



SAVORY

CHILAQUILES 18

Choice of: Salsa Roja or Salsa Verde | Divorciados +3
Eggs Any Style, Tortilla Squares, Shredded Chicken, Crema, Queso Fresco, Red Onions

HUEVOS RANCHEROS 18

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

CARNITAS HASH SKILET 20

Breakfast Potatoes, Pork Carnitas, Salsa Verde, Monterrey Jack Cheese, Two Eggs Any Style

STEAK & EGGS 25

8oz NY Steak, Eggs Any Style, Breakfast Potatoes, Chimichurri

QUINOA BOWL 17

Eggs Any Style, Grilled Panela Cheese, Sautéed Quinoa, Sweet Potato, Poblano Pepper, Onion, Spinach

HUEVOS AHOGADOS 18

Poached Eggs in Salsa Ranchera, Avocado, Queso Fresco, Side Ciabatta Bread

BENEDICTS

CHORIZO BENEDICT 18

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

BIRRIA BENEDICT 20

English Muffin, Beef Birria, Poached Eggs, Hollandaise, Pickles Onions, Breakfast Potatoes

CRAB CAKE BENEDICT 26

English Muffin, Pan-fried Dungeness Crab Cakes, Poached Eggs, Hollandaise, Breakfast Potatoes

FRIED CHICKEN BENEDICT 18

English Muffin, Fried Boneless Chicken, Poached Eggs, Tomato, Chipotle Hollandaise, Breakfast Potatoes

FILET BENEDICT 24

English Muffin, Grilled Filet Mignon, Caramelized Onion, Poached Eggs, Chipotle Hollandaise, Breakfast Potatoes



OMELETS

MERCADITO OMELET 17

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

MEXICAN OMELET 18

Eggs, Chorizo, Onions, Poblanos, Jack Cheese, Avocado, Monterey Jack Cheese, Breakfast Potatoes

DEL MAR OMELET 20

Eggs, Monterey Jack Cheese, Prawns, Peppers, Onion, Avocado, Breakfast Potatoes

SWEETS

DULCE DE LECHE FRENCH TOAST 15

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

BUTTERMILK PANCAKES 14

Fresh Berries, Powdered Sugar, Maple Syrup Chocolate Chips +2 | Blueberries +2

FRENCH TOAST SUZETTE 16

Brioche, Caramelized Sugar and Butter, Orange, Mascarpone Whipped Cream

SIDES

Two Eggs 7

Breakfast Potatoes 4

Bacon 8

Black Beans 5

White Rice 5

Hand Made Tortillas (3) 5

Tostadas (3) 3

House Made Salsa 1 (Habanero, Verde, or Roja)

BRUNCH COCKTAILS

PINK GODDESS 15

Gin, Elderflower Liqueur, Grapefruit, Lemon, Fever-Tree Grapefruit Soda

MEXICAN 75 15

Butterfly Pea Infused Tequila, Lemon, Agave, Sparkling Wine

BLOODY MARY 14

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

BLOODY MARIA 14

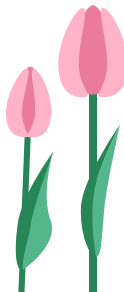
Tequila, Bloody Mary Mix, Tajin Spice, Olives, Celery, Lime

MICHELADA 12

Beer Choice, Michelada Mix, Tajin Rim, Lime

FRESH SQUEEZED JUICE 8

Orange, Grapefruit



MIMOSAS

MIMOSAS AROUND KIT 20

Sparkling Wine Bottle & Choice of One Juice: Orange, Grapefruit, Cranberry, Pineapple

MIMOSA 5

Orange Juice & Sparkling Wine

Special pricing available Saturday & Sunday Brunch only*

SPARKLING WINE

SEGURA VIUDAS 14

Cava Rose, Spain

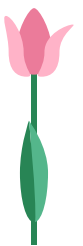
SEGURA VIUDAS 13

Cava, Spain

EL BAJIO 46

Bottle

Sparkling Wine Brut



EASTER BRUNCH

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 SEASONALLY, PRICING AND ENTREES ARE SUBJECT TO CHANGE DAILY AS REFLECTED ABOVE | FOLLOW US ON INSTAGRAM FOR UPDATES & SPECIALS: TZUNUN_PH

TAPAS

GUACAMOLE 13

Smashed Avocado, Red Onion, Tomato, Lime, Serrano Pepper, Herbs, Tostadas

PLANTAINE MOLOTE 14

Fried Plantain Molote, Stuffed with Oaxaca Cheese, Mole Rojo, Crema

MEXICAN STREET CORN RIBS 14

Roasted Corn Ribs, Mayo, Cotija Cheese, Chili Powder

ROASTED BRUSSELS SPROUTS 15

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

CRUDO

AHI TUNA CRUDO 23

Sashimi Grade Ahi Tuna, Mango, Avocado, Cucumbers, Aji Amarillo Aioli, Fried Tempura Leeks, Sesame Seeds, Yuca Chips

CEVICHE MIXTO 20

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

EMPANADAS 16

Two House Made Empanadas, Your Choice of:

Beef, side Salsa Verde | Chorizo & Potato, side Salsa Roja | Corn & Cheese, side Salsa Cruda

CALAMARI 17

Battered Calamari, Pepper Aioli Dip
Add Jalapeños +1

NY STEAK AGUACHILE 24

Grilled Medium Rare NY Steak, Cucumber, Red onion, Cilantro, Serrano Peppers, Avocado, Soy Citrus Sauce

OYSTERS

SERVED RAW ON THE HALF SHELF
PICKLED RED ONION, SALSA SARANDEADA

STEAMBOAT

Totten Inlet, WA
Dozen 26 | Half 15

KUSSHI

BRITISH COLUMBIA, CANADA
DOZEN: 40 | HALF: 23

SOUP

CUP 7 | BOWL 12

T'ZUNUN SOUP

Chicken Soup with Seasonal Vegetables, Chile Ancho Broth

LOBSTER & CORN CHOWDER

Lobster, Corn, Potato and Poblano Peppers

GREENS

ADD CHICKEN +8 | NY STEAK +12
PRAWNS +11 | SALMON +15 | HALIBUT +20

T'ZUNUN SALAD 15

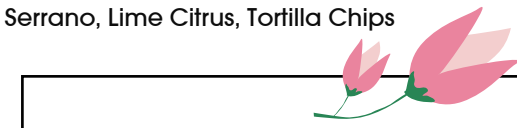
Mixed Greens, Pears, Grapefruit, Queso Fresco, Strawberries, Citrus Vinaigrette

POBLANO SALAD 15

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

CLASSIC CAESAR 14

Romaine, Parmesan, House-Made Croutons, House-Made Caesar



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 SERVED PER ORDER

ROASTED MUSHROOMS 17

Roasted Mushroom Tacos, Fried Leeks, Melted Cheese, Side of Salsa Verde

SKIRT STEAK 19

Seared Skirt Steak Tacos, Poblano Peppers, Bacon, Queso Fresco, Side Salsa Verde

BAJA STYLE FISH 19

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

ROASTED CHICKEN TAQUITOS 18

Shredded Roasted Chicken, Tomatoes & Onion Stuffed Crispy Taquitos, Salsa Verde, Cherry Tomatoes, Lettuce, Crema, Queso Fresco

POTATO & RAJAS TAQUITOS 17

Smashed Potato with Poblano Peppers, Onion & Tomatoes Stuffed Crispy Taquitos, Salsa Roja, Lettuce, Cherry Tomatoes, Cream, Queso Fresco

T'ZUNUN SPECIALTIES

ARROZ A LA TUMBADA 35

Halibut, Mussels, Clams, Calamari, Prawns, Spanish Rice, Tomato Broth

MOLE NEGRO 24

Airline Chicken, Mole Negro, Fingerling Potatoes

COCHINITA PIBIL 33

Slow cooked pork in banana leaves, marinated in achioté paste, pickled red onion, salsa verde, side tortillas

POBLANO SALMON 30

Grilled Salmon Cooked Medium, Poblano Peppers Cream Sauce, Orzo with Sweet Potato, Zucchini & Corn

ACHIOTE HALIBUT 34

Achiote Marinated Halibut, Orange and Pickled Red Onion, Whole Black Beans, Fried Plantains

CHICANO BURGER 20

Angus Beef, Grilled Onions, Grilled Jalapeños, Bacon, Cheddar Cheese, 1000 Island



Easter Brunch

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