

TAPAS:

GUACAMOLE

Organic Avocado, Red Onion, Lime, Serrano Pepper, Herbs, Tostadas 13

CHICHARRONES

Fried Pork Rinds, Chili Powder, Lime, Avocado Puree 13

MEXICAN STREET CORN RIBS

Grilled Corn, Mayo, Cotija Cheese, Chili Powder 13

ROASTED BRUSSELS SPROUTS

Roasted Brussels Sprouts Candied, Walnuts, Bacon, Citrus Chipotle Salsa 16

QUESO FUNDIDO

Warm Monterey Jack Cheese, Oaxaca Cheese, Poblano Peppers, Hand Made Corn Tortillas, Your Choice of: Chorizo or Mushrooms 16

EMPANADAS

House Made Empanadas (2), Served in Your Choice of: Beef, Chorizo and Potatoes, or Corn and Cheese 14

CHICKEN TINGA SOPES

Two Sopes, Chicken Tinga, Black Beans, Lettuce, Sour Cream, Queso Fresco, Pickled Onions, Salsa Roja 16

BURRATA TLAYUDA

Corn Spread, Arugula, Cherry Tomatoes, Burrata Cheese, Jalapenos 18

OAXACA TLAYUDA

Smashed Black Beans, Chorizo, Oaxaca Cheese, Tomatoes, Avocado, Queso Fresco 22

CALAMARI

Battered Calamari, Roasted Pepper Aioli 15
Jalapeños +1

POBLANO CHORIZO MUSSELS

Mediterranean Black Mussels, Poblano Pepper Broth, Chorizo 20

OYSTERS:

STEAMBOAT

Totten Inlet, WA
Dozen 26 | Half 15

KUSSHI

British Columbia, Canada
DOZEN: 39 | HALF: 23

CRUDO:

COCTEL DE CAMARÓN

Shrimp Cocktail, Cucumber, Onion, Avocado, Tomato, Cocktail Sauce, Tortilla Chips 16

CEVICHE MIXTO

Shrimp, Pulpo, and Fish Ceviche, Red Onion, Mango, Cucumbers, Tomato, Serrano, Lime Citrus, Tortilla Chips 19

AHI TUNA CRUDO

Sahimi Grade Ahi Tuna, Mango, Avocado, Cucumbers, Aji Amarillo, Sesame Seeds, Yuka Chips 22

PULPO TOSTADAS

Octopus Tostadas, Salsa Macha Aioli, Avocado, Cilantro, Tomato, Red Onions 16

SOUP:

Cup 7

T'ZUNUN SOUP

Chicken, Seasonal Vegetables, Chili Broth

SOUP OF THE DAY

GREENS:

ADD CHICKEN + 8 | NY STEAK +11 | PRAWNS +10 | SALMON +12

T'ZUNUN SALAD

Mixed greens, Pears, Grapefruit, Queso Fresco, Lemon Vinaigrette, Strawberries 15

POBLANO SALAD

Romaine, Queso Fresco, Cherry Tomatoes, Tortilla Crisps, Roasted Poblano Pepper Dressing 15

CLASSIC CAESAR

Romaine, Parmesan Cheese, House Made Croutons, House Made Caesar Dressing 14

WEDGE SALAD

Iceberg Lettuce, Roasted Poblano Peppers, Corn, Tomato, Hard Boiled Egg, Peppitas, Red Onion, Blue Cheese, Chimichurri Dressing 16



LAND:

RIB EYE STEAK

18 Oz. All Natural USDA Bone-In Rib Eye, Avocado Mousse, Queso Fresco, Grilled Cactus, Bacon, Charro Beans 45

COCHINITA PIBIL

Pork Slow Cooked in Banana Leaves, Marinated Braised in Achioté Paste, Pickled Red Onion, Salsa Verde 30

SURF & TURF

Poblano Pepper, Dungeness Crab, Pepper Jack Cheese, 8oz NY Steak, Pickled Onions 36

CHICANO BURGER

Angus Beef, Grilled Onions, Grilled Jalapeños, Bacon, Cheddar Cheese, 1000 Island, Choice: Fries or House Made Chips 22

SEA:

POBLANO SALMON

Grilled Wild Alaskan King Salmon Cooked Medium, Poblano Cream Sauce, Heirloom Carrots, Potato Gratin 30

HIBISCUS HALIBUT

Seared Blackened Halibut, White Rice, Hibiscus Sauce, Tropical Pico de Gallo 36

T'ZUNUN SPECIALTIES:

MOLE NEGRO

Free-Range Airline Chicken, Mole Negro, Fingerling Potatoes 28

ARROZ A LA TUMBADA

White Seabass, Mussels, Clams, Calamari, Prawns, Spanish Rice, Tomato Broth 35

SIDES:

Potato Chips \$6
French Fries \$6
Sweet Potato Fries \$6
Tostadas (3) \$4
Yuca Chips \$6
Hand Made Tortillas (3) \$5
Organic Salsa \$1
(Habanero, Verde, or Roja)
Black Beans: \$5
White Rice \$5
Guacamole: \$3

TACOS:

OUR TORTILLAS ARE HAND MADE AT T'ZUNUN WITH GLUTEN FREE, NON-GMO HEIRLOOM CORN, SOURCED BY TRADITIONAL FARMERS IN MEXICO, PROVIDED TO T'ZUNUN BY MASIENDA. THREE TACOS PER ORDER.

WILD MUSHROOMS

Organic Mixed Grilled Wild Mushroom Tacos, Battered Fried Leeks, Melted Cheese, Side of Salsa Verde 18

CHICKEN AL PASTOR

Organic Free Range Chicken Tacos, Adobo Paste, Pineapple, Onion, Cilantro 19

SKIRT STEAK

All Natural USDA Skirt Steak, Poblano Peppers, Bacon, Queso Fresco, Side of Roasted Pepper Salsa 21

PORK CHICHARRON

Fried Pork Belly, Smashed Avocado, Pickled Red Onions, Salsa Roja 19

BAJA FISH

Beer Battered Fish of the Day Tacos, Coleslaw, Side Chipotle Salsa 20

SEARED BLACKENED SHRIMP

Blackened Shrimp, Corn & Tomato Pico, Side of Chipotle Salsa 21

DUNGENESS CRAB TAQUITOS

Dungeness Crab and Brussels Sprouts Stuffed Crispy Taquitos, Salsa Verde, Cherry Tomatoes, Lettuce, Crema 22

DESSERT:

CHURROS

Chocolate Mezcal Dipping Sauce 10
Vanilla Filled +2

FLAN

Caramel Custard 10

MANGO MOUSSE CAKE

Sponge Cake, Smooth and Tangy Mango
Mousse 12

GELATO

Seasonal Flavor 8

DINNER MENU | SERVED DAILY 3PM - CLOSE

SOME ENTREES MAY CONTAIN RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS WHICH MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS | NOT ALL INGREDIENTS ARE LISTED | NOTIFY A SERVER OF ALL ALLERGIES | 20 % GRATUITY 6+ | OUR MENUS ARE UPDATED DAILY, PRICING AND ENTREES ARE SUBJECT TO CHANGE DAILY AS REFLECTED ABOVE | FOLLOW US ON INSTAGRAM FOR UPDATES & SPECIALS