

100% GLUTEN FREE

FALL 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
- BRUSELAS** roasted brussels sprouts | pomegranate | chipotle dressing VG 14
- 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 | fall vegetables | queso Cotija | tortilla ribbons 9 cup / 14 bowl
- OTOÑO SALAD** little gem lettuce | figs | red pear | pomegranate | pumpkin seeds | chipotle dressing VG 16
add chicken 6 | steak 8 | avocado 5
- BEET SALAD** golden & red beets | queso panela | pea shoots | basil | cranberry dressing V 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 | pomegranate | serrano chile | basil | lime | olive oil 19
- *TUNA TOSTADAS** seared ahi tuna | chipotle aioli | fried leek 20

SIDES

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

TACOS *two / 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
- CALABAZA** butternut squash | grilled onion | black bean purée | salsa macha VG,N 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 arbol 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 foodbourne 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.