

## 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

### 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, Mayo, Cotija Cheese, Chili Powder 13

### CALAMARI

Wild Caught Battered Calamari, Roasted Pepper Aioli Dip 13

## 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, Habanero Garnish 16

## 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, FRESH, LOCAL INGREDIENTS  
ADD CHICKEN +8 | ADD STEAK +11 | ADD PRAWNS+9

### T'ZUNUN SALAD

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

### ARUGULA SALAD

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

### HABANERO SORGHUM 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

### CACTUS SALAD

Roma Tomato, White Onion, Cilantro, Avocado, Queso Fresco Tower, Citrus Vinaigrette 15

## 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.

## 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

## SANDWICHES & BURGERS:

### CHICANO BURGER:

Angus Beef, Grilled Jalapenos, Grilled Onions, Cheddar. Bacon, 1000 Island, Potato Chips 18

### FRIED CHICKEN SANDWICH

Picked Onions, Cole Slaw, Spicy Mayo, Mexican Telera Roll 14

### MILANESA SANDWICH

Free Range Hand Breaded Chicken, Mexican Telera Roll, Tomato, Iceberg Lettuce, Red Onions, Chorizo, Poblanos, Oaxaca Cheese 13

### SKIRT STEAK MILANESA SANDWICH

Hand Breaded Skirt Steak, Tomatoes, Iceberg lettuce, Red onions, Pickled Jalapeños, Oaxaca cheese, Mexican Telera Roll 14

## 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 FISH

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

### LOBSTER

Maine Lobster Tacos (2), Cotija Cheese, Roasted Corn, Chipotle Crema 17

### DUCK CARNITAS

Duck Confeit Carnitas Tacos (2), Cilantro, White Onions, Radish, Salsa Verde 14

### WILD MUSHROOMS

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

### CRAB TAQUITOS

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

### SKIRT STEAK

All Natural USDA Skirt Steak Tacos (2), Poblano peppers, Bacon, Queso Fresco, Side of Roasted Pepper Salsa 13

### CHICKEN AL PASTOR

Free Range Chicken Tacos (2), White Corn Masa, Adobo Paste, Pineapple, Onion, Cilantro 11

## DESSERT:

### CHURROS

Chocolate Mezcal Dipping Sauce 10

### TRES LECHES CAKE

Traditional Mexican Spongecake 9

### FLAN

Caramel Custard 9

## 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