



Restaurants | Food Trucks | Caterer

JOESLER VILLAGE | SUN-THUR 8-9 | FRI-SAT 8-10

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.

Northern Mexico | Oaxaca | Mexico City | Baja | Yucatan | Western Mexico

Snacks and Ensaladas

Guacamole & Chips | Housemade tortilla chips, fresh guacamole and choice of salsa Roja or Tomatillo \$8.5

Chips & Salsa | Housemade tortilla chips, salsa Roja & Tomatillo salsa \$4

Taquito | 5 Crispy rolled tacos stuffed with shredded chicken, topped with guacamole, cilantro, queso fresco, *Seis-Style* chipotle crema \$7

Nachos Grande | Housemade tortilla chips, Cochinita Pibil pork, black beans, cheddar & jack cheese, sour cream, guacamole, cilantro, red onion, queso fresco, *Seis-Style* chipotle crema \$12 **Housemade pickled Jalapeños on request*

Veggie Nachos Grande | Housemade crispy tortilla chips, black beans, green chiles, cheddar & jack cheese, sour cream, guacamole, cilantro, red onion, *Seis-Style* chipotle crema \$10 **Housemade pickled Jalapeños on request*

Ensalada | Organic mixed greens, cucumber, roma tomato, avocado, red onion, cilantro, queso fresco, housemade Ancho-lime vinaigrette
Mixed Green \$8 | **Poc Chuc** \$10 | **Adobo Steak** \$12 | **Grilled Shrimp** \$13.5

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-Style* chipotle crema

Cochinita Pibil | **Al Pastor** | **Puerco Verde** | \$2.25

Poc Chuc | **Chicken Tinga** | \$2.25

Adobo Steak* | **Birria** | \$3

Calabacitas | \$2.25

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-Style* chipotle crema with your choice of one filling below. Served with your choice of salsa & one side or choose a side salad for \$1.50

Cochinita Pibil \$10 | **Poc Chuc** \$10 | **Birria** \$12

Calabacitas \$9 | **Cheese & Chiles** \$9

Burritos

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

Adobo Steak* \$9 | **Poc Chuc** \$8 | **Birria** \$9

Puerco Verde \$8 | **Calabacitas** \$8

Drinks

Fountain Sodas \$2.5 Assorted Bottled Beverages \$3 Bottled Water \$2

Iced Tea \$2.5 Fresh Orange Juice \$3.5 Coffee \$2.5

Mexican Coca-Cola \$3 Agua Frescas 16oz \$3| 24oz \$4.5

Tacos Grande Platters

Three tacos made with fresh handmade corn tortillas, choice of salsa & one side or choose a side salad for \$1.50

Poc Chuc | Achiote marinated grilled chicken, cabbage, cilantro, red onion, queso fresco | Yucatan | \$10 *Award Winning*

Chicken Tinga | Smoky chipotle chicken, avocado, crema, cilantro, queso fresco | Puebla | \$10

Puerco Verde | Green chile pork, red onion, cilantro, pickled jalapeños, guacamole, queso fresco | Northern | \$10.5

Al Pastor | Chile marinated grilled pork, grilled pineapple, cilantro, red onion, queso fresco, | Mexico City | \$10 *Award Winning*

Cochinita Pibil | Achiote roasted pork, pickled red onion, cilantro, queso fresco | Yucatan | \$10.5

Crispy Avocado | Mexican Beer-battered avocado, cabbage, cilantro, shredded cheese, *Seis-Style* chipotle crema \$11

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

Adobo Steak | Marinated AZ Grown steak*, red onion, cilantro, guacamole, queso fresco | Northern Mexico | \$12

Birria | Guajillo chile-stewed beef, pico de gallo, queso fresco, lime | Jalisco | \$12

Crispy Fish | Mexican Beer-battered fish, cabbage, guacamole, cilantro, shredded cheese, *Seis-Style* chipotle crema | Baja Mexico | \$12

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!

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 \$1.50 more.

Cochinita Pibil | Achiote pork, pickled red onion, cilantro, smashed black beans, avocado, roma tomato, queso Oaxaca, *Seis-Style* chipotle crema \$10.5

Puerco Verde | Green chile roasted pork, Beer-battered green chile, smashed black beans, pickled jalapeños, roma tomato, cilantro, red onion, queso Oaxaca, *Seis-Style* chipotle crema \$10.5

Sides

Black Beans | Slow-simmered tender black beans \$2.5

Smashed Beans | Creamy twice cooked pinto beans \$2.5

Calabacitas | Zucchini & yellow Squash sautéed in chile mojo de ajo \$2.5

Cilantro Rice | Basmati rice with sautéed onions & chopped cilantro \$2.5

Crispy Chips | Housemade tortilla chips \$2.5

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

Make it *Seis-Style* with our signature Seis Sauce, a smoky chipotle crema with a little kick to it!





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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 \$6
- Tocino** | Center cut hickory smoked bacon, eggs*, potatoes, cheese \$6
- Avo** | Avocado, green chiles, eggs*, potatoes, cheese \$7
- Chile Verde** | Fire-roasted green chiles, eggs*, potatoes, cheese \$6
- El Nino** | Birria, salsa fresca, green chile, eggs*, potatoes, cheese \$8
- El Padre** | Adobo steak*, pico de gallo, green chile, eggs*, potatoes, cheese \$8.5
- El Jefe** | Chorizo, green chiles, eggs*, guacamole, potatoes, cheese, *Seis-Style* chipotle crema \$8
- El Guapo** | Puerco Verde, fried egg*, potatoes, guacamole, cheese, red chile sauce, *Seis-Style* chipotle crema \$8

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 \$9
- 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 \$9
- Plato Mixto** | Egg* scramble, shredded cheese and your choice of *two* of the following ingredients: Chorizo, Roasted Green Chile, Puerco Verde, Bacon. Served with smashed beans, crispy potatoes and a warm flour tortilla \$9

Breakfast Sides

Egg \$1.5 | Potatoes \$3 | Guacamole \$2
Smashed Beans \$2.5 | Bacon \$3

Niños 12 & under

Served with your choice of salsa & one side or choose a side salad for \$1.50 more.

- Cheese Quesadilla** | Large flour tortilla filled with cheese and lightly toasted \$5
- Bean Burrito** | Large flour tortilla stuffed with smashed beans & cheese \$5
- Street Tacos** | Two street tacos with your choice of meat below, topped with shredded cheese \$6

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

Dulces

Churros | Housemade served with cajeta sauce \$5

Check our Chef's Board for daily specials!

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, caramelized onion, Sriracha, cilantro, queso fresco, red onion, *Seis Style* chipotle crema \$9
- Bacon Tacos** | Hickory smoked bacon, caramelized onions, cabbage, roma tomato, avocado, cilantro, *Seis Style* chipotle crema \$9
- Chile Verde con Papas Tacos** | Scrambled eggs*, crispy potatoes, roasted green chiles, sour cream, cheese, cilantro \$9

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 green chile, hickory smoked bacon, fried egg*, avocado, smashed bean, roma tomato, queso Oaxaca, *Seis-style* chipotle crema \$10.5
- Puerco Verde con Huevo** | Green chile pork, fried egg*, avocado, smashed bean spread, roma tomato, queso Oaxaca, *Seis-Style* chipotle crema \$10.5

Lunch Specials

Monday- Friday 11am to 3pm

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

One \$8 | Two \$10

- Birria** | Guajillo chile-stewed beef, pico de gallo, queso fresco, fresh lime
- Cochinita Pibil** | Achiote roasted pork, pickled red onion, cilantro, queso fresco
- Al Pastor** | Chile marinated grilled pork, grilled pineapple, cilantro, onion, queso fresco, fresh lime
- 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

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