

EL VÉZ

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
- Pumpkin Guacamole** 18
roasted butternut squash, pumpkin seed salsa, mint, queso manchego
- Chips & Salsa** 8.5
tomato, tomatillo, red onion, jalapeño & lime



LUNCH 11:30AM-4PM
BRUNCH SAT-SUN: 11AM-4PM

DINNER SUN-THU: 4-10PM
FRI-SAT: 4-11PM

NACHOS Y FUNDIDOS

- Nacho Mama** 19.50
melted queso mixto, black beans, salsa ranchera, sour cream, pickled red onion & jalapeño
- Macho Nacho** 20.50 / 23.50
nachos mama with chorizo or birria
- Queso Fundido de Hongos** 16
wild mushrooms, jalapeño and poblano pepper, queso chihuahua and oaxaca, flour tortillas
- Queso Fundido con Carne** 16
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 \$12

AGUACHILES, TOSTADAS & COCTELES

- Tuna Tostadas*** 18
tuna with avocado, serrano & chipotle mayo on corn tortillas
- Hamachi and Octopus Ceviche*** 23
black-hued aguachile sauce, green olives, citrus, radish
- Pineapple and Shrimp Coctel*** 20
chilled seafood broth, jicama and avocado
- Aguachile Verde*** 23
kampachi, crab, shrimp, tomatillo, melon, jalapeño
- Tostada de Mariscos*** 22
shrimp, kampachi, crab, octopus, salsa fresca, avocado, piquin, lime juice

SOPAS Y ENSALADAS

- Tortilla Soup** 11
chicken, avocado, crunchy tortillas, crema fresca & queso fresco
- Roasted Beet & Squash** 15
spiced yogurt, ancho shallot dressing, frisee, sesame
- Kale Caesar Salad** 17
oak leaf lettuce, vegan caesar dressing, grape tomatoes, crispy shiitake mushrooms & cashew "parmesan"
- Mixed Greens Salad** 17
squash, fennel, fried quinoa, citrus
- ADD CHICKEN FOR \$8
SHRIMP FOR \$10 | STEAK FOR \$12

A XT O J XT O S

- Langostinos a la Parrilla** 23
grilled head-on prawns, salsa macha, scallions
- Shrimp Quesadillas** 19
seared shrimp, melted cheese, rajas, in a corn tortilla
- Chicken Quesadillas** 17
achiote marinated chicken, chihuahua cheese, avocado-tomatillo salsa & pickled jalapeño in a corn tortilla
- Zucchini Quesadilla** 15
zucchini, corn, queso mixto and squash blossom
- Roasted Carrots & Avocado** 13
slow roasted carrots, quinoa, pumpkin seeds, mexican crema and agave vinaigrette
- 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



TACOS



Crispy Mahi Mahi Tacos 17.50
red cabbage, avocado & chipotle pepper
remoulade in a flour tortilla

Steak Tacos 20
grilled steak, cherry tomato
pico de gallo & salsa taquera

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

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

Birria Tacos21
chile braised beef, queso mixto,
consommé, cilantro & onion

Mushroom Tacos.....15
huitlacoche, vegan cashew epazote
crema, radish

Shrimp Taco19
cascabel chile, crispy potato, creamy queso
mixto, rosemary, roasted cherry tomatoes

COMBINATION
OF TWO \$44

TACOS *al* CARBON *for 2*

COMBINATION
OF THREE \$63

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

Achiote Grilled Chicken
37

Grilled Skirt Steak
49

Grilled Shrimp
39

ENCHILADAS & BURRITOS

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

Black Bean Enchiladas 16
salsa pipian, chihuahua cheese, crema, mushrooms
& pickled red onion

Beef Short Rib Enchiladas 20
chile pasilla sauce, crema, queso fresco & fresh jalapeno

Chicken Mission Burrito 14
cilantro lime rice, black beans, queso mixto, salsa roja,
sour cream, pico de gallo, pickled jalapeno, guacamole

Carne Asada Mission Burrito..... 16
cilantro lime rice, black beans, queso mixto, salsa roja,
sour cream, pico de gallo, pickled jalapeno, guacamole



TORTAS

Burger 19
yellow american cheese,
roasted green chiles &
jalapeño russian dressing
add bacon +2

Chicken Milanese 16
queso fresco, pickled jalapeño, pinto beans, rajas,
chipotle aioli

Adicionales

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

Verduras 9
seasonal vegetables in garlic chili mojo
Plantains con Queso 7