

# FÉNIX



## *small plates*

+ to start +

SALSA & CHIPS trio of housemade salsas \$5	MAYOCOBA BEAN SALAD, black garlic & tomato \$8
GULF SHRIMP AGUACHILE, garlic oil, haba <span>ñ</span> ero \$13	OXTAIL SOPE, mole coloradito, plantains \$4 each
COCTEL DE ATUN, big eye tuna, avocado & sangrita \$14	QUESO FUNDIDO, smoked jack, poblanos & chorizo verde \$6
GUACAMOLE & CHIPS, serrano chiles, toasted rice \$9	CABBAGE, lime & onions, strawberry quemado \$7
AJIACO, chicken soup, corn, capers & potato \$12	MUSHROOM QUESADILLA, quesillo, fava bean crema \$10

## *large plates*

+ we recommend one per person +

Plates arrive when ready and are accompanied by *all* of the "little tastes" below

### **PORK SHANK**

cooked slowly in agave & ancho chiles  
with serrano salsa arriera

\$19 -

### **CHICKEN TINGA**

chicken braised with tomatoes  
& chipotle, queso fresco

\$18 -

### **ROOT VEGETABLE PIBIL**

slow-roasted seasonal  
roots with achiote & orange

\$17 -

### **CARNE ASADA**

grilled flank steak, cebollitas  
& pasilla salsa

\$20 -

### **PESCADO del DIA**

sometimes grilled, sometimes fried  
changes daily

+ price As Quoted +

## *little tastes*

+ all come complimentary with any *large plates* above +

SIKIL PAK PUMPKIN SEED HUMMUS  
CHILLED BROTH, ASPARAGUS & TOMATILLO  
HOUSEMADE NIXTAMAL TORTILLAS FOR THE TABLE  
JICAMA WITH CHILE & LIME  
MARINATED SPRING LEAVES & CILANTRO  
MEXICAN STYLE PICKLES

SWEET & HOT PRESERVED PUMPKIN  
CREAMY YUCCA WITH MOJO DE AJO  
MEXICAN RICE & BEANS  
ZUCCHINI, TOMATO & EPAZOTE SALAD  
GRILLED PINEAPPLE ADOBO  
CHILLED NOPALES SALAD



To enable us to pay all of our employees fairly, an 18% service charge is added to each bill. No additional tip is required.

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

Still and sparkling water available upon request.

# FÉNIX



*\$5 Happy Hour!*

Seasonal Sangria, Beer, Wine 4:30 - 6pm  
Chicken Wings, Peel & Eat Shrimp, Queso Fundido

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## *seasonal sangrias*

*\$7* by the glass or *\$32* by the carafe (4 glasses)

*Fruity & Refreshing* Classic Red Wine Sangria

*"La Ginger Rogers"* White, Orange, Juice, Fresh Ginger

*"Prickly in Pink"* Rosé, Prickly Pear, Jalapeno

*"Fresa Fresca"* Rosé, Strawberry, Mint



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## *wine*

### *sparkling*

Sauv Blanc Bodkin CA \$13 / \$49

Prosecco Adami ITAL \$10 / \$37

### *white*

Sauvignon Blanc Margerum CA \$12 / \$45

Riesling O. Werner GER \$10 / \$37

Chardonnay C. Donatello CA \$14 / \$53

### *rosé*

Garnacha/Merlot Castillo Perelada SPA \$7

Pinot Noir Bravium CA \$11 / \$41

### *red*

Pinot Noir Sean Minor CA \$10 / \$38

Syrah Terre Rouge CA \$14 / \$53

Malbec Vistalba Corte ARG \$12 / \$48

Cabernet Pulenta Alta ARG \$11 / \$41

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## *beer*

### *draft* \$7 (16 oz)

Classic Michelada Spicy Tomato & Lime

Negra Modelo Mexican Ale

Anchor Steam SF Lager

Cali Craft "Chez Pannisse" Farmhouse Ale

New Belgium "Citradelic" Citrus IPA

St. Archer White Ale

Drake's IPA

### *bottles & cans* \$6

21st Amendment "El Sully" Pilsner

Victoria Mexican Lager

Pacifico Mexican Pilsner

Sierra Nevada "Otra Vez" Prickly Pear Gose

Modelo Especial Cans

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## *non-alcoholic*

### YERBA BUENA TEA

house dried mints from our farm \$4

### FROTHY SIPPING HOT CHOCOLATE

stoneground chocolate & spices \$6 / 10

### MEXICAN COFFEE, piloncillo

cinnamon \$4

### HORCHATA

rice, almond, cinnamon \$4

### AGUA FRESCAS

strawberry, lime-coconut \$4

Corkage is \$15 / bottle, limit 2 bottles per party