



TAPAS:

ROASTED BRUSSELS SPROUTS

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

EMPANADAS

House Made Empanadas (2), Served in Your Choice of: Beef, Chorizo and Potatoes, or Corn and Cheese 13

CHICHARRONES

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

GUACAMOLE

Organic Avocado, Red Onions, Lime, Serrano Peppers, Herbs, Tostadas 13

MEXICAN STREET CORN RIBS

Roasted Corn Ribs, Mayo, Cotija Cheese, Chili Powder 13

CALAMARI

Wild Caught Battered Calamari, Roasted Pepper Aioli Dip 14

CRUDO:

AHI TUNA AGUA CHILE SASHIMI

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

CEVICHE MIXTO

Shrimp, Pulpo and Fish Ceviche, Mango, Red Onion, Cucumbers, Tomato, Serrano, Lime Citrus, Yuca Chips 16

OYSTERS:

ROYAL SKY

Baja California, Mexico

DOZEN: 24 / HALF: 14

KUSSHI

BRITISH COLUMBIA, CANADA

DOZEN: 39 / HALF: 23

SOUPS:

CUP 7 | Bowl 10

TZUNUN CHICKEN SOUP

Chicken, Mixed Seasonal Vegetables, California Pepper Broth

SOUP OF THE DAY

GREENS:

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

T'ZUNUN SALAD

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

MEXICAN CAESAR SALAD

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

HABANERO SORGHUM SALAD

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

ARUGULA SALAD

Arugula, Cherry Tomatoes, Queso Fresco, Avocado, Black Beans, Roasted Corn

Lime Vinaigrette 14

LUNCH MENU SERVED DAILY UNTIL 3 PM

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.

T'ZUNUN'S SPECIALTIES:

ARROZ A LA TUMBADA

White Seabass, Mussels, Clams, Calamari, Prawns, Spanish Rice, Tomato Broth 29

MOLE NEGRO

Airline Chicken, Mole Negro, Fingerling Potatoes 26

TORTAS & BURGERS:

CHICANO BURGER

Angus Beef, Grilled Onions, Grilled Jalapeños, Bacon, Cheddar Cheese, 1000 Island, Potato Chips 18

CHICKEN MILANESA TORTA

Free Range Hand Breaded Chicken, Mexican Telera Roll, Tomato, Iceberg Lettuce, Red Onions, Chorizo, Poblanos, Oaxaca Cheese 14

STEAK MILANESA TORTA

Hand Breaded Skirt Steak, Tomatoes, Iceberg lettuce, Red onions, Pickled Jalapeños, Oaxaca cheese, Mexican Telera Roll 16

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 | TWO TACOS SERVED PER ORDER

BAJA STYLE FISH

Beer Battered Fish of the Day Tacos (2), Chipotle Salsa, Coleslaw 14

SKIRT STEAK

All Natural USDA Skirt Steak Tacos (2), Poblano peppers, Bacon, Queso Fresco, Side of Roasted Pepper Salsa 14

WILD MUSHROOMS

Organic Mixed Grilled Wild Mushroom Tacos. (2), Fried Leeks, Melted Cheese, Side of Salsa Verde 13

DUNGENESS CRAB TAQUITOS

Shredded Dungeness Crab and Brussels Sprouts Stuffed Crispy Taquitos (2), Salsa Verde, Cherry Tomatoes, Mixed Greens, Crema 13

CHICKEN AL PASTOR

Free Range Chicken Tacos (2), White Corn Masa, Adobo Paste, Pineapple, Onion, Cilantro 12

DESSERT:

CHURROS

Chocolate Mezcal Dipping Sauce 10

TRES LECHE CAKE

Traditional Mexican Spongecake 10

FLAN

Caramel Custard 10

GELATO

Seasonal Flavor 5

SIDES:

Tostadas: \$4

Yuca Chips: \$6

Potato Chips: \$6

French Fries: \$6

Hand Made Tortillas: (3) \$5

Black Beans: \$5

White Rice: \$5

Guacamole: \$3

Organic Salsa: \$1

(Habanero, Verde or Roja)



SWEETS:

DULCE DE LECHE FRENCH TOAST

Brioche, Cinnamon Toast Crunch, Fresh Berries, Whipped Cream, Cajeta 14

BUTTERMILK PANCAKES

Fresh Berries, Powdered Sugar, Maple Syrup 14

SAVORY:

STEAK & EGGS

8oz NY Steak, Eggs Your Style, Potatoes Side 25

CARNITAS HASH

Breakfast Potatoes, Pork Carnitas, Salsa Verde, Monterey Jack Cheese, Any Style Eggs 18

BREAKFAST TACOS

Scrambled Eggs, Flour Tortilla, Red Onions, Cilantro, Salsa Roja, Choice of: Bacon, Chicken, Chorizo 14

CHILAQUILES

Choice of: Salsa Roja or Salsa Verde

Any Style Egg, Tortilla Squares, Shredded Chicken, Crema, Queso Fresco, Onions 17

HUEVOS RANCHEROS

Eggs Any Style, Corn Tortilla, Chorizo Bean Mash, Salsa Roja, Queso Fresco, Avocado, Potatoes Side 16

OMELETS:

MEXICAN OMELET

Eggs, Chorizo, Onions, Jalapenos, Jack Cheese, Avocado, Monterey Jack Cheese, Potatoes Side 17

MERCADITO OMELET

Egg Whites, Spinach, Mushroom, Zucchini, Tomato, Goat Cheese, Breakfast Potatoes 16

DUNGENESS CRAB OMELET

Eggs, Monterey Jack Cheese, Avocado, Breakfast Potatoes 21

EGG BENEDICTS:

Chorizo Benedict

English Muffin, Chorizo, Peppers, Onion, Poached Eggs, Avocado, Hollandaise, Breakfast Potatoes 18

Lobster Benedict

English Muffin, Lobster, Poached Eggs, Poblano Pepper Hollandaise, Breakfast Potatoes 22

El Tradicional

English Muffin, Canadian Bacon, Poached Eggs, Hollandaise, Breakfast Potatoes 18

MIMOSAS:

MIMOSAS AROUND KIT

Sparkling Wine Bottle & One Choice Of Juice: Orange, Grapefruit, Cranberry 23
+3 Lemocello

MIMOSA

Orange Juice & Sparkling Wine

Special pricing available Saturday & Sunday Brunch only* 5

BRUNCH COCKTAILS:

PINK GODDESS

Gin, Elderflower Liqueur, Citrus, Sparkling Soda, Grapefruit Salt 13

BLOODY MARY

Vodka, Bloody Mary Mix, Tajin Spice, Olives, Celery, Lime 12

MICHELADA

Beer Choice, Michelada Mix, Tajin Rim, Lime 11

SPARKLING WINE:

ROEDERER ESTATE

Brut 17 / 64

LE GRAND COURTAGE

Brut Rose

France 8

SEGURA VIUDAS

Brut 10

CHANDON BRUT

Bottle 40

JUICES:

ORANGE, GRAPEFRUIT, CRANBERRY, CARROT 6

SIDES:

Fruit \$5

Two Eggs: \$6

Potatoes Side: \$4

Bacon Side \$7

Hand Made Tortillas (3) \$5

Organic Salsa: \$1 (Habanero, Verde, or Roja)

Guacamole: \$3

Black Beans: \$5

White Rice \$5

Tostadas: \$4

Yuca Chips \$6

Ask About Our Weekly Specials

BRUNCH MENU SERVED SATURDAY & SUNDAY: 10 AM - 2 PM

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