



TAPAS:

GUACAMOLE

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

CHICHARRONES

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

MEXICAN STREET CORN RIBS

Grilled Corn, Mayo, Cotija Cheese, Chilli Powder 13

ROASTED BRUSSELS SPROUTS

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

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

CALAMARI

Battered Calamari, Roasted Pepper Aioli Dip 15
Jalapeños +1

CRUDO:

COCTEL DE CAMARÓN

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

CEVICHE MIXTO

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

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, Red Onion, Tomato, Cilantro 16

OYSTERS:

STEAMBOAT

Totten Inlet, WA
Dozen 26 | Half 15

KUSSHI

British Columbia, Canada
DOZEN: 39 / HALF: 23

SOUP:

Cup 7

TZUNUN SOUP

Chicken, Seasonal Vegetables, Chili Broth

SOUP OF THE DAY

GREENS:

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

T'ZUNUN SALAD

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

CLASSIC CAESAR

Romaine, Parmesan, House-Made Croutons, House-made Caesar 14

WEDGE SALAD

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

POBLANO SALAD

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

SOUTHWEST CHICKEN SALAD

Romaine, Black Beans, Queso Fresco, Avocado, Roasted Corn, Green Onions, Bacon, BBQ Panko Crusted Chicken, Chipotle Ranch 18

LUNCH: 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.



SANDWICHES & BURGERS:

SERVED WITH YOUR CHOICE OF: HOUSE SALAD, FRIES, SWEET POTATO FRIES, HOUSE MADE CHIPS

CHICANO BURGER:

Angus Beef, Grilled Jalapenos, Grilled Onions, Cheddar, Bacon, 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 17

NY STEAK SANDWICH

Grilled NY Steak, Tomato, Cucumber, Avocado, Roasted Garlic Aioli 22

TUNA MELT

Confit Albacore Tuna, Lettuce, Tomato, Onion, Monterey Jack, Sliced Sourdough 17

BIRRIA DIP

Birria Style Beef, Pickled Onions, Cilantro, Side Birria Consome, Salsa Verde 20

T'ZUNUN SPECIALTIES:

MOLE NEGRO

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

ARROZ A LA TUMBADA

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

SIDES:

Potato Chips \$6

French Fries \$6

Sweet Potato Fries \$6

Tostadas (3) \$4

Yuka Chips \$6

Black Beans \$5

White Rice \$5

Hand Made Tortillas (3) \$5

House Made Salsa \$1

(Habanero, Roja, or Verde)

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 SERVED PER ORDER

WILD MUSHROOMS

Organic Mixed Grilled Wild Mushroom Tacos, Battered Fried Leeks, Melted Cheese, Side of Salsa Verde 16

CHICKEN AL PASTOR

Free Range Chicken Tacos, Adobo Paste, Pineapple, Onion, Cilantro 17

SKIRT STEAK

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

BAJA FISH

Beer Battered Fish of the Day Tacos, Coleslaw, Side Chipotle Salsa 17

DUNGENESS CRAB TAQUITOS

Shredded Dungeness Crab and Brussels Sprouts Stuffed Crispy Taquitos, Salsa Verde, Cherry Tomatoes, Lettuce, Crema 19

SEARED BLACKENED SHRIMP

Blackened Shrimp, Corn & Tomato Pico, Side Chipotle Salsa 18

QUESABIRRIA TACOS

Two Birria Style Cooked Beef, Corn Tortilla, Melted Monterey Cheese, Dipping Consommé, Side Salsa Verde 18

DESSERTS:

CHURROS

Chocolate Dipping Sauce 10

Vanilla Filled +2

FLAN

Caramel Custard 10

MANGO MOUSSE CAKE

Sponge Cake, Smooth & Tangy Mango

Mousse 12

GELATO

Seasonal Flavors 8

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