



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

GREENS:

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

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

ENSALADA T'ZUNUN

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

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 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

SANDWICHES & BURGERS:

CHICANO BURGER

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

FRIED CHICKEN SANDWICH

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

CHICKEN MILANESA SANDWICH

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

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 11

DESSERT:

CHURROS

Chocolate Mezcal Dipping Sauce 10

TRES LECHES CAKE

Traditional Mexican Spongecake 9

FLAN

Caramel Custard 9

GELATO

Seasonal Flavor 5

SIDES:

Tostadas: \$4

Yuca Chips: \$6

Potato Chips: \$6

Organic Hand Made Heirloom

Tortillas: (3) \$5

Organic Salsa: \$1

(Habanero, Verde, or Roja)

Black Beans: \$5

White Rice: \$5

Guacamole: \$3

SWEETS:

SERVED FROM 10 AM - 2 PM

DULCE DE LECHE FRENCH TOAST

Brioche, Cinnamon Toast Crunch, Fresh Berries, Whipped Cream, Cajeta 12

SAVORY:

SERVED FROM 10 AM - 2 PM

SKIRT STEAK & EGGS

8OZ Skirt Steak, Eggs Your Style, Potatoes Side 25

BREAKFAST SANDWICH

Chorizo, Potatoes, Iceberg Lettuce, Tomato, Onions, Scrambled Eggs, Telera Roll 17

MEXICAN OMELETTE

Egg Whites, Chorizo, Onions, Jalapenos, Jack Cheese, Avocado, Monterrey Jack Cheese, Potatoes Side 15

BREAKFAST BURRITO

Eggs, Bell Peppers, Onion, Crema, Monterey Jack cheese, Flour Tortilla Wrapped. Choice of: Bacon, Chicken or Chorizo 16

BRUNCH FAVORITES:

SERVED FROM 10 AM - 2 PM

BREAKFAST TACOS

Scrambled Eggs, Flour Tortilla, Red Onions, Cilantro, Salsa Roja, Choice of: Bacon, Chicken, Chorizo 13

CHILAQUILES DIVORCIADOS

Fried Egg, Tortilla Squares, Salsa Verde, Salsa Roja, Shredded Chicken, Crema, Queso Fresco, White Onions 17

HUEVOS RANCHEROS

Cage Free Eggs Any Style, Corn Tortilla, Chorizo Bean Mash, Salsa Roja, Queso Fresco, Avocado, Potatoes Side 15

BRUNCH TOSTADAS

Black Beans, Fried Tortillas, Pico de Gallo, Salsa Verde, Queso Fresco, Crema, Eggs Any Style 13

SIDES:

Two Eggs: \$6

Potatoes Side: \$4

Bacon Side \$7

Organic Hand Made Heirloom Tortillas (3) \$5

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

Black Beans: \$5

White Rice \$5

Guacamole: \$3

Tostadas: \$4

Yuca Chips \$6

MIMOSAS:

SERVED FROM 10 AM - 2 PM

MIMOSAS AROUND KIT

Sparkling Wine Bottle & One Choice Of Juice: Orange, Grapefruit, Cranberry, Lemocello 21

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

PRIVATE EXPERIENCES AT T'ZUNUN:

Book your next holiday party or special event to celebrate at Tzunun. Visit our web page for more details: Tzununrestaurant.com

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