

## PEZ CHIPS, SALSA & GUACAMOLE

SALSA FLIGHT ~ \$13

CHIPS & SALSA ~ \$6

CHIPS & GUACAMOLE FULL ORDER ~\$15 / HALF ORDER ~\$9

QUESO FUNDIDO ~ \$15

Homemade chorizo, fire roasted chiles, pepper Jack

## SALSAS ~ MILD TO SPICY

PEZ House Salsa, Poblano Crema, Salsa Verde, Salsa Negra, Chipotle, Salsa Diabla, Habanero "mustard", Roasted Jalapeño

ADDITIONAL SALSA ~ \$3

## PAMBAZOS

Pambazo sandwiches - choice of protein, pico de gallo, avocado, queso fresco, chipotle aioli, with a choice of PEZ fries or PEZ house salad

CARNE ASADA ~ \$20 / CHICKEN TINGA ~ \$19

CHILE VERDE CARNITAS ~ \$19 / CRISPY SHRIMP ~ \$20

## SALADS

PEZ HOUSE SALAD ~ \$17

Baby greens, cucumber, jicama, cabbage, tomato, pepitas, & lemon vinaigrette

MEXICAN CAESAR (V) ~ \$18

Romaine hearts, kale, cotija cheese, pepitas, croutons & Caesar "verde"

PEZ MEX (V) ~ \$19

Romaine, arugula, corn, black beans, avocado, cucumber, tomatoes, pepitas, tortilla strips, queso fresco, & chipotle-lime vinaigrette

WILD ARUGULA (V) ~ \$19

Manchego cheese, seasonal treefruit, wheatberries, dates, pistachios & hibiscus vinaigrette

ADD ONS:

Catch of the day ~ \$15

Certified Angus filet mignon ~ \$14

Grilled Argentine shrimp ~ \$10

Citrus grilled chicken breast ~ \$10

Mexican falafel (V) 2 pcs. ~ \$8

## TACOS ASADOR

Choice of 2 tacos with onions, cilantro on handmade tortillas, choice of: rice and beans or PEZ house salad

CHILE VERDE CARNITAS ~ \$23

CHICKEN TINGA ~ \$23

CARNE ASADA ~ \$24

ROASTED CAULIFLOWER (V) ~ \$20

ASADOR A LA CARTE (NO sides) ~ \$7

## TACOS PEZCADOR

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

FISH OR SHRIMP ~ \$25

PEZCADOR A LA CARTE (NO sides) ~ \$8

## CRUNCHY TACOS & CHILAQUILES

TACOS DORADOS ~ \$15

2 hard shell tacos, stewed beef, jack cheese, pickled cabbage

POTATO & BROCCOLI TAQUITOS ~ \$15

Pepita guac, queso fresco, pickled cauliflower, mojo amarillo

MAKE IT A COMBO WITH RICE & BEANS ~ \$23

CHILAQUILES (Rojo or Verde) ~ \$17

Chicharron, cilantro, onions, queso fresco, black beans, poblano crema

ADD SUNNY EGG ~ \$4

## BURRITOS

ASADOR ~ \$17

Choice of chile verde carnitas, carne asada, chicken tinga or roasted cauliflower, black beans, cilantro-lime rice, pico de gallo

PEZCADOR ~ \$18

Beer battered fish or shrimp, black beans, cilantro-lime rice, pico de gallo, cabbage, chipotle aioli

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

## MARISCOS, CEVICHE, & COCKTAILS

FRIED CALAMARI & SHRIMP ~ \$20

Lemon, chipotle aioli

GRILLED OCTOPUS ~ \$22

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

RED ARGENTINE SHRIMP AGUACHILE ~ \$18

Lime, serrano, cucumber, avocado, apple, crispy shallots

OYSTERS ON THE HALF SHELL ~ \$21

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

CEVICHE TRADICIONAL TOSTADA ~ \$9

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

SPICY TUNA TOSTADA ~ \$10

Avocado crema, chile oil, sesame, crispy shallots

MEXICAN WHITE SHRIMP "VERDE" TOSTADA ~ \$10

Tomato, avocado, cucumber, pickled onion, lime

MAKE IT A TRIO TOSTADA ~ \$26

1 of each

SHRIMP COCKTAIL (14oz.) ~ \$19

Your choice of red, green or black with shrimp broth, tomato, cucumber, scallion, cilantro, avocado

CAMPECHANA COCKTAIL (14oz.) ~ \$20

Ceviche, shrimp and octopus with your choice of red, green or black with shrimp broth, tomato, cucumber, scallion, cilantro, avocado

## POZOLE

POZOLE VERDE ~ \$14

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

## VEGAN DISHES

2 CAULIFLOWER CEVICHE TOSTADAS (V) ~ \$15

Tomato, cucumber, lime, avocado

WILD MUSHROOM SOPE (V) ~ \$16

Caramelized onion fondue, charred greens, pickled cauliflower

## PLATOS GENEROSOS

GRILLED 8oz. ANGUS FILET MIGNON ~ \$39

Pez fries, chipotle aioli

Add 6 Mojo red Argentine shrimp ~ \$10

MOLCAJETE SURF & TURF ~ \$42

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

GRILLED CATCH OF THE DAY ~ \$34

Choice of rice & beans or PEZ house salad

Choice of sauces: A la diablo / Mexican piccata / Chipotle crema

EL CAMPION SHRIMP DIABLO ~ \$34

Sauteed shrimp diablo, tortillas negras, cilantro rice, black beans

ENCHILADAS DEL DIA ~ \$28 (changes daily)

Cilantro rice and choice of beans

## VEGGIES & SIDES

PEZ FRIES ~ \$10

PEZ powder, cotija cheese, lime, chives

CILANTRO-LIME RICE ~ \$8

BLACK BEANS "De La Olla" ~ \$8

SPICY CHORIZO REFRIED BEANS ~ \$8

CORN ESQUITES ~ \$12

Maiz broth, chile de árbol aioli, cotija and lime

ROASTED BRUSSELS SPROUTS ~ \$14

Almonds, apples, hibiscus essence

CORN TORTILLAS ~ \$4

handmade (5 pc)

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