

100% GLUTEN FREE

SUMMER 2025

WELCOME

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

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**
- ELOTE** *Mexican street corn* | Brentwood yellow corn | chipotle aioli | queso Cotija | butter | Tajín V **12**
- QUESO FUNDIDO** queso Oaxaca | rajas poblano | housemade red chorizo | roasted pineapple **14**
- HABANERO WINGS** guajillo rubbed wings | habanero butter | 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 | summer vegetables | queso Cotija | tortilla ribbons **9** cup / **13** bowl
- SUMMER SALAD** frisée | red leaf lettuce | yellow peaches | Flavorosa pluots | candied pecans | queso Cotija | cilantro dressing V **16**
- WATERMELON SALAD** frisée | Bing cherries | jicama | Tajín | mint dressing VG **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 | finger lime | mint | Bing cherries | 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
- SUMMER VEGETABLES** summer squash | yellow corn | sugar snap peas | black bean purée | salsa ranchera | fried leeks VG **13/23**
- CRISPY PORK BELLY** pickled red onion | mole pipian | cilantro **13/22**

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

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