



We pride ourselves in using local, fresh ingredients & preparing all items in-house.

As our name reflects, we take inspiration from six distinctive culinary regions of Mexico. Calling upon the unique traditions in each of these Seis regions, we use only the best ingredients to create a menu of Bold and Complex flavors.

Snacks

GUACAMOLE & CHIPS

Housemade tortilla chips, fresh guacamole and choice of salsa roja or tomatillo \$9

CHICHARRONES

Crispy pork rinds dusted with chile-lime seasoning and choice of salsa \$5

CHIPS & SALSA

Housemade tortilla chips, salsa roja & tomatillo salsa \$4

TAQUITOS

Five crispy rolled tacos stuffed with shredded chicken, topped with guacamole, cilantro, queso fresco, Seis Sauce \$8

NACHOS GRANDE

Housemade tortilla chips, cochinita pibil pork, black beans, cheddar & jack cheese, sour cream, guacamole, pico de gallo, queso fresco, Seis Sauce \$13

**Housemade pickled Jalapeños on request*

VEGGIE NACHOS GRANDE

Housemade crispy tortilla chips, black beans, roasted green chiles, cheddar & jack cheese, sour cream, guacamole, pico de gallo, Seis Sauce \$11

**Housemade pickled Jalapeños on request*

Market Fresh Seafood

Using responsible sourcing and sustainable practices, our seafood is brought in fresh and whole and filleted in-house. Please reference our daily Chef's Board!

Street Tacos

A culinary favorite on the streets of Mexico!

Small handmade corn tortillas with your choice of meat, queso fresco, cilantro & red onion, Seis Sauce

Cochinita Pibil Al Pastor Puerco Verde	\$2.5
Poc Chuc Chicken Tinga	\$2.5
Adobo Steak* Barbacoa	\$3

Mexico City Style Quesadillas

Large handmade corn tortilla stuffed with melted cheese and fire roasted green chiles, topped with cilantro, red onion, queso fresco and Seis Sauce with your choice of one filling below. Served with your choice of salsa & one side or choose a side salad for \$1.5

Cochinita Pibil \$11 | Poc Chuc \$11 | Barbacoa \$12
Calabacitas \$10 | Cheese & Chiles \$10

Tacos Grande Platters

Three tacos made with fresh handmade corn tortillas, choice of salsa & one side or choose a side salad for \$1.5

POC CHUC

Achiote marinated grilled chicken, cabbage, cilantro, red onion, queso fresco | *Yucatan* | \$11
Award Winning

CHICKEN TINGA

Smoky chipotle chicken, avocado, crema, cilantro, queso fresco | *Puebla* | \$11

PUERCO VERDE

Green chile pork, red onion, cilantro, pickled jalapeños, guacamole, queso fresco
Northern Mexico | \$11.5

AL PASTOR

Chile marinated grilled pork, grilled pineapple, cilantro, red onion, queso fresco,
Mexico City | \$11.5 Award Winning

COCHINITA PIBIL

Achiote roasted pork, pickled red onion, cilantro, queso fresco | *Yucatan* | \$11.5

CRISPY AVOCADO

Mexican beer-battered avocado, cabbage, cilantro, shredded cheese, Seis Sauce \$12

CALABACITAS

Zucchini and squash sautéed in mojo de ajo, guacamole, cilantro, red onion, queso fresco \$10

ADOBO STEAK

Marinated AZ Grown steak*, pico de gallo, guacamole, queso fresco | *Northern Mexico* | \$12.5

BARBACOA

Shredded beef braised in Dragoon Session Ale and chile, pico de gallo, queso fresco
Northern Mexico \$12.5

CRISPY FISH*

Mexican Beer-battered fish, cabbage, guacamole, cilantro, shredded cheese, Seis Sauce
Baja Mexico | \$13

Burritos

Flour tortilla stuffed with smashed or black beans, rice, guacamole, cheese, chopped cabbage & your choice of filling below. Served with chips. Spice it up with our Housemade Chorizo! Add \$1

Adobo Steak* \$10.5 | Poc Chuc \$9.5

Barbacoa \$10.5 | Puerco Verde \$9.5 | Calabacitas \$8

Surf and Turf* \$14

Adobo steak and grilled shrimp, choice of smashed or black beans, rice, guacamole, cheese, cabbage, pico de gallo, Seis Sauce

Ensaladas

Served with your choice of Housemade dressing, Ancho-Lime vinaigrette, Red Pepper vinaigrette or Creamy Cilantro

ENSALADA RUSTICA

Mixed green, cabbage, Cotija, pepitas, pico de gallo, black beans, corn, radish \$9.5

Poc Chuc \$11.5 | Adobo Steak \$13.5

Grilled Shrimp \$14.5

ENSALADA MIXTO

Organic mixed greens, cucumber, roma tomato, avocado, red onion, cilantro, queso fresco \$9

Poc Chuc \$11 | Adobo Steak \$13 | Grilled Shrimp \$14

Tortas

Originating in Puebla, the Torta is a Mexican favorite served all over Mexico. Handcrafted fresh baked bread sandwiches served with your choice of salsa & one side or choose a side salad for \$1.5 more.

COCHINITA PIBIL

Achiote pork, pickled red onion, cilantro, smashed black beans, avocado, roma tomato, queso Oaxaca, Seis Sauce \$11.5

PUERCO VERDE

Roasted green chile pork, beer-battered roasted green chile, smashed black beans, pickled jalapeños, roma tomato, cilantro, red onion, queso Oaxaca, Seis-Sauce \$11.5

Sides

BLACK BEANS

Slow-simmered tender black beans \$2.75

SMASHED BEANS

Creamy twice cooked pinto beans \$2.75

CALABACITAS

Zucchini & yellow Squash sautéed in chile mojo de ajo \$2.75

CILANTRO RICE

Basmati rice with sautéed onions & chopped cilantro \$2.75

CRISPY CHIPS

Housemade tortilla chips \$2.5

SIDE SALAD

Organic mixed greens, cucumber, cilantro, red onion & tomato \$5

Drinks

Fountain Sodas \$2.5 | Bottled Water \$2 | Iced Tea \$2.5

Assorted Bottled Beverages \$3 | Fresh Orange Juice \$3.5

Agua Frescas 16oz \$3 | 24oz \$4.5

Mexican Coca-Cola \$3

MAKE IT SEIS-STYLE WITH OUR SIGNATURE SEIS SAUCE, A SMOKY CHIPOTLE CREMA WITH A LITTLE KICK TO IT!



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Breakfast

MON-FRI 8AM TO 11AM | SAT & SUN 8AM TO 1PM

Breakfast Burritos

Large flour tortilla stuffed with your Seis favorites & choice of salsa

CHORIZO

Housemade chorizo, eggs*, potatoes, cheese \$7

TOCINO

Hickory smoked bacon, eggs*, potatoes, cheese \$7

AVO

Avocado, roasted green chiles, eggs*, potatoes, cheese \$7.5

CHILE VERDE

Roasted green chiles, eggs*, potatoes, cheese \$7

EL NIÑO

Barbacoa, pico de gallo, roasted green chile, eggs*, potatoes, cheese \$9

EL PADRE

Adobo steak*, pico de gallo, roasted green chile, eggs*, potatoes, cheese \$9.5

EL JEFE

Chorizo, roasted green chile, eggs*, guacamole, potatoes, cheese, Seis sauce \$8.5

EL GUAPO

Puerco Verde, fried eggs*, potatoes, guacamole, cheese, red chile sauce, Seis Sauce \$8.5

Breakfast Platos

CHILAQUILES

Gordita corn tortilla, cheese, red chile sauce, roasted green chile, two fried eggs*, queso fresco, red onion, cilantro & sour cream. Served with smashed beans and crispy potatoes \$10.5

CHORIZO CON TORTILLA

Gordita corn tortilla, chorizo, cheese, red chile sauce, roasted green chile, two fried eggs*, queso fresco, red onion, cilantro & sour cream. Served with smashed beans and crispy potatoes \$11.5

PLATO MIXTO

Eggs scrambled with cheese and your choice of 2 of the following: Chorizo, roasted green chile, puerco verde or bacon. Served with smashed beans, crispy potatoes and flour tortilla \$10.5

Breakfast Tacos

Three tacos on handmade corn tortillas. Served with choice of crispy potatoes or smashed beans & choice of salsa

CHORIZO CON PAPAS TACOS

Housemade chorizo, crispy potatoes, cilantro, Sriracha, cilantro, queso fresco, red onion, Seis Sauce \$10

BACON TACOS

Hickory smoked bacon, caramelized onions, cabbage, roma tomato, avocado, cilantro, Seis Sauce \$10

CHILE VERDE CON PAPAS TACOS

Scrambled eggs*, crispy potatoes, roasted green chiles, sour cream, cheese, cilantro \$10

Breakfast Tortas

Handcrafted sandwiches on fresh baked bread served with choice of crispy potatoes or smashed beans and choice of salsa

CRISPY GREEN CHILE

Beer battered roasted green chile, hickory smoked bacon, fried egg*, avocado, bean spread, roma tomato, queso Oaxaca, Seis Sauce \$11

PUERCO VERDE CON HUEVO

Roasted green chile pork, fried egg, avocado, bean spread, roma tomato, queso Oaxaca, Seis Sauce \$11

Breakfast Sides

Egg \$1.5 | Potatoes \$3 | Guacamole \$2
Smashed Beans \$2.75 | Bacon \$3

Lunch Specials

MONDAY—FRIDAY 11AM TO 3PM

Choose Taco(s), one side & a fountain drink

One \$8.5 | Two \$10.5

BARBACOA

Beef braised in Dragoon Session Ale and chile, pico de gallo, queso fresco

COCHINITA PIBIL

Achiote roasted pork, pickled red onion, cilantro, queso fresco

AL PASTOR

Chile marinated grilled pork, grilled pineapple, cilantro, onion, queso fresco

POC CHUC

Achiote marinated grilled chicken, cabbage, cilantro, red onion, queso fresco

PUERCO VERDE

Green chile roasted pork, red onion, cilantro, pickled jalapeños, guacamole, queso fresco

CALABACITAS

Zucchini and squash sautéed in mojo de ajo, cilantro, red onion, guacamole, queso fresco

CHICKEN TINGA

Smoky chipotle chicken, avocado, crema, cilantro, queso fresco

Niños

12 & UNDER

Served with your choice of salsa & one side or choose a side salad for \$1.5 more.

CHEESE QUESADILLA

Large flour tortilla filled with cheese & lightly toasted \$6

STREET TACOS

Two street tacos with your choice of meat below, topped with shredded cheese \$6.5

Meat choices: POC Chuc, Al Pastor, Cochinita Pibil, Puerco Verde, Chicken Tinga

BEAN BURRITO

Large flour tortilla stuffed with smashed beans & cheese \$6

Dulces

Check our Chef's Board for daily specials!

WWW.SEISKITCHEN.COM

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.