



Sor Ynez

RESTAURANT

SMALL PLATES

✓ **Salsa** \$10

salsa roja, salsa verde, tostadas

✓ **Sikil Pak** \$13

mayan pumpkin seed hummus, habanero, tomato, crudite, tostadas

✓ **Guacamole** \$15

tostadas

✓ **Tlacoyos** \$18

blue masa cakes stuffed with refried beans, nopales, queso fresco, radish, salsa verde

✓ **Root Vegetable Aguachile** \$15

seasonal vegetables, charred habanero-lime aguachile, tostadas, salsa botana

✓ **Queso Fresco** \$16

a la plancha, salsa macha, radish salad, spring beans, grilled ramps, wood sorrel

Mussels a la Diabla \$16

bacon, onion, mezcal, lime, chipotle, 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, yellowtail, cucumber, avocado, serrano, sesame

LARGE PLATES

✓ **Carrots y Mole** \$18

roasted carrots, candied sesame, wood sorrel

✓ **Enchiladas Estilo Michoacan** \$22

poached potatoes, queso oaxaca, guajillo sauce, avocado, vegetable escabeche, arroz

Birria de Res \$24

casabel chile braised beef, queso oaxaca, corn tortilla, cilantro, onion, salsa verde, consomme, arroz, garbanzo

Heritage Pork Carnitas Platter \$26

onion escabeche, avocado, cilantro habanero salsa, corn tortillas, pinto

Shrimp al Ajillo con Mezcal \$27

garlic, lime, mezcal, arroz, mollete

Half Roasted Pollo \$28

chipotle mole, pea puree, pomegranate, garlic bolillo

Lamb Barbacoa \$35

refried beans, pickled nopales, salsa verde, crema, corn tortillas

Fish Tacos MP

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

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