

TAPAS:

ROASTED BRUSSELS SPROUTS

Roasted Brussels Sprouts Candied, Walnuts, Bacon, Citrus Chipotle Salsa 14

QUESO FUNDIDO

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 13

TETELA DE TINGA

Masienda Masa Tetelas (2) Stuffed With Free-Range Chicken Tinga 14

CHICHARRONES

Fried Pork Rinds, Chili Powder, Lime, Avocado Puree 12

POBLANO CHORIZO MUSSELS

Mediterranean Black Mussels, Poblano Pepper Broth, Chorizo 18

BURRATA TLAYUDA

Masa Corn Spread, Arugula, Cherry Tomatoes, House Made Burrata Cheese, Jalapenos 17

CRUDO:

CEVICHE MIXTO

Shrimp, Pulpo and Fish Ceviche, Red Onion, Mango, Cucumbers, Tomato, Serrano, Lime Citrus, Yuca Chips, Habanero Garnish 18

AHI TUNA AGUACHILE SASHIMI

Wild Sashimi-Grade Ahi Tuna, Red Onion, Mango, Cucumber, Cilantro 18

PULPO TOSTADAS

Octopus Tostadas (2), Salsa Macha Aioli, Avocado, Micro Cilantro, Tomato, Red Onions 17

OYSTERS:

ROYAL SKY

Baja California, Mexico

DOZEN: 24 / HALF: 14

KUSSHI

British Columbia, Canada

DOZEN: 39 / HALF: 23

GREENS:

OUR SALADS ARE PREPARED WITH ORGANIC, LOCAL INGREDIENTS
ADD CHICKEN + 8 | ADD STEAK + 11 | ADD PRAWNS + 9

T'ZUNUN SALAD

Mixed greens, Pears, Grapefruit, Queso Fresco, Lemon Vinaigrette, Strawberries 13

HABANERO SORGUM SALAD

Mixed Greens, Roasted Corn, Sesame Seeds, Sorghum, Cotija Cheese, Cactus, Croutons, Habanero Cream Dressing 14

MEXICAN CAESAR SALAD

Romaine, Queso Fresco, Cherry Tomatoes, Tortilla Crisps, Roasted Poblano Pepper Dressing 13

ARUGULA SALAD

Arugula, Cherry Tomatoes, Queso Fresco, Avocado, Black Beans, Roasted Corn, Lime Vinaigrette 14

LAND:

RIB EYE STEAK

18 Oz. All Natural USDA Bone-In Rib Eye, Avocado Mousse, Queso Fresco, Grilled Cactus, Bacon, Charro Beans 40

COCHINITA PIBIL

Pork Slow Cooked in Banana Leaves, Marinated Braised in Achiote Paste. Pickled Red Onion, Salsa Verde 28

MOLE NEGRO

Free-Range Airline Chicken, Mole Negro, Fingerling Potatoes 26

SURF & TURF

Poblano Pepper, Dungeness Crab, Pepper Jack Cheese, Skirt Steak, Pickled Onions 31

CHICANO BURGER

Angus Beef, Grilled Onions, Grilled Jalapeños, Bacon, Cheddar Cheese, 1000 Island, Potato Chips 20

SEA:

SALMON A LAS BRASAS

Grilled Wild Alaskan King Salmon Cooked Medium, Guajillo Pepper Compound Butter, Heirloom Carrots, Crusted Potatoes 29

ARROZ A LA TUMBADA

White Seabass, Mussels, Clams, Calamari, Prawns, Spanish Rice, Tomato Broth 31

ADOBO BRANZINO A LA TALLA

Adobo Marinated Butterfly Grilled Branzino, Broccolini, Smoked Cherry Tomato Salsa, Corn Tortilla 32

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.

BAJA FISH

Beer Battered Fish of the Day Tacos, Chipotle Salsa, Coleslaw 21

LOBSTER

Maine Lobster, Cotija Cheese, Roasted Corn, Chipotle Crema 26

DUCK CARNITAS

Duck Confeit Carnitas, Cilantro, White Onions, Radish, Salsa Verde 21

SKIRT STEAK

All Natural USDA Skirt Steak, Poblano peppers, Bacon, Queso Fresco, Side of Roasted Pepper Salsa 18

WILD MUSHROOMS

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

DUNGENESS CRAB TAQUITOS

Dungeness Crab and Brussels Sprouts Stuffed Crispy Taquitos, Salsa Verde, Cherry Tomatoes, Mixed Greens, Crema 19

DESSERT:

CHURROS

Chocolate Mezcal Dipping Sauce 10

TRES LECHES CAKE

Traditional Mexican Spongecake 9

FLAN

Caramel Custard 9

GELATO

Seasonal Flavor 5

SIDES:

Potato Chips \$6

Tostadas: \$4

Yuca Chips \$6

Organic Hand Made

Heirloom Tortillas (3) \$5

Organic Salsa: \$1

(Habanero, Verde, or Roja)

Black Beans: \$5

White Rice \$5

Guacamole: \$3

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 | JOIN US FOR MEZCAL MONDAYS EVERY MONDAY \$25 MEZCAL PITCHERS & \$8 MEZCALITAS