

100% GLUTEN FREE

FALL 2025

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 **13**
add salsas | guajillo & roasted tomato + tomatillo **3**
add chapulines | grasshoppers **6**
- PAPAS BRAVAS** roasted & fried Kennebec potatoes |
crispy jalapeños | avocado crema V **10**
- BRUSSELS SPROUTS** citrus chipotle dressing |
lime VG **14**
- MEXICAN TRUFFLE EMPANADAS** huitlacoche |
jalapeños | epazote | queso Oaxaca | chipotle aioli |
Mexican slaw | queso Cotija V **15**
- QUESO FUNDIDO** queso Oaxaca | rajas poblano |
roasted pineapple **13** *add* housemade chorizo rojo **3**

- ALBONDIGAS** beef meatballs | roasted tomato salsa |
chipotle | queso Cotija **15**
- CHICKEN WINGS** honey macha marinade |
avocado crema **16**
- CRISPY CALAMARI** macha aioli | micro cilantro **15**
- FALL SALAD** mixed lettuce | avocado | Cara Cara orange |
persimmon | pomegranate | crisped queso fresco |
watercress | chipotle tamarind vinaigrette V **18**
add chicken **6** | steak **8**
- TORTILLA SOUP** roasted chicken | fall vegetables |
avocado | queso Cotija | tortilla ribbons **13** {*dining room only*}

CEVICHEs

- *COCONUT CAMPACHANO** white gulf shrimp | flounder |
bay scallops | lime | avocado | serrano | onion | cilantro |
leche de coco & chile de árbol marinade | tortilla chips **20**
- *TUNA TOSTADAS** seared yellowfin tuna | fried leeks |
citrus | chipotle aioli **17**
- *SHRIMP AGUACHILE TOSTADAS** avocado | cucumber |
serrano chile | avocado crema | lime | cilantro **18**
- *HAMACHI CRUDO** Cara Cara orange | serrano chile |
pomegranate | chile verde | finger lime **18**

TACOS *two or four per order*

- CARNE ASADA** flank steak | tomatillo salsa |
caramelized red onion | cilantro **16/29**
- TROMPO** achiote marinated & spit roasted pork |
caramelized pineapple salsa | cilantro | onion **14/25**
- PORK BELLY** pickled red onion | salsa verde **14/25**
- COCHINITA PIBIL** pork slow-roasted in banana leaves |
avocado | habanero | pickled red onion **14/25**
- POLLO ADOBADO** grilled chicken breast | guajillo |
guacamole | pickled red onion | roasted tomato salsa **14/25**
- BAJA-STYLE COD** pico de gallo | mint |
avocado, wasabi & parmesan aioli **15/27** *available grilled*
- SAUTÉED SHRIMP** cabbage slaw | black bean purée |
avocado | pico de gallo | macha aioli **15/27**
- CRISPY CAULIFLOWER** cabbage slaw |
pickled red onion | macha aioli | lime V **13/23**

BIG PLATES

- QUESABIRRIA** lamb & queso Oaxaca quesadillas |
avocado | sesame seed & chile de arbol salsa |
onion & cilantro | lamb jus **25**
- ENCHILADAS VERDES** roasted chicken | onion | crema |
pepitas | queso Oaxaca **22**
- ENCHILADAS EN MOLE OAXAQUENO** roasted chicken |
Oaxacan mole | crema | sesame seeds N **23**
- 24-HOUR CARNITAS** pickled vegetables | avocado |
onion & cilantro | tomatillo salsa | corn tortillas **26**
- FLAUTAS** crispy rolled tacos | onion | lime | tomatillo salsa |
avocado | crema | queso Cotija | potato V **23** | carnitas **26**
- PORK SHANK** slow cooked five hours | avocado |
pickled red onion | roasted tomato salsa | onion & cilantro |
corn tortillas **29**
- FAJITAS** sautéed peppers & onions | choice of protein |
served with Mexican rice | black *or* pinto beans | salsa roja |
guacamole | fried jalapeño | cambray onion | corn tortillas
chicken **26** | steak **30** | shrimp **28** | vegetables V **24**
- CHILE RELLENO** lightly fried poblano pepper *filled with*
queso Oaxaca, wild mushrooms & onion | crema |
roasted tomato salsa | queso Cotija V **20**
- TETELA OAXACA** corn empanada | black beans | epazote |
rajas poblano | queso Oaxaca | mole amarillo | avocado |
crema | queso Cotija V **20**
- TAMALES VERDES** roasted chicken | molito verde |
crema | pickled red onion **18**
- POZOLE ROJO** braised pork stew | hominy | lettuce |
radish | Mexican oregano | crema | tortilla chips **24**
{*dining room only*}

SIDES

MEXICAN RICE 4 | PINTO BEANS 4 | BLACK BEANS 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 3% surcharge to offset employee health insurance costs and other wage and benefit increases.

20% gratuity is added to parties of 8 or more guests.