



## Margaritas

REYES CLASSIC 12    SPICY 12    MEZCAL 14    PASSION FRUIT 13    WATERMELON 13  
 +3 grand marnier float | +2 ancho verde spicy float

Join us for Taco Tuesday • \$5 taco & \$10 margaritas specials

### Botanas

small plates .....

- TUNA TOSTADA\* blue fin tuna, guacamole, cucumber, sesame salsa macha, lime oil gf 18
- HAMACHI TIRADITO\* passion fruit, lime, serrano, jicama gf 16
- CEVICHE\* citrus cured snapper, red onion, heirloom tomato, cucumber, pineapple gf 15 + shrimp & octopus 5
- GRILLED OCTOPUS VERACRUZ roasted potato, tomato with caper & onion, lemon-oregano vinaigrette gf 20
- BEEF EMPANADAS picadillo, carrot, potato, salsa roja 11
- QUESO FUNDIDO oaxacan queso baked in a hot cast iron skillet, pico de gallo, grilled flour tortillas 12 + chorizo 2 | + esquites 3
- FRESH FARM GREENS heirloom tomato, red onion, cucumber, black garlic dressing gf 14 + chicken 7
- ENSALADA REYES baby gem lettuce, herbed caesar dressing, cotija cheese, house croutons 12
- GUACAMOLE pickled red onion, cotija cheese gf 12
- CHIPS & SALSA salsa roja, salsa verde gf 6

### Tacos

two tacos per order | add rice and beans +6 .....

- BAJA FISH cerveza battered & fried snapper, marinated cabbage, red onion, chipotle aioli 14 + sub grilled wild shrimp 2
- VAMPIROS flank steak, quesillo, onion, salsa de molcajete, crispy tortilla gf 18 + guacamole 5
- CHICKEN AL PASTOR chicken thigh, pineapple, onion, salsa verde gf 12
- CARNITAS confit pork belly & shoulder, salsa fresca, pickled jalapeno gf 12
- BARBACOA slow cooked brisket in smoky guajillo, tomatillo salsa, onion gf 14

### Platos Fuertes

large plates .....

- LAMB BIRRIA slow cooked lamb shank served with consomé, cilantro, onion, oaxacan corn tortillas gf 27 + oaxaca cheese 3
- CARNE ASADA flank steak, corn souffle, seasonal vegetable, herbed salsa macha 29
- CHILE RELLENO roasted poblano stuffed with beans, oaxacan queso & grilled corn, cerveza battered, chipotle sauce, rice 20
- ARROZ A LA TUMBADA fresh catch, cedar key clams, bay scallops, guajillo broth, yuca, jupiter rice gf 34
- ENCHILADAS VERDES grilled chicken thigh rolled in heirloom corn tortillas, salsa verde, queso oaxaca, crema gf 20

**OAXACAN ENCHILADAS 24**

chicken thigh rolled in heirloom corn tortillas, mole negro, queso fresco, white onion



Our masa is made from nixtamalized heirloom Mexican corn, using time-honored techniques that highlight rich flavor, aroma, and authenticity.

### Sides

- ESQUITES gf 10
- FRIED YUCA gf 8
- CILANTRO RICE gf 4
- BLACK BEANS gf 4