

100% GLUTEN FREE

WINTER 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

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

BRUSELAS roasted brussels sprouts | pomegranate |
chipotle dressing VG 16

QUESO FUNDIDO queso Oaxaca | rajas poblano |
housemade red chorizo | roasted pineapple 14

MANGO HABANERO WINGS guajillo rubbed wings |
mango habanero marinade | avocado crema 14

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 |
winter vegetables | queso Cotija | tortilla ribbons
9 cup / 13 bowl

ENSALADA DE INVIERNO baby mixed greens | pear |
pink lady apple | pomegranate | candied pepitas |
cranberry dressing VG 16

CAESAR SALAD baby romaine lettuce | crispy ollitas |
cucumber | queso Cotija | anchovies | Caesar dressing 16

CEVICHEs

***COCTEL MIXTO** Maine lobster | bay scallops |
flounder | tomato | orange | serrano | cucumber |
avocado 19

***COCONUT CAMPECHANO** white gulf shrimp |
bay scallops | flounder | lime | avocado | serrano |
onion | leche de coco & chile de árbol marinade |
cilantro 19

***HALIBUT CRUDO** local halibut | blood orange | |
finger lime | mint | serrano chile 19

***TOSTADAS CAMPECHANAS** octopus | shrimp |
avocado | cucumber | tomato | onion | serrano |
chipotle aioli | salsa macha 19

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 13/22

CARNE ASADA flank steak | charred tomatillo salsa |
caramelized red onion | cilantro 15/26

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 14/23
available grilled

CALABAZA caramelized kabocha squash | black bean purée |
roasted guajillo salsa | fried leeks VG 13/23

CRISPY PORK BELLY pickled red onion | mole pipian |
cilantro 14/23

BIG PLATES

QUESABIRRIA lamb & queso Oaxaca quesadillas |
avocado | sesame seed & chile de árbol salsa |
lamb jus 25

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 25

WOOD-ROASTED CHICKEN smoked pinto beans |
roasted potatoes, peppers & onion | salsa rústica |
corn tortillas 24 half / 38 whole

SWEET POTATO FLAUTAS crispy rolled tacos |
black bean purée | romaine lettuce | queso Cotija |
salsa macha | crema V,N 22

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.