



* LAS ENTRADAS * SALSA Y GUACAMOLE

Chips & Salsa 6
tomato, tomatillo, red onion,
jalapeño & lime

Classic Guacamole 17
cilantro, lime, onion, jalapeño
& cotija cheese

Tito Santana Guacamole 18
mango, red bell pepper, jicama,
habanero & serrano chiles

NACHOS Y FUNDIDOS

Nacho Mama 18
melted queso mixto, black beans,
salsa ranchera, sour cream,
pickled red onion & jalapeño

Queso Fundido con Carne 14
melted chihuahua, jack & cheddar
cheese, chorizo, flour tortillas

Macho Nacho 19
nacho mama & chorizo

Queso Fundido de Hongos 14
wild mushrooms, jalapeño and poblano
pepper, queso chihuahua and oaxaca,
flour tortillas



CEVICHEs

Baja Crab & Shrimp Cocktail
roasted tomato, red pepper, jalapeño
18

Snapper Aguachile*
ginger, toasted morita chile & cucumber
13



SOPAS Y ENSALADAS

Tortilla Soup 10
chicken, avocado, crunchy tortillas,
crema fresca & queso fresco

Chopped Salad 16
romaine, chayote squash, golden beets,
corn, cherry tomatoes, toasted pumpkin
seeds & lemon-avocado dressing

Kale Caesar Salad 16
vegan caesar dressing, grape tomatoes,
crispy shiitake mushrooms & cashew
"parmesan"

* A N T O J I T O S *

Tuna Tostadas* 16
tuna with avocado, serrano & chipotle mayo on corn tortillas

Machete Quesadilla de Puerco 13
guajillo chile braised pork, chihuahua cheese

Chicken Quesadillas 16
achiote marinated chicken, chihuahua cheese, tomatillo salsa
& pickled jalapeño in a corn tortilla

Black Bean Tlayuda 13
crispy corn flatbread topped with refried black beans, oaxaca cheese, avocado,
jalapeño, lettuce & salsa roja

ADD CHORIZO FOR \$3



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



EL PLATO PRINCIPAL



TACOS

- Crispy Mahi Mahi Tacos** 17
red cabbage, avocado & chipotle pepper remoulade in a flour tortilla
- Steak Tacos** 18
grilled skirt steak, cherry tomato pico de gallo & salsa taquera
- Lamb "Arabes" Tacos** 16
grilled rajas, onions & chipotle-tomatillo salsa in a flour tortilla
- Carnitas Tacos** 16
tender pork belly & shoulder with salsa verde
- Chicken Tacos** 16
chihuahua cheese, avocado, El Vez salsa & crema
- Baja Fish Tacos** 17
crispy cobia, fennel slaw, roasted chili salsa
- Tuna Carnitas** 18
seared yellowfin tuna, tomatillo & morita chimichurri, avocado
- Cauliflower Tacos** 14
tempura battered cauliflower, chile de arbol, cheddar, crispy capers
- Shrimp Tacos** 17
cascabel chile, crispy potato, creamy queso mixto, rosemary, roasted cherry tomatoes

TACOS *al* CARBON

for 2

Traditional build your own tacos with rajas, onions, queso fresco, guacamole, crema, salsa roja & warm flour tortillas.

Achiote Grilled Chicken
36

Grilled Skirt Steak
44

Grilled Shrimp
39

COMBINATION OF TWO \$44



COMBINATION OF THREE \$63

ENCHILADAS

- Chicken Enchiladas** 16
salsa roja, habanero, queso cotija & crema
- Black Bean Enchiladas** 15
salsa pipian, chihuahua cheese, crema, mushrooms & pickled red onion
- Beef Short Rib Enchiladas** 17
watermelon radish & tomatillo, epazote crema, cotija cheese, baked cashew & mexican chile sauce
- Crab Enchiladas** 18
poblano crema, cherry tomatoes, cotija cheese, crema & cilantro

ESPECIALIDADES



POLLO ASADO

grilled semi-boneless half chicken, three-chile marinade, with roasted faro & seasonal vegetable salad, queso fresco
24

MOLE CHICHILLO

grilled marinated chicken thighs, seasonal vegetables, crispy quinoa
21

CHILE RELLENO

poblano pepper, tetilla cheese, red chili tomato sauce
16

GRILLED LOBSTER

oven dried tomatoes, garlic chipotle butter, avocado & grilled corn salad, rice, refried pinto beans & grilled tortilla
33

PESCADO A LA PLANCHA

Salsa verde, arroz moros, ancho & charred lemon chutney
26

STEAK EL VEZ

chipotle-rubbed flat iron steak with corn & poblano relish
29



Adicionales

Grilled Corn on the Cob
lime, chipotle & queso fresco
7

Plantains con Queso
7

Verduras
seasonal vegetables in garlic chili mojo
9

Black Beans & Rice
7

Refried Black Beans
7