

100% GLUTEN FREE

SUMMER 2026

## WELCOME

**JICAMA & CUCUMBER** *for the table*  
chile de árbol | lime | flake salt VG

### SMALL PLATES

**CHIPS & SALSAS** charred roma tomato |  
tomatillo mint VG 5.5

**GUACAMOLE** chile serrano | cilantro | onion VG 13  
**add** salsas | roasted tomato + tomatillo 3 VG

**PAPAS BRAVAS** roasted & fried Kennebec potatoes |  
crispy jalapeños | avocado crema V 11

**ESQUITES** yellow corn | chipotle aioli | queso Cotija |  
Tajín V 12

**QUESO FUNDIDO** queso Oaxaca | rajas poblano |  
roasted pineapple V 14 **add** housemade chorizo rojo 3

**MANGO HABANERO WINGS** guajillo rubbed wings |  
mango habanero marinade | avocado crema 16

**MEXICAN TRUFFLE EMPANADAS** huitlacoche |  
queso Oaxaca | sweet plantain masa | mole prieto |  
sesame seeds | pickled red onion | peas V 15

**TORTILLA SOUP** wood-roasted chicken | avocado |  
summer vegetables | queso Cotija | tortilla ribbons  
9 cup / 14 bowl

**SUMMER SALAD** little gem lettuce | yellow peaches |  
red plums | candied pecans | mint dressing VG,N 16  
**add** chicken 6 | steak 8 | avocado 5

**WATERMELON SALAD** pea shoots | jicama | cherries |  
Tajín | chipotle dressing VG 16  
**add** chicken 6 | steak 8 | avocado 5

### CEVICHEs

**\*COCTEL MIXTO** Maine lobster | bay scallops |  
flounder | tomato | orange | serrano | cucumber |  
avocado 21

**\*COCONUT CAMPECHANO** white gulf shrimp |  
bay scallops | flounder | lime | avocado | serrano |  
onion | leche de coco & chile de árbol marinade |  
cilantro 20

**\*HALIBUT CRUDO** local halibut | plum | finger lime |  
mint | serrano chile 19

**\*TUNA TOSTADAS** seared ahi tuna | chipotle aioli |  
fried leek 20

### SIDES

**RICE 4 | PINTO BEANS 4 | BLACK BEANS 4 | PORK BEANS 4 | CHICKEN 6 | STEAK 8 | AVOCADO 5**

### TACOS two or four per order

**AL PASTOR** achiote marinated & spit roasted pork |  
caramelized pineapple salsa | cilantro | onion 13/23

**CARNE ASADA** flank steak | charred tomatillo salsa |  
caramelized red onion | cilantro 16/29

**CHICKEN TINGA** braised chicken breast | tomato & onion |  
chipotle | avocado | crema | cilantro | queso Cotija 13/23

**BAJA-STYLE COD** house-battered cod | Mexican slaw |  
avocado, wasabi & parmesan aioli | micro shiso  
15/27 available grilled

**CAMARONES** crispy shell | white gulf shrimp |  
pico de gallo | chipotle aioli 15/27

**SUMMER VEGETABLES** squash | poblano pepper |  
yellow corn | onion | carrot | salsa de molcajete VG 13/23

**CRISPY PORK BELLY** pickled red onion | mole pipian |  
cilantro 14/25

### BIG PLATES

**QUESABIRRIA** lamb & queso Oaxaca quesadillas |  
avocado | sesame seed & chile de árbol salsa |  
lamb jus 26

**ENCHILADAS DE POLLO MOLE MANCHAMANTELES**  
wood-roasted chicken | apple | queso Oaxaca | almonds |  
crema N 24

**SHRIMP ENCHILADAS** white gulf shrimp | salsa macha |  
poblano pepper | caramelized onion | roasted tomato |  
queso Cotija | crema | flambeau radish 24

**24-HOUR CARNITAS** braised pork | pickled vegetables |  
cilantro | onion | tomatillo & habanero salsa |  
corn tortillas 26

**WOOD-ROASTED CHICKEN** pinto beans |  
roasted potatoes, peppers & onion | salsa rústica |  
corn tortillas 26 half / 42 whole

**SWEET POTATO FLAUTAS** crispy rolled tacos |  
black bean purée | romaine lettuce | queso Cotija |  
salsa macha | crema V,N 23

**BLUE MASA HUARACHE** grilled oyster mushrooms |  
queso panela | pico de gallo | black bean purée |  
mole amarillo V 20

V = vegetarian | VG = vegan | N = contains nuts

\*Consumption of raw or uncooked meat, poultry, shellfish or eggs may increase your risk of foodborne illness.

Copita adds a 4% surcharge to offset employee health insurance costs and other wage and benefit increases.  
18% gratuity is added to parties of 6 or more guests.