

100% GLUTEN FREE

SUMMER 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 |
summer vegetables | queso Cotija | tortilla ribbons
9 cup / 14 bowl

ASPARAGUS SALAD radicchio | escarole |
sugar snap peas | kumquats | candied pecans |
avocado-mint dressing VG,N 16
add chicken 6 | steak 8 | avocado 5

STRAWBERRY SALAD Castelfranco radicchio |
golden & green pea shoots | strawberries |
citrus vinaigrette VG 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 | blood orange |
finger lime | mint | serrano chile 19

***TUNA TOSTADAS** seared ahi tuna | chipotle aioli |
fried leek 20

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 13/23

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

SUMMER VEGETABLES squash | poblano pepper |
yellow corn | onion | carrot | salsa de molcajete VG 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 árbol 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 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.