



PEZ CANTINA



CHIPS, SALSA & GUACAMOLE

CHIPS & SALSA — \$6 / CHIPS & SALSA FLIGHT — \$13
For each additional salsa add — \$3

HOUSE SALSA

SALSA VERDE

SALSA NEGRA

SALSA CHIPOTLE

SALSA DIABLA

POBLANO CREMA

HABANERO MUSTARD

ROASTED JALAPEÑO

CHIPS & GUAC FULL ORDER — \$15 / HALF ORDER — \$9

QUESO FUNDIDO — \$15

Homemade chorizo, fire roasted chiles, pepper jack

APPETIZERS

POZOLE VERDE

Green chile, stewed chicken, hominy,
lime, all the fixins

\$14

POTATO & BROCCOLI TAQUITOS

Pepita guac, queso fresco, pickled cauliflower,
mojo picon

\$14

MEXICAN CAESAR

Romaine hearts, kale, cotija cheese, pepitas,
croutons, Caesar “verde” (V)

\$17

WILD ARUGULA

Manchego cheese, seasonal treefruit, wheatberries, dates,
pistachios, hibiscus vinaigrette (V)

\$18

BLACKENED ALBACORE TUNA

Charred green beans, wild mushrooms, avocado crema,
soy-lime-truffle vinaigrette

\$20

GRILLED OCTOPUS

Crispy potato-bacalao croquette, Baja ponzu,
nopales pico de gallo

\$22

FRIED CALAMARI & SHRIMP

Sweet & sour fried calamari and shrimp, chipotle aioli

\$20

(V) — VEGETARIAN

MARISCOS

OYSTERS ON THE HALF SHELL

Half a dozen, daily selection,
cucumber-lime picosito, tomato-chile raspado

\$21

SHRIMP COCKTAIL

Choice of red/green/black w/ shrimp broth, tomato,
cucumber, cilantro, avocado

\$19

CAMPECHANA COCKTAIL

Ceviche, shrimp & octopus,
choice of red/green/black w/ shrimp broth, tomato,
cucumber, cilantro, avocado

\$20

RED ARGENTINE SHRIMP AGUACHILE

Lime, serrano, cucumber, avocado, apple

\$19

TOSTADAS

CEVICHE TRADICIONAL TOSTADA

Daily catch, tomato, cucumber, lime, cilantro,
chile puya, avocado

\$9

SPICY TUNA TOSTADA

Avocado crema, chile oil,
sesame, crispy shallots

\$10

SHRIMP CEVICHE “VERDE” TOSTADA

Tomato, cucumber, avocado,
pickled onion, lime

\$10

CAULIFLOWER CEVICHE TOSTADAS

Tomato, cucumber, lime avocado

\$9

MAKE IT A TRIO — \$26

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



ENTREES

WHOLE CRISPY FISH

Mexican piccata sauce, black beans
& cilantro rice

\$40

SEARED JUMBO SCALLOPS

Daikon, baby cauliflower, blooming mushrooms,
roasted shallots, Baja Ponzu

\$36

STEELHEAD SALMON

Potato croqueta, 24 hour tomatoes, shellfish chowder,
black garlic aioli

\$36

SURF & TURF MOLCAJETE

Grilled filet mignon, grilled shrimp, carnitas, nopales,
pepper jack cheese, smoky chorizo broth

\$42

8 OZ. ANGUS BEEF FILET MIGNON

Aged cheddar crust, spinach, sunchokes,
chipotle-bacon marmalade, onion strings

\$42

Add 6 mojo de ajo shrimp — \$8

CHICKEN ROULADE

chicken chorizo stuffing, Savoy cabbage, parsnip,
walnut-puya macha

\$32

BEEF SHORT RIB

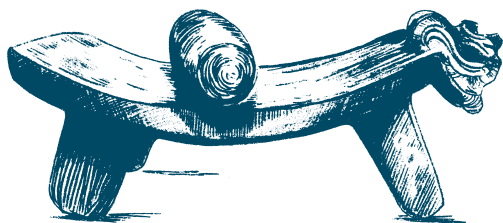
Butternut squash, mole negro, kale salsa verde, root chips

\$34

WINTER STUFFED BUTTERNUT SQUASH

Puffed wild rice, spinach, lentils,
sesame, almonds, pomegranate molasses

\$30



TACOS PLATTERS

TACOS ASADOR

Choice of 2 tacos w/ onions, cilantro on
handmade tortillas, choice of
rice & beans or PEZ house salad

CHILE VERDE CARNITAS

\$22

CHICKEN TINGA

\$22

CARNE ASADA

\$23

ROASTED CAULIFLOWER (V)

\$19

TACOS PEZCADOR

Choice of 2 beer battered tacos w/ chipotle aioli,
slaw, salsa negra, handmade tortillas, choice of
rice & beans or PEZ house salad

FISH OR SHRIMP

\$24

SHRIMP TACOS A LA DIABLA

Tortillas negras, slaw,
rice & choice of beans

\$25

SIDES

ROASTED BRUSSELS SPROUTS

Almonds, apples, hibiscus essence

\$14

CORN ESQUITES

Maiz broth, chile de árbol aioli, cotija
and lime

\$10

PEZ FRIES

PEZ powder, cotija cheese,
lime, chives

\$9

CILANTRO-LIME RICE

\$7

BLACK BEANS "De La Olla"

\$7

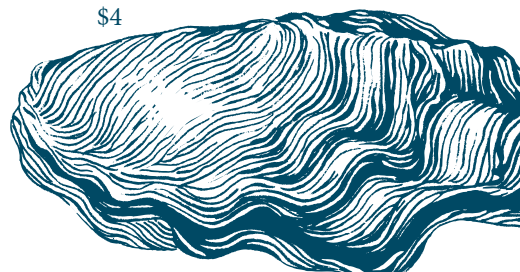
SPICY CHORIZO REFRIED BEANS

\$7

CORN TORTILLAS

Handmade (5 pc)

\$4



**DALE UN PEZ A UN HOMBRE Y COMERÁ UN DÍA;
ENSÉÑALO A PESCAR Y COMERÁ SIEMPRE**