

100% GLUTEN FREE

SUMMER 2026

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 14
add salsas | roasted tomato + tomatillo 3
add chapulines | grasshoppers 6

CHICHARRONES guacamole | roasted tomato salsa | tomatillo salsa 19

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

ESQUITES white corn | lime | mayonnaise | queso Cotija | Tajín | chicharrón | Valentina hot sauce 14

BRUSSELS SPROUTS citrus chipotle dressing VG 14

MEXICAN TRUFFLE EMPANADAS huitlacoche | jalapeños | epazote | queso Oaxaca | chipotle aioli | Mexican slaw | queso Cotija V 15
- QUESO FUNDIDO** queso Oaxaca | rajas poblano | pineapple | tortilla chips V 14 *add* housemade chorizo rojo 3

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

CHICKEN WINGS honey macha marinade | avocado crema 16

CRISPY CALAMARI macha aioli | micro cilantro 16

CACTUS SALAD ayocote beans | tomato | onion | queso fresco | oregano | white vinegar | olive oil VG 15

SUMMER SALAD mixed greens | pea shoots | peaches | corn | red onion | avocado | tortilla ribbons | cilantro-citrus vinaigrette VG 18
add chicken 6 | steak 8

TORTILLA SOUP roasted chicken | summer vegetables | avocado | queso Cotija | tortilla ribbons 14 {*dining room only*}

MARISCOS

- *COCONUT CAMPACHANO** white gulf shrimp | flounder | bay scallops | lime | avocado | serrano | onion | cilantro | leche de coco & chile de árbol marinade | tortilla chips 21

***SHRIMP AGUACHILE TOSTADAS** avocado | cucumber | serrano chile | avocado crema | lime | cilantro 19
- *TUNA TOSTADAS** seared yellowfin tuna | chipotle aioli | fried leek | avocado 17

***HAMACHI CRUDO** pluot | serrano chile | passionfruit vinaigrette 18

TACOS two | four per order

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

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

PORK BELLY pickled red onion | onion | cilantro | salsa verde 14/25

POLLO ADOBADO guajillo-marinated grilled chicken | guacamole | pickled red onion | roasted tomato salsa 14/25

BAJA-STYLE COD pico de gallo | mint | avocado crema 16/29 *available grilled*
- VILLAMELÓN** beef | chorizo | chicharrón | avocado | white onion | roasted red salsa | cilantro 16/29

SAUTÉED SHRIMP cabbage slaw | black bean purée | avocado | pico de gallo | macha aioli 15/27

CRISPY POTATO tomato | avocado | lettuce | crema | queso fresco | tatemada salsa V 12/21

COLIFLOR fried cauliflower | cabbage slaw | pickled red onion | macha aioli | lime V 13/23

BIG PLATES

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

FLANK STEAK HUARACHE black bean purée | avocado | sautéed peppers & onion | crema | queso fresco | pickled red onion 26

ENCHILADAS VERDES roasted chicken | onion | salsa verde | crema | pepitas | queso Oaxaca 23

ENCHILADAS EN MOLE OAXAQUENO roasted chicken | Oaxacan mole | crema | sesame seeds N 23

CHILE RELLENO lightly fried poblano pepper *filled with* queso Oaxaca, wild mushrooms & onion | crema | tomato salsa | queso Cotija V 20

FLAUTAS crispy rolled tacos | onion | lettuce | tomatillo salsa | avocado | avocado crema | queso Cotija potato V 23 | carnitas 26
- FAJITAS** sautéed peppers & onion | choice of protein | *served with* Mexican rice | black *or* pinto beans | salsa roja | guacamole | fried jalapeño | cambray onion | corn tortillas chicken 27 | steak 32 | shrimp 29 | vegetables 25

MIXIOTE chile adobo marinated pork, cactus, potato, & avocado leaves cooked in banana leaves | Mexican rice | cactus salad | corn tortillas 25

PORK SHANK slow-cooked five hours | avocado | pickled red onion | roasted tomato salsa | onion & cilantro | corn tortillas 30

24-HOUR CARNITAS slow-cooked pork leg | pickled vegetables | avocado | onion & cilantro | tomatillo salsa | corn tortillas 27

POZOLE ROJO braised pork stew | hominy | lettuce | radish | Mexican oregano | crema | salsa macha | tortilla chips 22 {*dining room only*}

SIDES

MEXICAN RICE 4 | PINTO BEANS VG 4 | BLACK BEANS VG 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 4% surcharge to offset employee health insurance costs and other wage and benefit increases.
20% gratuity is added to parties of 8 or more guests.