

# EL VÉZ

**DINNER**    **LUNCH**    **BRUNCH**  
**SUN-THU:**    **MON-FRI:**    **SAT-SUN:**  
**4-10PM**    **11:30AM-**    **11AM-4PM**  
**FRI-SAT:**    **4PM**  
**4-11PM**



## LOS APERITIVOS

### SALSA Y GUACAMOLE

**Classic Guacamole** ..... 18  
 cilantro, lime, onion, jalapeño  
 & cotija cheese

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

**El Ultimo Dragon**  
**Guacamole** ..... 18  
 chayote squash, kiwi, grilled corn, radish

**Chips & Salsa** ..... 6.50  
 tomato, tomatillo, red onion,  
 jalapeño & lime

## NACHOS Y FUNDIDOS

**Nacho Mama** ..... 19  
 melted queso mixto, black beans,  
 salsa ranchera, sour cream,  
 pickled red onion & jalapeño

**Macho Nacho** ..... 20 / 22  
 nacho mama with chorizo or birria

**Queso Fundido de Hongos** .... 15  
 wild mushrooms, jalapeño and poblano  
 pepper, queso chihuahua and oaxaca,  
 flour tortillas

**Queso Fundido con Carne** .... 15  
 melted chihuahua, jack & cheddar  
 cheese, chorizo, flour tortillas

**The Nacho That Ate New York** 50  
 a **monster** Nacho Mama (for parties of 8 or more)

ADD CHORIZO FOR \$6  
 ADD BIRRIA FOR \$10

## AGUACHILES, TOSTADAS & COCTELES

**Tuna Tostadas\***  
 tuna with avocado,  
 serrano & chipotle mayo  
 on corn tortillas  
 17

**Pineapple and  
 Shrimp Coctel**  
 chilled seafood broth,  
 jicama and avocado  
 20

**Aguachile Verde\***  
 kampachi, crab, shrimp,  
 tomatillo, melon,  
 jalapeno  
 23

**Tostada de  
 Mariscos\***  
 shrimp, kampachi, crab,  
 octopus, salsa fresca,  
 avocado, piquin,  
 lime juice  
 22

\*Consuming raw or undercooked seafood or shellfish may increase your risk of foodborne illness.

## SOPAS Y ENSALADAS

**Tortilla Soup** ..... 11  
 chicken, avocado, crunchy tortillas,  
 crema fresca & queso fresco

**Watermelon & Heirloom  
 Tomato Salad** ..... 18  
 white cucumber, charred red onion,  
 queso fresco, blueberry vinaigrette

**Kale Caesar Salad** ..... 17  
 oak leaf lettuce, vegan caesar dressing,  
 grape tomatoes, crispy shiitake  
 mushrooms & cashew "parmesan"

**Little Gem Salad** ..... 17  
 zucchini, radish,  
 pumpkin seed vinaigrette, requesón

## ANTOJITOS

**Langostinos a la Parrilla** ..... 23  
 grilled head-on prawns, salsa macha, scallions

**Chicken Quesadillas** ..... 17  
 achiote marinated chicken, chihuahua cheese, tomatillo salsa  
 & pickled jalapeño in a corn tortilla

**Zucchini Quesadilla** ..... 15  
 zucchini, corn, queso mixto and squash blossom

**Black Bean Tlayuda** ..... 13  
 crispy corn flatbread topped with refried black beans, oaxaca cheese, avocado,  
 jalapeño, lettuce & salsa roja  
 ADD CHORIZO FOR \$4



# EL PLATO PRINCIPAL



## LOS HUEVOS



**Blue Cornbread Benedict\*** ..... 16  
poached eggs, bacon, chipotle hollandaise, breakfast potatoes

**Smoked Salmon Benedict\*** ..... 20  
poached eggs, smoked salmon, red onion & dill hollandaise, breakfast potatoes

**Huevos Rancheros\*** ..... 14  
two eggs sunny side up, chorizo & salsa ranchera over a crispy tortilla

**Mushroom Omelette**..... 14  
mushroom, kale & chihuahua cheese, breakfast potatoes

**Breakfast Burrito** ..... 14  
scrambled eggs, chorizo, potatoes, red rice & chihuahua cheese

**Two Eggs Any Style\*** ..... 15  
scrambled, poached, over easy, sunny side up or omelette with breakfast potatoes, bacon or sausage, & white or wheat toast

## PLATOS TÍPICOS

### LA HAMBURGUESA

**Cheeseburger** . 16.50  
yellow american cheese, roasted green chiles, jalapeño russian dressing  
add bacon +2

**Buttermilk Pancakes**.....12  
vermont maple syrup

**Chilaquiles Verde\*** .....15  
queso oaxaca, radish, crema, salsa verde cocido, sunny side up eggs

**4 oz. Steak** ..... 22

**Grilled Chicken** ..... 18

**Chicken Mission Burrito** .....14  
cilantro lime rice, black beans, queso mixto, salsa roja, sour cream, pickled jalapeno, guacamole

**Carne Asada Mission Burrito**....14.5  
cilantro lime rice, black beans, queso mixto, salsa roja, sour cream, pickled jalapeno, guacamole

**Torta de Brisket** ..... 16  
brisket, queso costra, cabbage and fresco pepper slaw, avocado, chipotle aioli

## ENCHILADAS & TACOS

**Chicken Enchiladas** ..... 17  
salsa roja, habanero, queso cotija & crema

**Black Bean Enchiladas** . 15.50  
salsa pipian, chihuahua cheese, crema, mushrooms & pickled red onion

**Beef Short Rib Enchiladas**... 18  
chile pasilla sauce, crema, queso fresco & fresh jalapeno

**Shrimp Enchiladas**..... 18  
seafood sauce, cremayo, red cabbage, thai basil

**Brussels Sprout Tacos**..... 14  
roasted brussels sprouts with cashew crema, almonds, & cotija cheese

**Shrimp Tacos** .....17.50  
cascabel chile, crispy potato, creamy queso mixto, rosemary, roasted cherry tomatoes

**Chicken Tacos** ..... 16  
chihuahua cheese, avocado, El Vez salsa & crema

**Crispy Mahi Mahi Tacos** . 17  
red cabbage, avocado & chipotle pepper remoulade in a flour tortilla

**Steak Tacos**..... 18.50  
grilled steak, cherry tomato pico de gallo & salsa taquera

**Carnitas Tacos**..... 16.50  
tender pork belly & shoulder with salsa verde

**Birria Tacos** .....20  
chile braised beef, queso mixto, consommé, cilantro & onion

## TACOS al CARBON for 2

COMBINATION OF TWO \$44

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

COMBINATION OF THREE \$63

Achiote  
Grilled Chicken  
37

Grilled Shrimp  
39

Grilled Skirt Steak  
45

## Adicionales \$7

- Bacon
- Turkey Bacon
- Breakfast Potatoes
- Seasonal Fruit
- Plantains con Queso
- Beans & Rice
- Grilled Corn on the Cob
- lime, chipotle & queso fresco