



PEZ CANTINA

COASTAL MEXICAN KITCHEN



LUNCH



PEZ SALSAS

HOUSE CHIPS & SALSA — \$3
For each additional salsa add — \$2

SALSA VERDE	SALSA ROJA	SALSA NEGRA	SALSA CHIPOTLE
HABANERO “MUSTARD”	HABANERO TOMATILLO	DRY CHILE-PEANUT	PINEAPPLE-SERRANO PICO DE GALLO

CHIPS & GUAC — \$9

— BOTANAS —

Watermelon, avocado, jicama,
queso fresco, sorrel, amaranth crackers,
cucumber-jalapeno coulis
\$9

Chilaquiles (rojo or verde)
chicharron, cilantro, onions, queso
fresco, black beans [add a sunny egg \$2]
\$8

Queso fundido
lamb chorizo verde, goat cheese, pepper
jack, spinach, fire roasted chiles
\$9

Adobo grilled chicken wings, cactus fries,
chile puya aioli
\$8

Shrimp taquitos with caramelized
onion, potato, tomato, pickled cabbage,
poblano crème
\$10

Yucatan pork taquitos, toasted
almond guacamole,
mojo pichon, radish salad
\$9

Pez and chips
Pacifico batter, daily dive, crispy papas,
lime aioli
\$11

— SOPAS —

Cup/Bowl

Pozole Verde
green chile stewed chicken, hominy, lime,
all the fixins
\$6/10

Daily soups del chef
\$6

MAIN COURSE
SALADS

Crispy duck, endive, jicama,
green apple, cress, cashews, crispy
shallots, cilantro-lime dressing
\$15

Roasted beet, orange, goat cheese,
baby greens, cinnamon candied almonds,
citrus vinaigrette
\$10

Spinach, snap peas, cucumber,
roasted peppers, ham, Manzanillo olives,
queso fresco, Xeres dressing
\$11

Wild arugula, manchego cheese, pear,
pomegranate, dates, pistachios, blistered
grape vinaigrette
\$11

STARTERS



Mexican Caesar
romaine hearts, kalettes, cotija cheese,
pepitas, croutons, Caesar “Verde”
\$10

Kale, corn, red quinoa, black and
peruana beans, sunflower seeds, tortilla
strips, hibiscus vinaigrette
\$10

ADD

Grilled jumbo shrimp (3) — \$5
Citrus grilled chicken — \$4
Grilled hanger steak — \$5
Mexican Falafel — \$4

PAMBAZOS

Griddled Mexican Sandwiches with Pez house
salad or Yuca Fries Mojo

El Pez
grilled dorado, cabbage pico de gallo,
avocado, tartar sauce
\$13

El Pollo
grilled chicken, pico de gallo, avocado,
queso fresco, jalapenos, cilantro aioli
\$13

A Huevo
chorizo scramble, refried beans,
papas enchiladas, pico de gallo, avocado,
queso fresco
\$12

La Hawaiiana
shrimp cake, smoked ham, 24-hour
tomatoes, grilled pineapple pico,
cilantro aioli
\$14

La Hamburguesa
Angus patty, manchego, melted onions,
peppers, tomato, Chipotle BBQ sauce
\$14



— TACOS PESCADOR —

Daily dive — \$4

Scallops — \$5

Shrimp — \$5

Oysters — \$6

Pacifico beer batter, handmade tortillas,
lime aioli, slaw, salsa negra

TACOS ASADOR

Asador tacos come with onions,
cilantro and red or green salsa on
handmade tortillas

Chile verde carnitas — \$4

Carne asada — \$4

Chicken tinga — \$4

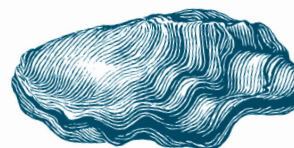
Corn, mushroom and kalettes — \$4

Al pastor & grilled pineapple — \$4

Crispy sweetbreads — \$5

Beef tongue — \$5

All tacos...
Add roasted tomato rice and beans — \$5
Pez house salad — \$5



FRESH OYSTERS

Daily selection with
cucumber-lime pico and tomato-chile
raspado

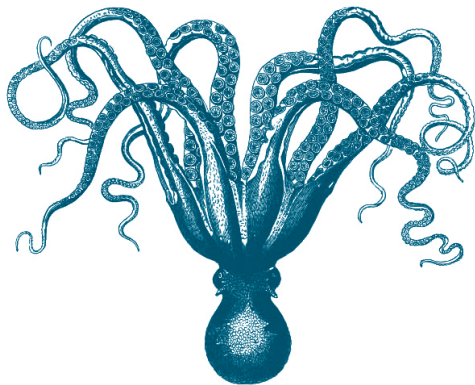
Each — \$3
Half Dozen — \$17
Dozen — \$35

MARISCOS

Chilled ceviche, crudos and such

Grilled & chilled rare albacore,
beech mushrooms, crispy shallots, tomato,
avocado, lemon, soy
\$12

Shrimp aguachile, cucumber,
serrano, avocado, green apple, cress,
salsa verde fresca
\$13



Baja yellow fin tuna, shaved fennel,
celery, citrus, pickled onions,
puya chile aioli
\$14

Grilled octopus, tomatillo sofrito,
roasted poblano crema, chicharron
\$14

COCTELS

CHILLED MEXICAN SEAFOOD COCKTAILS

Your choice, Red or Green
with shrimp broth, tomato,
cucumber, scallion, cilantro,
served with chips

Chico/Grande

Shrimp — \$9/14

Octopus — \$10/15

Shrimp and octopus — \$10/15

Campechana

shrimp, octopus, whatever else
our pescador caught

\$11/16



SIDES

Roasted tomato rice — \$5

Fried cilantro-lime rice — \$5

Black beans “de la olla” — \$5

Chorizo refried pinto beans — \$5

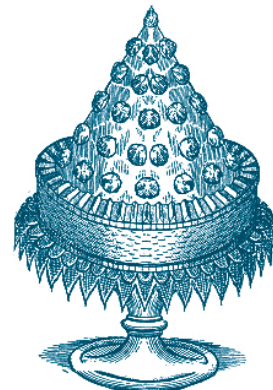
Crispy papas and onions,
cotija, scallions, lemon, chile — \$6

Corn esquites,
ancho chile butter, crunchy corn,
lime and parmesan — \$6

Nopales salad — \$6

Seasonal vegetable — \$6

Fresh corn tortillas(3) — \$3



DULCE

Daily seasonal ice creams and sorbet

Daily tres leches flan cake

Chocolate peanut crunchy cake,
banana sorbet

Brown butter-rum date tart, pistachio,
orange blossom sherbet

Cinnamon apple fritters, toasted
almond ice cream

All \$7



PEZ CANTINA

COASTAL MEXICAN KITCHEN



DINNER



PEZ SALSAS

HOUSE CHIPS & SALSA — \$3
For each additional salsa add — \$2

SALSA VERDE	SALSA ROJA	SALSA NEGRA	SALSA CHIPOTLE
HABANERO “MUSTARD”	HABANERO TOMATILLO	DRY CHILE-PEANUT	PINEAPPLE-SERRANO PICO DE GALLO

CHIPS & GUAC — \$9

ENSELADAS Y BOTANAS

- Wild arugula, manchego cheese, pear, pomegranate, dates, pistachios, blistered grape vinaigrette \$9
- Mexican Caesar
romaine hearts, kalettes, cotija cheese, pepitas, croutons, Caesar “Verde” \$9
- Watermelon, avocado, jicama, queso fresco, sorrel, amaranth crackers, cucumber-jalapeno couus \$9
- Chilaquiles (rojo or verde)
chicharron, cilantro, onions, cotija, black beans [add a sunny egg \$2] \$9
- Queso fundido
lamb chorizo verde, goat cheese, pepper jack, spinach, fire roasted chiles \$10
- Adobo grilled chicken wings, cactus fries, chile puya aioli \$9
- Shrimp taquitos with caramelized onion, potato, tomato, pickled cabbage, poblano crème \$10

- Yucatan pork taquitos, toasted almond guacamole, mojo pichon, radish salad \$9
- Pez and Chips
Pacifico batter, daily dive, crispy papas, lime aioli \$11
- Steamed clams and mussels, shrimp torta, white wine-chipotle broth \$12
- Tamarind glazed baby back riblets, jicama-pomegranate-green apple slaw \$10/19
- Shrimp and Chicharron Diablo, garbanzo, iceberg, crema, avocado, pickled onions \$12

SOPAS

Cup/Bowl

- Pozole Verde
green chile stewed chicken, hominy, lime, all the fixins \$6/10
- Daily soups del chef \$6

STARTERS

— TACOS PESCADOR —

Daily dive — \$4

Scallops — \$5

Shrimp — \$5

Oysters — \$6

Pacifico beer batter, handmade tortillas,
lime aioli, slaw, salsa negra

TACOS ASADOR

All tacos come with onions,
cilantro and red or green salsa on
handmade tortillas

Chile verde carnitas — \$4

Carne asada — \$4

Chicken tinga — \$4

Corn, mushroom and kalettes — \$4

Al pastor & grilled pineapple — \$4

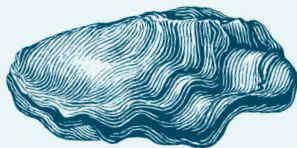
Crispy sweetbreads — \$5

Beef tongue — \$5

All tacos...

Add roasted tomato rice and beans — \$5

Pez house salad — \$5



FRESH OYSTERS

Daily selection with
cucumber-lime
picosito and tomato-chile raspado

Each — \$3

Half Dozen — \$17

Dozen — \$33

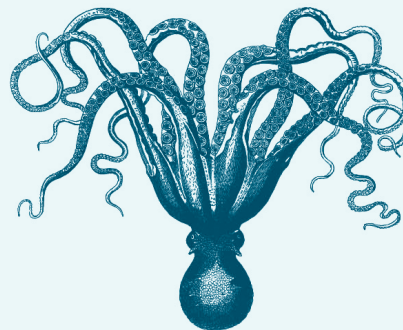


MARISCOS

Chilled ceviche, crudos and such

Grilled & chilled rare albacore, beech
mushrooms, crispy shallots, tomato,
avocado, lemon, soy
\$12

Shrimp aguachile, cucumber,
serrano, avocado, green apple, cress,
salsa verde fresca
\$13



Baja yellow fin tuna, shaved fennel,
celery, citrus, pickled onions,
puya chile aioli
\$14

Grilled Octopus, tomatillo sofrito,
roasted poblano crema, chicharron
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with shrimp broth, tomato,
cucumber, scallion, cilantro,
served with chips

Chico/Grande

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PLATOS
GENEROSOS

MOLCAJETE
carnitas, shrimp, chorizo, Menonita
cheese, nopal, bubbling tomato-chile stew
\$26



WHOLE FRIED DAILY DIVE
“VERACRUZANA”
peppers, tomato, olive, caper, smoky
escabeche, Xeres
M.P

Seared Sea Scallops,
pepita-dry chile glaze, butternut squash
duo, corn, bacon, Manila clams
\$30

Crispy skin chicken, garden Mojo sauce,
caramelized plantains, refried black
beans, radish pico
\$25

Guajillo braised beef cheeks,
potato taquitos, roasted kalettes,
chimichurri vinaigrette
\$30

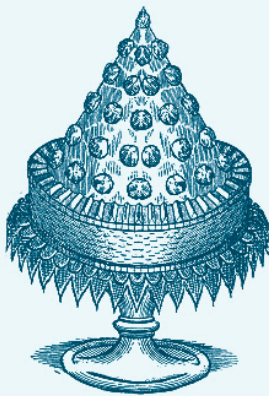
Grilled hanger steak, cauliflower
mash, crispy spinach, corn-avocado pico,
chipotle onions
\$32

Crispy Pata (pork shank), handmade
tortillas, spicy and sour dipping sauce,
roasted vegetable escabeche
\$28



SIDES

- Roasted tomato rice — \$5
- Fried cilantro-lime rice — \$5
- Black beans “de la olla” — \$5
- Chorizo refried pinto beans — \$5
- Crispy papas and onions,
cotija, scallions, lemon, chile — \$6
- Corn esquites,
ancho chile butter, crunchy corn,
lime and parmesan — \$6
- Nopales salad — \$6
- Seasonal vegetable — \$6
- Fresh corn tortillas(3) — \$3



DULCE

- Daily seasonal ice creams and sorbet
- Daily tres leches flan cake
- Chocolate peanut crunchy cake,
banana sorbet
- Brown butter-rum date tart, pistachio,
orange blossom sherbet
- Cinnamon apple fritters, toasted
almond ice cream
- All \$7