salsa botana

**Fluke Aguachile Rojo** \$17

chiltepin, strawberry, rhubarb. citrus

**Tuna Tostada** \$21

smoked trout spread, cucumber, avocado, serrano, sesame

### TORTAS y TACOS

**Pollo Torta** \$18

chicken milanese, chipotle mayo, onion, pickled jalapeño, queso oxaca, refried beans, avocado, lettuce

**Steak and Egg Torta** \$18

chipotle mayo, scallion, queso oxaca, papas bravas

✓ **Breakfast Tacos** \$17

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

**Quesabirrias** \$19

cascabel chile braised beef shoulder, queso oxaca, 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

✓ **Hotcakes** \$13

pancakes, piloncillo syrup, seasonal fruit

**Beso** \$14

shortcake, strawberry jam, whipped cream

✓ **Breakfast Burrito** \$16

scrambled eggs, papas bravas, avocado, scallions, queso chihuahua, chipotle-almond romanesco  
bacon +\$3  
grilled flank steak +\$12

✓ **Chickpea Scramble** \$16

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

✓ **Enfrijoladas** \$16

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

✓ **Chilaquiles** \$18

choice of verde OR chipotle, house chips, fried eggs, refried beans, avocado, crema, queso fresco  
chicken milanese +\$8  
grilled flank steak +\$12

✓ **Huevos Rancheros** \$18

corn tortillas, fried eggs, salsa ranchera, refried black beans, avocado

**Tlacocho Benedict** \$18

blue masa cake stuffed with refried beans, shrimp chorizo, pork chorizo, pickled onion, poached eggs, chipotle hollandaise, 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