

PEZ CHIPS, SALSA & GUACAMOLE

SALSA FLIGHT ~ \$12

CHIPS & SALSA ~ \$5

CHIPS & GUACAMOLE FULL ORDER ~\$14 / HALF ORDER ~\$8

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

TACOS ASADOR

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

CHILE VERDE CARNITAS ~ \$22

CHICKEN TINGA ~ \$22

CARNE ASADA ~ \$23

ROASTED CAULIFLOWER (V) ~ \$19

ASADOR A LA CARTE (NO sides) ~ \$6

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 ~ \$24

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

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BAR BRUNCH SPECIALS

PA LA MESA

BOTTOMLESS MIMOSAS ~ \$45

Per person with a two-hour limit

One fresh squeezed seasonal mixer

BRUNCH MARGARITA PITCHERS ~ \$50

Per Pitcher, makes 5 margaritas

Flavors include; classic, hibiscus, guava, or strawberry

TROPICAL RUM PUNCH BOWL ~ \$125

Dark & light rum, pineapple juice, coconut rum, warm spices

SANGRIA SWAN ~ \$125

Choice of red or white wine, marinated in pineapple, orange, cinnamon, star anise, vanilla & brandy

POEMA BRUT CAVA ~ \$40

CHANDON BRUT SPARKLING WINE ~ \$55

2017 CONUNDRUM BLANC DE BLANC SPARKLING WINE ~ \$55

VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE BRUT ~ \$95

BOLLINGER CHAMPAGNE BRUT SPECIAL CUVÉE ~ \$150

CARAJILLO ~ \$15

Liquor 43, pilloncillo, espresso, lemon essence

SPRITZERS

VENITIAN SPRITZ ~ \$15

Made with Select from Venice, olive garnish

PIRLO ~ \$15

Contratto, orange garnish

CAMPARI SPRITZ ~ \$15

Orange garnish

APEROL SPRITZ ~ \$15

Orange garnish

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

BRUNCH SPECIALS

CHILAQUILES (Rojo or Verde) ~ \$16

Chicharron, cilantro, onions, queso fresco, black beans, poblano crema
ADD SUNNY EGG ~ \$4

BUTTERMILK FRIED CHICKEN ~ \$22

Valentina lemon sauce & horchata-ube waffles with condensed milk syrup

OMELETTE OF JAMON SERRANO ~ \$20

Manchego cheese, roasted cauliflower, pepita pesto-avocado toast
(veggie option available)

BRUNCH SANDWICH ~ \$19

Chorizo patty, sunny egg, queso sauce, pickles, crispy shallots, arugula, brioche, with a choice of Pez Fries or Pez House salad

CHICKEN MOLE ROJO ~ \$20

Cilantro-lime rice, black beans, pickled onion-radish salsa

BURRITO MOJADO ~ \$16

Scrambled eggs a la Mexicana, cilantro-lime rice, jack cheese, black beans, avocado, pico de gallo, salsa negra
ADDED FILLING ~ \$4

HORCHATA FRENCH TOAST FINGERS ~ \$18

Condensed milk, seasonal fruit jam, peanut marzipan

MOLCAJETE SURF & TURF ~ \$40

Grilled filet mignon, grilled shrimp, carnitas, nopales, pepper jack cheese, smoky chorizo broth
ADD SUNNY EGG ~ \$3
ADD 2 SUNNY EGGS ~ \$5

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SALADS

PEZ HOUSE SALAD (V) ~ \$16

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

MEXICAN CAESAR (V) ~ \$17

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

PEZ MEX (V) ~ \$18

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 ~ \$11

Certified Angus filet mignon ~ \$10

Grilled Argentine shrimp ~ \$8

Citrus grilled chicken breast ~ \$8

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

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MARISCOS, CEVICHES, & COCKTAILS

FRIED CALAMARI & SHRIMP ~ \$16

Lemon, chipotle aioli

RED ARGENTINE SHRIMP AGUACHILE ~ \$17

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

OYSTERS ON THE HALF SHELL ~ \$20

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

CEVICHE TRADICIONAL TOSTADA ~ \$8

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

SPICY TUNA TOSTADA~ \$9

Avocado crema, chile oil, sesame, crispy shallots

MEXICAN WHITE SHRIMP "VERDE" TOSTADA~ \$9

Tomato, avocado, cucumber, pickled onion, lime

MAKE IT A TRIO TOSTADA ~ \$25

1 of each

SHRIMP COCKTAIL (14oz.) ~ \$17

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

CAMPECHANA COCKTAIL (14oz). ~ \$18

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

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POZOLE

POZOLE VERDE ~ \$12

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

VEGAN DISHES

2 CAULIFLOWER CEVICHE TOSTADAS (V) ~ \$14

Tomato, cucumber, lime, avocado

WILD MUSHROOM SOPE (V) ~ \$14

Caramelized onion fondue, charred greens, pickled cauliflower

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