

WELCOME

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

SMALL PLATES

CHIPS & SALSAS roasted tomato | tomatillo VG 5

GUACAMOLE chile serrano | cilantro | onion VG 13
add salsas | roasted tomato + tomatillo 3
add chapulines | grasshoppers 6

PAPAS BRAVAS roasted & fried Kennebec potatoes |
crispy jalapeños | avocado crema V 10

BRUSSELS SPROUTS citrus chipotle dressing |
lime VG 14

MEXICAN TRUFFLE EMPANADAS huitlacoche |
jalapeños | epazote | queso Oaxaca | chipotle aioli |
Mexican slaw | queso Cotija V 15

QUESO FUNDIDO queso Oaxaca | rajas poblano |
roasted pineapple V 13 add housemade chorizo rojo 3

ALBONDIGAS beef meatballs | roasted tomato salsa |
chipotle | queso Cotija 15

CHICKEN WINGS honey macha marinade |
avocado crema 16

CRISPY CALAMARI macha aioli | micro cilantro 15

WINTER SALAD mixed lettuce | avocado | persimmon |
Cara Cara orange | pomegranate | crisped queso fresco |
watercress | chipotle tamarind vinaigrette V 18
add chicken 6 | steak 8

TORTILLA SOUP roasted chicken | winter vegetables |
avocado | queso Cotija | tortilla ribbons 14 {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

*HAMACHI CRUDO Cara Cara orange | serrano chile |
pomegranate | chile verde | finger lime 18

TACOS two or four per order

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

TROMPO achiote marinated & spit roasted pork |
caramelized pineapple salsa | cilantro | onion 14/25

PORK BELLY pickled red onion | salsa verde 14/25

COCHINITA PIBIL pork slow-roasted in banana leaves |
avocado | habanero | pickled red onion 14/25

POLLO ADOBADO grilled chicken breast | guajillo |
guacamole | pickled red onion | roasted tomato salsa 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 |
onion & cilantro | 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

FLAUTAS crispy rolled tacos | onion | lime | tomatillo salsa |
avocado | crema | queso Cotija | potato V 23 | carnitas 26

PORK SHANK slow cooked five hours | avocado |
pickled red onion | roasted tomato salsa | onion & cilantro |
corn tortillas 29

FAJITAS sautéed peppers & onions | choice of protein |
served with Mexican rice | black or pinto beans | salsa roja |
guacamole | fried jalapeño | cambray onion | corn tortillas
chicken 26 | steak 30 | shrimp 28 | vegetables V 24

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

TAMALES VERDES roasted chicken | molito verde |
crema | pickled red onion 18

POZOLE ROJO braised pork stew | hominy | lettuce |
radish | Mexican oregano | crema | tortilla chips 24
{dining room only}

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.