

SHARING PLATES

NC BLACK SEASBASS CEVICHE*	15
RED ONION, SERRANOS, CUCUMBERS, PEPPER MIX, LECHE DE TIGRE, TORTILLA CHIPS	
CORTEZ SAILBOAT*	30
HAMACHI CRUDO, COCKTAIL MIXTO, HAMACHI TARTAR, 4 RAW OYSTERS (2 DRESSED UP), OCTOPUS ESCABECHE FRIED SALTINES.	
SMOKED NC PAPAS	9
SMOKED & FRIED FRESH DUG NC POTATOES, GUAJILLO BUFFALO, BLUE CHEESE, PICKLED PEPPERS, PROSCIUTTO, CHIVES	
CHARRED PULPO	16
OCTOPUS, FARMERS MARKET BUTTERED BEANS + FIELD PEAS, BLACK EYED PEAS, PARMESAN BUTTER, CHIVES	
WORLD FAMOUS B-SPROUTS	9
BRUSSEL SPROUTS, FISH CARAMEL, PICKLED CARROTS & DAIKON, CHILI FLAKE, CILANTRO	
GAMBAS AL AJILLO	17
SHELL-ON SHRIMP, GARLIC-BUTTER-LEMON SAUCE, TOASTED BAGUETTE	
MUSHROOM TOAST	14
MUSHROOMS, GARLIC, SHALLOTS, CREAM, PARMESAN, CHIVES, CHILI FLAKES, TOASTED BRIOCHE	

OYSTERS*

Sold by 1/2 Dozen or Dozen
ADD GRAM OF CAVIAR \$4

SLASH CREEK, HATTERAS, NC	2.75/ea
MED SALINITY, SIZE MEDIUM, CLEAN	
STONES BAY, SNEADS FERRY, NC	2.75/ea
MEDIUM SALINITY, MEDIUM SIZE	
HATTERAS SALTS, PAMLICO SOUND, NC	2.75/ea
HIGH SALINITY, MEDIUM SIZE, SWEET & CREAMY	
ALL DRESSED UP (ADD \$.75 PER)	
BELL PEPPERS, CUCUMBER, SALSA MATCHA, CHIVES	
CHARGRILLED (Half Dozen Mixed Oysters)	22
SEAWEED GARLIC BUTTER, PROSCIUTTO, PANKO, PARM CHEESE, SALSA MATCHA.	
THE OYSTER SHOOTER*	9
VODKA OR TEQUILA AND HOUSE MADE PICKLED PEPPER JUICE	

LARGER PLATES

TRIPLE DELUXE SMASH BURGER	18
BRIOCHE, TRIPLE BEEF PATTY, AMERICAN CHEESE, LETTUCE, TOMATO, ONION, PICKLES, BURGER SAUCE, RALEIGH'S BEST FRENCH FRIES.	
BULGOGI STEAK*	30
10 OZ GRILLED HANGER STEAK, NC BOK CHOY, HOUSE KIMCHI, SUSHI RICE	
FRIED SHRIMP TACOS	19
CORN MEAL BATTERED FRIED SHRIMP, CABBAGE, GUACATILLO, WHITE RICE & BEANS	
NC WHOLE FISH	25
NC JUMPING MULLET, CORNMEAL BATTERED, STEAMED WHITE RICE, SALSA CRIOLLA	

SIDES

BREAD + WEED BUTTER	5
BAGUETTE, HERB-NORI-ANCHOVY BUTTER	

DESSERT

BY @MAZAPATA213

RON PINA	10
RUM PINEAPPLE CAKE, MADAGASCAR-VANILLA ICE CREAM	
FRIED CHURROS	10
CARAMEL SAUCE, CINAMMON SUGAR,	



SUPPLIERS

- LOCALS SEAFOOD
- WALKER FARMS
- RONNIE MOORE FARMS
- DEBBIE LEE PRODUCE
- TART FARMS
- EL TORO
- INLAND SEAFOOD
- BENELUX COFFEE
- UNION SPECIAL

Asterisked items contain raw ingredients.

Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food borne illness. Please let us know if you have any food allergies or aversions.

GRATITUDE POST

AS WE GLADLY BID ADIOS TO 2020, AND WELCOME WITH OPEN ARMS 2021, WE'D LIKE TO EXTEND OUR DEEPEST GRATITUDE TO YOU FOR LETTING US CONTINUE TO SERVE YOU DURING SUCH AN ODDLY DIFFICULT TIME. *YOUR SUPPORT REALLY MEANS EVERYTHING TO US.* HERE'S TO RIDING BETTER WAVES AHEAD ~~~~



COCKTAILS

*SELECT COCKTAILS ARE AVAILABLE IN CARAFE SIZE

RICO SUAVE	13
BOURBON, CYNAR, AMONTILLADO SHERRY, MEXICAN COCA COLA SYRUP, ANGO/PEYCHAUDS BITTERS	
DREAMCATCHER	12
CACHACA + GIN, HIBISCUS, PINEAPPLE, LEMON, MINT	
CORTEZ PALOMA	12/60
MEZCAL OR TEQUILA, GRAPEFRUIT, LEMON, PEAR-CINAMMON	
SNEAKY TXIKI	13
PLANTATION DARK RUM, DICKEL RYE, GREEN CHARTREUSE, RASPBERRY WALNUT AGAVERNUM, ORANGE JUICE, LIME, PEYCHAUD BITTERS, CAVA FLOAT	
LET THE BEET DROP	12
BEET + GINGER SHRUB, PINEAPPLE JUICE, LEMON, SOMBRA MEZCAL, PEYCHAUD BITTERS.	
APPLE BOTTOM GREENS	12
GREEN APPLE-GINGER SYRUP, LEMON, BEEFEATER GIN, TIKI BITTERS ROSEMARY	
ROOTS TO JALISCO	12/60
TAMARIND + CHILE DE ARBOL SYRUP, PINEAPPLE, LIME, EL JIMADOR TEQUILA	
5 TICKETS TO RIDE	14
VANILLA BEAN INFUSED BEEFEATER GIN, POMEGRANATE SYRUP, PINEAPPLE JUICE, CAVA. @MAMASSUGARSHACK	
GLENWOOD SANGRIA	11/55
BLENDED WINE, PINEAPPLE JUICE BOURBON, VODKA, PEAR + CINNAMON + SPICES	
BURN THE JUJU	13
EVAN WILLIAMS 1783, LILLET ROUGE, LEMON, CRANBERRY, SAGE SYRUP, CAVA FLOAT	



WINE LIST

BEERS+CIDER

By the bottle/can

TECATE	4
SOUTHERN RANGE GUAVA IPA	7
NEW AMERICAN LAGER 16OZ	7

Drafts

NOBLE CHAI CIDER	6
TOWN BREWING RASPBERRY-HIBISCUS SOUR	6
FOOTHILLS EXPRESS IPA	6
SOUTHERN RANGE, PILSNER	6
DREAMCHASER MILK STOUT	6

WELCOME TO CORTEZ

OUR RESTAURANT DRAWS ON VARIOUS FOOD MEMORIES,
TRAVELS THROUGH THE YEARS + OUR INDIVIDUAL DISCOVERIES

Whites

TARIMA ALICANTE	9/36
Spain Fresh green apple, pineapple, pear	
MASSERIA LI VELI VERDECA	12/48
Italy Tropical fruit, pear, fresh spices	
INAZIO URRUZOLA TXAKOLINA	13/52
Spain Acidic, saline minerality, lemon flesh	

Bubbles & Rosé

LOS DOS, CAVA BRUT	11/45
Spain Zesty, refreshing bubbles	
DOMAINE PFISTER, EXTRA-BRUT	70
France Dry, long finish	
LABRUSCA, LAMBRUSCO ROSE	12/48
Italy Dry with pleasant acidity and freshness	
DOMAINE CARREL EUGENE ROSE	12/48
France Crisp, balanced	
SANTA JULIA BRUT ROSE	12/48
Argentina dry, acidic, creamy bubbles	

Reds

RESSO GARNACHA	9/42
SPAIN Candied plum, berry, herbs, medium body	
CONO SUR RESERVA PINOT NOIR	12/48
Chile Black cherry, earthy, smoky, light bodied	
CATENA VISTA FLORES, MALBEC	12/48
ARGENTINA Rich, full, notes of spices, exceptional lenght.	
TRIGA ALICANTE	60
Spain Ripe blackberry, toasty notes, bold flavor	
DouROSA DOURO RED BLEND	11/44
Portugal Medium bodied, juicy fruit, hint of spice	

PEOPLE

CHEF + PARTNER: OSCAR DIAZ / @BUENOSDIAZ
MANAGING PARTNER: CHARLIE IBARRA / @JCIB