



Sor Ynez

RESTAURANT

SMALL PLATES

✓ **Sikil Pak** 13

mayan pumpkin seed hummus, tomato, habanero, crudite, house chips

✓ **Betabel Rosa** 13

roasted beets, mole rosa, amaranth, arugula

✓ **Grilled Watermelon Aguachile** 14

cherries, red onion, cucumber, mint, chiltepin, lime, tortilla strips

Flor de Calabaza Quesadilla 14

squash blossom, queso oxaca, onion, epazote, serrano, salsa verde

Caesar Salad 14

cherry tomato, red onion, sunflower seeds, cotija, masa crisps

✓ **Guacamole** 15

house chips

✓ **Queso Fresco** 16

heirloom tomatoes, salsa tatemada, grilled corn

Mussels a la Diabla 16

bacon, onion, mezcal, lime, chipotle, garlic bolillo

Shrimp Ceviche 17

cucumber, red onion, valentina, salsa botana, house chips

✓ **Tlacoyos** 18

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

Tuna Tostada 21

smoked trout spread, cucumber, avocado, serrano, sesame

LARGE PLATES

✓ **Calabaza Asada** 22

summer squash, grilled corn, purslane, pepitas, pipian verde

✓ **Enchiladas Estilo Michoacan** 22

poached potatoes, queso oxaca, guajillo salsa, avocado, vegetable escabeche, arroz

Birria de Res 24

braised beef, queso oxaca, corn tortilla, cilantro, onion, salsa verde, consomme, 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

Carne Asada 34

esquites, peach salsa tatemada, cotija, chapulin salt, corn tortillas

Fish Tacos MP

cornmeal breaded, cucumber, cabbage, avocado, red onion, cilantro, chipotle mayo, house hot sauce

Thank you to our local friends and farmers:
Green Meadow Farm & Rancho Gordo

✓ = 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