

ZÓCALO

LUNCH

PLATOS CHICOS

guacamole

Fresh avocados, tomato, jalapeño, cilantro, onion, lime and queso cotija.

ceviche de guaymas

Fish or shrimp, pico de gallo, avocado, cucumber, radish, Zócalo hot sauce.*



ceviche verde

Shrimp, red onion, jalapeño, avocado, tomatillo and lime.

tostadas

Pinto beans, carnitas, tomatillo salsa, crema, queso cotija, onion and cilantro.

queso fundido

Chorizo, steak or chicken, onions, mushroom, and jack cheese.

flautas

Potato and cheese, spinach, salsa serrano, pico de gallo, crema, queso cotija.

quesadillas de pollo

Fresh masa quesadillas, cheese, braised chicken and epazote with tomatillo salsa, onion and cilantro, queso cotija.

HEARTY BOWLS



salmon bowl

Blackened salmon, roasted sweet potato and carrot, mango glaze, pickled red cabbage.



seasonal bowl

Your choice of grilled chicken or steak, seasonal vegetable, roasted bell pepper, pickled jalapeno and carrot, pico de gallo.

Mexican inspired bowls. Salad filling of baby kale, local brown rice and black turtle beans. Topped with our signature cilantro pesto.

ENSALADAS

pepita

Roasted carrots, avocado, cilantro, pumpkin seeds, goat cheese, oranges, balsamic chipotle dressing.



fresa salad

Strawberries, blue cheese, candied almonds, dried cranberries, pickled red onion, lemon dressing.



taco salad

House ground beef with pintos, cherry tomato, seasonal vegetable, crema, avocado, grilled flour tostada, red wine vinaigrette.

Our salads use organically grown spring mix.

ENCHILADAS

salsa roja

California and japonés chile, roasted tomato, cumin, crema, queso cotija.

guanajuato

Poblano and jalapeño chiles, tomatillos and cilantro, crema, queso cotija.

mole

Hints of chile, dried fruits, toasted nuts and chocolate — 27 ingredients in all. Our recipe was taught to us at the Convento de Santa Clara in Puebla, Mexico, the birthplace of mole poblano.

mix enchiladas

Choose 3 enchiladas to create your perfect meal!

Our enchiladas come filled with cheese and chicken braised in pasilla chile. All can be filled with seasonal vegetables upon request. Two per order, served with black beans, cilantro lime rice and a small salad.



seasonal item

* Served raw or undercooked or contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Food Allergy Warning: Please be advised items on this menu may contain or come in contact with milk, eggs, gluten, soy, nuts and fish.

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TACOS

carnitas

Slow-cooked pork, chile morita salsa, tomatillo pico de gallo.

asada

Asada, grilled onion, fingerling potato, morita and avocado salsas.

americanos

Crispy tortillas, braised chicken, jack cheese, romaine, salsa serrano, crema, pico de gallo, queso cotija and Zócalo hot sauce.

baja fish

Don't miss our most popular tacos! Beer battered with chipotle aioli, pico de gallo, topped with fresh repollo.

camaron

Sautéed shrimp in garlic, chipotle aioli, pico de gallo and pickled red cabbage.

cochinita

Smoked pork shoulder in an achiote rub, achiote glaze, habanero salsa and pickled red onion.

mix tacos

Choose 2 protein types to create your perfect meal!

tacos de cazuela

Steak or chicken sautéed with house chorizo, onions, mushrooms, and queso-baked. Served casserole-style with tortillas. Vegetarian option available.

All tacos are served on locally-made corn tortillas containing gluten, unless requested otherwise. Two tacos per order, served with black beans, cilantro lime rice, and a small salad.

BURRITOS Y QUESADILLA

el burrito

Chicken, carnitas, or seasonal vegetables, Davey's pinto beans, cilantro lime rice, jack cheese, crema, and guacamole. Served "wet" with a chile puya sauce, queso cotija, and pico de gallo.

burrito bowl

Gluten free with all the burrito fixings.

quesadilla

Queso cotija-crust flour tortilla, chicken, black beans, jack cheese, grilled onions, poblano crema.

bean and cheese burrito

Burritos and quesadillas are served with black beans, cilantro lime rice, and a small salad.

DESSERT

churros

Cinnamon-sugar fried dough filled with vanilla cream and a side of vanilla ice cream with chocolate drizzle.

tres leches

Cinnamon cake bathed in a condensed milk syrup and topped with berries.



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