

## Lunch

### Soups

**SOPA DE TORTILLA** Chicken and chilé pasilla broth with grilled chicken, avocado, jack cheese and queso fresco topped with crema mexicana and corn tortilla strips. 8

**BLANCA'S POZOLE** Mexico's classic chicken-hominy stew infused with chile ancho & guajillo. Garnished with cabbage, radish, cilantro, cotija cheese, crema mexicana and tortilla strips. 10

### Salads

**ENSALADA MEXICANA** Artisan mixed greens, arugula, queso fresco, sliced avocado, tomatoes and crispy tortilla strips with housemade honey vinaigrette. 8

Add Grilled chicken 5 | Grilled steak 7 | Grilled shrimp 7

**ENSALADA IZABELLA** Baby arugula, fresh seasonal fruits, cucumbers and pumpkin seeds with housemade honey vinaigrette. 8

### Tortas

Mexican-style sandwich on ciabatta bread. Served with arugula salad.

**CARNITAS** Braised pork adobo with guacamole, pickled jalapeño, red onions, black bean puree and cilantro spread. Served with sweet potato fries. 9.50

**HONGOS** Roasted garlic, portabello mushrooms, avocado sauce, goat cheese, black beans and sliced avocado. Served with yucca fries. 9.50

**AHOGADA** Housemade chorizo, roasted poblanos, pickled jalapeños, black bean puree, pickled onions and fresh guacamole. Served with sweet potato fries. 9.50

**CUBANA** Slow cooked pulled pork, black bean puree, smoked applewood bacon, jack cheese, chipotle mustard and pickled jalapeño. Served with yucca fries. 9.50

**TINGA DE POLLO** Chicken pibil with avocado sauce, roasted tomatoes, black bean puree, cotija cheese and pickled onions. Served with sweet potato fries. 9.50

**MOLLETES** Open faced with smoked applewood bacon, jack and cotija cheese, black bean puree, pico de gallo and sliced avocado. Served with sweet potato fries. 9.50

### Tacos

Served with pinto beans, guacamole and serrano salsa

**PESCADO** Choice of grilled or baja-style beer battered fish with pickled cabbage, cilantro pesto, chipotle aioli and black sesame seeds on soft corn tortillas. 10.50

**CAMARON** Choice of grilled or baja-style beer battered shrimp with pickled cabbage, cilantro pesto, chipotle aioli and black sesame seeds on soft corn tortillas. 10.50

**AL CARBON** Choice of grilled steak, chicken, pulled pork or mushrooms on soft corn tortillas with poblanos, cabbage, radish, crema mexicana, pickled onions and avocado sauce. 10.50

**ALAMBRE** Choice of grilled chicken or steak on soft corn tortillas with poblano peppers, pickled onions, portabello mushrooms, jack cheese, smoked applewood bacon and cilantro. 10.50

**CHORIZO & PAPA** Soft corn tortillas with chorizo, red bliss mashed potatoes, avocado sauce, crema mexicana, radish, cilantro, pickled onions and tortillas strips. 10.50

### Guacamole

#### GUACAMOLE EN MOLCAJETE

Our award-winning guacamole served with housemade chips. 11

### Quesadillas

**NORTE** Choice of marinated pork, grilled chicken or steak with jack cheese, poblanos and onions. Served with black beans, crema mexicana and arugula salad. 9

**HONGOS** Portabello mushrooms with red bliss mashed potatoes and jack cheese. Served with black beans, crema mexicana and arugula salad. 9

**PIBIL** Shredded chicken with pibil sauce and jack cheese. Served with black beans, crema mexicana and arugula salad. 9

### Enchiladas

**POLLO** Marinated chicken in soft corn tortillas baked in our signature ranchera or mole sauce topped with jack and cotija cheese, crema mexicana and pico de gallo. Served with Mexican rice and black beans. 10.50

**VEGETALES** Red bliss mashed potatoes, poblano peppers, summer squash, sweet corn, zucchini and roasted onions in soft corn tortillas topped with jack cheese, pico de gallo, salsa verde and crema mexicana. Served with Mexican rice and black beans. 10.50

**CARNITAS** Marinated pulled pork in soft corn tortillas baked in our signature ranchera sauce topped with jack and cotija cheese, crema mexicana and pico de gallo. Served with Mexican rice and black beans. 10.50

### Burritos

**ZOCALO BURRITO** Choice of chicken, steak, pork or vegetables filled with black beans, pico de gallo, crema mexicana and guacamole drizzled with salsa ranchera, cotija cheese and cilantro. 8.50

### Sides

Pinto Beans. 3

Mexican Rice. 3

Black Beans. 3

Yucca Fries. 4

Sweet Potato Fries. 3



Vegetarian

Classic Mexican dishes vary from mild to spicy. We always have spicy condiments for you to add if you wish.

\*May contain raw or undercooked items. Consuming raw or uncooked meats, poultry, seafood or eggs may increase your risk of food-borne illness