



## TAPAS:

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### 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

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

### 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 14

### CALAMARI

Wild Caught Battered Calamari, Roasted Pepper Aioli Dip 15  
Add Jalapeños +1

## CRUDO:

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### AHI TUNA CRUDO

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

### CEVICHE MIXTO

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

## OYSTERS:

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### STEAMBOAT

Totten Inlet, WA  
Dozen 26 | Half 15

### KUSSHI

BRITISH COLUMBIA, CANADA  
DOZEN: 39 / HALF: 23

## GREENS:

OUR SALADS ARE PREPARED WITH ORGANIC, FRESH, LOCAL INGREDIENTS  
ADD CHICKEN + 8 | ADD STEAK +11 | ADD PRAWNS+9 | ADD SALMON +12

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### 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, House-Made Croutons, House-Made Caesar 14

### WEDGE SALAD

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

## SOUPS:

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CUP 7

### TZUNUN CHICKEN SOUP

Chicken, Mixed Seasonal Vegetables, California Pepper Chicken Broth

### SOUP OF THE DAY

## T'ZUNUN SPECIALTIES:

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### 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:

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

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### 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 17

## 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

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### WILD MUSHROOMS

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

### CHICKEN AL PASTOR

Free Range Chicken Tacos, White Corn Masa, 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 STYLE FISH

Beer Battered Fish of the Day Tacos, Chipotle Salsa, Coleslaw 18

### DUNGENESS CRAB TAQUITOS

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

## DESSERT:

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### CHURROS

Chocolate Mezcal Dipping Sauce 10  
Vanilla Filled +2

### MANGO MOUSSE CAKE

Spongecake, Smooth & Tangy Mango  
Mousse 12

### FLAN

Caramel Custard 10

### GELATO

Seasonal Flavor 8

## 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.



## SWEETS:

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### 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:

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### CHILAQUILES

Choice of: Salsa Roja or Salsa Verde

Eggs Any Style, Tortilla Squares, Shredded Chicken, Crema, Queso Freso, White Onions 17

### BREAKFAST TACOS

Scrambled Eggs, Hand Made Corn Tortillas, Red Onions, Cilantro, Salsa Roja, Choice of: Bacon, Chicken, Chorizo 15

### HUEVOS RANCHEROS

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

### CARNITAS HASH

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

### STEAK & EGGS

8oz NY Steak, Eggs Any Style, Breakfast Potatoes 25

## OMELETS:

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### MERCADITO OMELET

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

### MEXICAN OMELET

Eggs, Chorizo, Onions, Jalapeños, Jack Cheese, Avocado, Monterey Jack Cheese, Breakfast Potatoes 18

### DEL MAR OMELET

Eggs, Monterey Jack Cheese, Prawns, Peppers, Onion, Avocado, Breakfast Potatoes 20

## EGG BENEDICTS:

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### Chorizo Benedict 18

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

### Lobster Benedict 24

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

### El Tradicional 18

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

## MIMOSAS:

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### MIMOSAS AROUND KIT

Sparkling Wine Bottle & One Choice Of Juice: Orange, Grapefruit, Cranberry 22  
Lemocello +6

### MIMOSA

Orange Juice & Sparkling Wine

Special pricing available Saturday & Sunday Brunch only\* 5

## BRUNCH COCKTAILS:

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### XILA SPRITZ

Xila Liqueur, Brut, Fever Tree Mediterranean Tonic 15

### GREEN GODDESS

Gin, Cucumber Juice, St. Germain, Fever Tree Cucumber Sparkling Water 15

### BLOODY MARY

Vodka, Bloody Mary Mix, Tajin Spice, Olives, Celery, Lime 14

### BLOODY MARIA

Tequila, Bloody Mary Mix, Tajin Spice, Olives, Celery, Lime 14

### MICHELADA

Beer Choice, Michelada Mix, Tajin Rim, Lime 12

## SPARKLING WINE:

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### ROEDERER ESTATE

Brut 64

### LE GRAND COURTAGE

Brut Rose

France 10

### SEGURA VIUDAS

Brut 10

### CHANDON BRUT

Bottle 40

## SIDES:

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Two Eggs: \$6

Potatoes Side: \$4

Bacon Side \$7

Black Beans: \$5

White Rice \$5

Hand Made Tortillas (3) \$5

Tostadas (3): \$4

House Made Salsa: \$1

(Habanero, Verde, or Roja)

Guacamole: \$3

Yuca Chips: \$6

Potato Chips: \$6

French Fries: \$6

Sweet Potato Fries \$6

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

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