



Sor Ynez

RESTAURANT

CENA

APERITIVOS

✓ Sikil Pak 13

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

✓ Brussel Sprouts 13

apple, crushed peanut, cilantro, macha maple

✓ Root Vegetable Aguachile Negro 13

charred peppers, lime

Alitas de Pollo 14

chicken wings stuffed with corn, chihuahua, serrano, salsa macha, scallion

✓ Guacamole 15

Mussels a la Diabla 16

bacon, onion, mezcal, chipotle salsa, garlic bolillo

Shrimp Ceviche 17

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

✓ Tlacoyos 18

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

Tuna Tostada 20

smoked trout spread, cucumber, avocado, serrano, sesame

PLATILLOS

✓ Mixiote 20

braised seasonal vegetables, chipotle salsa, steamed in banana leaves, arroz, kale, fried onion

✓ Enchiladas Estilo Michoacan 22

poached potatoes, queso oaxaca, corn tortillas, guajillo salsa, avocado, vegetable escabeche, arroz

Birria de Res 24

braised beef, queso oaxaca, corn tortillas, cilantro, onion, salsa verde, consomme

Shrimp al Ajillo con Mezcal 27

garlic, lime, mezcal, arroz, mollete

Enmoladas 28

mole, pan roasted chicken breast, sweet potato, corn tortillas, pickled red onion, queso fresco, sesame

Carnita Ribs 30

onion escabeche, avocado, cilantro, cruda salsa verde, corn tortillas, pinto

Carne Asada 34

roasted pumpkin, pasilla salsa, nopales, corn tortillas

Fish Tacos MP

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

✓ = vegetarian or can be made vegan

Our tortillas are made in house with heirloom corn sourced from Mexico
Thank you to our local friends and farmers from Green Meadow Farm & Rancho Gordo

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