



# SOR YNÉZ

*desayuno*

*Chef Alexis Tellez*

## PLATILLOS

☼ **PAPAS BRAVAS 9**  
chipotle mayo, scallion

**SMOKED SALMON  
TOSTADA 15**  
caper crema, pickled jalapeño, radish,  
pickled red onion, serrano, salsa macha

**SHRIMP CEVICHE 17**  
cucumber, red onion, valentina, salsa botana

**QUESABIRRIA 21**  
braised beef shoulder, queso oaxaca,  
cilantro, onion, salsa verde, consomme

**FISH TACOS MP**  
cornmeal breaded catch of the day,  
cucumber, cabbage, avocado,  
red onion, chipotle mayo

## SIDES

**PAPAS BRAVAS 5**  
**TWO EGGS 5**  
**DOUBLE SMOKED BACON 8**  
**CHORIZO 8**  
**GRILLED STEAK 12**  
**CHICKEN MILANESA 12**

## DESAYUNO

☼ **HOTCAKES 13**  
cajeta, seasonal fruit, whipped cream,  
piloncillo infused butter y syrup

☼ **BREAKFAST BURRITO 16**  
flour tortilla, eggs, papas bravas,  
avocado, scallion, queso chihuahua,  
chipotle-almond romanesco

☼ **BREAKFAST TACOS 17**  
egg, chorizo, queso oaxaca,  
serrano, avocado, pickled onion,  
crema, salsa verde

☼ **CHILAQUILES 18**  
choice of verde OR roja,  
chips, eggs, refried beans,  
avocado, crema, queso fresco

☼ **ENFRIJOLADAS 18**  
tortillas, queso oaxaca, refried beans,  
crema, eggs, avocado, queso fresco, serrano

### ☼ **SOR YNEZ BREAKFAST 24**

papas bravas, two eggs, avocado, chives

| <b>CHOOSE A PROTEIN</b>    | <b>CHOOSE A SAUCE</b>    |
|----------------------------|--------------------------|
| <b>chorizo</b> pork OR soy | <b>salsa verde</b>       |
| <b>smoked salmon</b>       | <b>horseradish crema</b> |
| <b>double smoked bacon</b> | <b>chipotle mayo</b>     |
| <b>grilled steak</b>       | <b>salsa ranchera</b>    |

☼ **vegetarian**

**we are a scratch kitchen rooted in  
sustainability, tradition, + community.  
tortillas are made in house with  
heirloom corn sourced from mexico.**

**thank you to our friends + farmers at  
green meadow farm + rancho gordo**