

WELCOME

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

SMALL PLATES

- CHIPS & SALSAS** guajillo & roasted tomato | tomatillo VG **5**
- GUACAMOLE** chile serrano | cilantro | onion VG **13**
add salsas | guajillo & roasted tomato + tomatillo **3**
add chapulines | grasshoppers **6**
- PAPAS BRAVAS** roasted & fried Kennebec potatoes | crispy jalapeños | avocado crema V **10**
- ESQUITES** roasted corn | onion | jalapeño | macha aioli | queso Cotija | crema V **14**
- BRUSSELS SPROUTS** citrus chipotle dressing | lime VG **14**
- MEXICAN TRUFFLE EMPANADAS** huitlacoche | jalapeños | epazote | queso Oaxaca | chipotle aioli | Mexican slaw | queso Cotija V **15**
- TLAYUDA DE PASTOR** oversized tostada | carne al pastor | black bean purée | white onion | tomato | Fresno chile | crema | salsa macha | queso Oaxaca **20**

- QUESO FUNDIDO** queso Oaxaca | rajas poblano | housemade chorizo rojo | roasted pineapple **15**
- HUEVOS DEMONIO AL PASTOR** deviled eggs | spit-roasted pork | onion | pineapple | bacon | cilantro **15**
- BABY BACK PORK RIBS** BBQ macha salsa **18**
- CHICKEN WINGS** honey macha marinade | avocado crema **16**
- CRISPY CALAMARI** macha aioli | micro cilantro **15**
- SUMMER SALAD** mixed lettuce | Elegant Lady peaches | avocado | cherry tomatoes | queso fresco | pepitas | basil sprouts | chipotle tamarind vinaigrette V **18**
add chicken **6** | steak **8**
- HEIRLOOM TOMATO SALAD** white onion | Persian cucumber | queso fresco | basil | tortilla strips | white wine vinegar | olive oil V **16** *add* chicken **6** | steak **8**
- TORTILLA SOUP** roasted chicken | summer vegetables | avocado | queso Cotija | tortilla ribbons **13** {*dining room only*}

CEVICHEs

- *COCONUT CAMPACHANO** white gulf shrimp | flounder | bay scallops | lime | avocado | serrano | onion | cilantro | leche de coco & chile de árbol marinade | tortilla chips **20**
- *TUNA TOSTADAS** seared yellowfin tuna | fried leeks | citrus | chipotle aioli **17**
- *SHRIMP AGUACHILE TOSTADAS** avocado | cucumber | serrano chile | avocado crema | lime | cilantro **18**
- *COCTEL MIXTO** Maine lobster | bay scallops | flounder | tomato | orange | serrano | cucumber | avocado | tortilla chips **21**
- *HAMACHI CRUDO** plum | serrano chile | roasted pepitas | watercress | passion fruit vinaigrette **18**

TACOs two or four per order

- TROMPO** achiote marinated & spit roasted pork | caramelized pineapple salsa | cilantro | onion **14/25**
- CARNE ASADA** flank steak | tomatillo salsa | caramelized red onion | cilantro **16/29**
- PORK BELLY** pickled red onion | salsa verde **14/25**
- CHICKEN TINGA** braised chicken breast | tomato | onion | chipotle | avocado | crema | cilantro | queso Cotija **14/25**
- BAJA-STYLE COD** pico de gallo | mint | avocado, wasabi & parmesan aioli **15/27** *available grilled*
- SAUTÉED SHRIMP** cabbage slaw | black bean purée | avocado | pico de gallo | macha aioli **15/27**
- CRISPY CAULIFLOWER** cabbage slaw | pickled red onion | macha aioli | lime V **13/23**

BIG PLATES

- QUESABIRRIA** lamb & queso Oaxaca quesadillas | avocado | sesame seed & chile de arbol salsa | lamb jus **25**
- ENCHILADAS VERDES** roasted chicken | onion | crema | pepitas | queso Oaxaca **22**
- ENCHILADAS EN MOLE OAXAQUENO** roasted chicken | Oaxacan mole | crema | sesame seeds N **23**
- 24-HOUR CARNITAS** pickled vegetables | avocado | onion | cilantro | tomatillo salsa | corn tortillas **26**
- TAMALES VERDES** braised pork | molito verde | crema | pickled red onion **18**
- CHILE RELLENO** lightly fried poblano pepper *filled with* queso Oaxaca, wild mushrooms & onion | crema | roasted tomato salsa | queso Cotija V **20**
- TETELA OAXACA** corn empanada | black beans | epazote | rajas poblano | queso Oaxaca | mole amarillo | avocado | crema | queso Cotija V **20**
- FAJITAS** sautéed peppers & onions | choice of protein | *served with* Mexican rice | black *or* pinto beans | salsa roja | guacamole | onion, cilantro & radish | crema | corn tortillas chicken **26** | steak **30** | shrimp **28** | vegetables V **24**
- POZOLE ROJO** braised pork stew | hominy | lettuce | radish | Mexican oregano | crema | tortilla chips **24** {*dining room only*}
- FLAUTAS** crispy rolled tacos | onion | lime | tomatillo salsa | avocado | crema | queso Cotija potato V **23** | carnitas **26**
- ALBONDIGAS** beef meatballs | Mexican rice | roasted tomato salsa | chipotle | grilled squash | queso Cotija **21**
- ROAST HALF CHICKEN** pork pinto beans | roasted new potatoes, peppers & onions | salsa ranchera | corn tortillas **27**
- GRILLED RIBEYE** pinto beans | Mexican rice | guacamole | caramelized onions | roasted jalapeño | salsa roja | corn tortillas **48**

SIDES

MEXICAN RICE **4** | PINTO BEANS **4** | BLACK BEANS **4** | PORK PINTO BEANS **4** | AVOCADO **5**

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

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

Copita adds a 3% surcharge to offset employee health insurance costs and other wage and benefit increases.
20% gratuity is added to parties of 8 or more guests.