seeyamañara

8

6

para empezar

<b>corn esquites</b> / VG / roasted sweet corn, cilantro, garlic, chipotle mayo	8
guacamole / V / GF / 'nuf said	13
chips and salsas / N / VG / four freshly-made house salsas with chips	8
<b>queso fundido</b> / N / melted chihuahua and queso oaxaca - crispy chorizo- side of flour tortilla or chips (VG option with our vegan chorizo)	13
<b>roasted cauliflower empanadas</b> / V / GF / N / crispy empanadas stuffed with Mole Oaxaca cauliflower, pipian mole	13
some veggie goodness	
<b>Tijuana Cesaer Salad</b> / classic TJ style cesear salad (add chipotle chicken +7)	14
<b>street taquitos (3)</b> / V / N / three rolled corn tortillas stuffed with rustic potatoes, peppers and topped with zesty kale and tangy salsa borracha	13
<b>vegan chorizo enchiladas</b> / V / GF / N / vegan chorizo (whaaa) with chili, potato cheese & caldillo rojo sauce wrapped up into nice little enchiladas	19
<b>charred brussel sprout tostada</b> / V / GF/ N / crispy shells filled with charred brussel sprouts, black habanero salsa and cruncy corn nuts	13
con carre	
<i>con corre</i> <b>summer ceviche</b> / baja style fresh ceviche with served with a side of crisp plantains	21
	21 22
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algo dulce

flan / life tip: if there is flan on the menu anywhere, no questions, just order it :)
churros / fresh made churros

\*note - if a dish is served with a lime slice, it's meant to be squeezed on something

\*\* double note - has anyone told you that you're awesome today?! cause you're here - so they should

cervezas	
dos equis, dos equis amber, victoria, pacifico, modelo, negro modelo, tecate	9
topo chico hard seltzer	11
micheladas	
adobada / a savory, spicy michelada with pineapple, cilantro, serrano	14
<b>classic seeyaa</b> / hot sauce, lime, maggi, tajin	14
<b>chamoy</b> / tamarindo, orange y lime	14
wine	
2019 vaquero / 70% Sangiovese, 30% Cabernet Sauvignon / figge family vineyards, san ynez CA	18 / 74
2021 granache blanc / figge family vineyards, los olivos CA	16 / 68

2021 rose / figge family vineyards, los olivos CA  $% \left( {{{\bf{CA}}} \right)$ 

cockfeles

coconut / N / mezcal, rum, cashew, toasted coconut, lemon y soda	18
sage / Mexican rum, overproof rum, tequila, marjoram, lime, prosecco	18
rosemary / tequila,mezcal, rhum agricole, poblano y jalapeno, cucumber, lime, soda	18
<b>date</b> / date-infused bourbon, mexican corn whiskey , grapefruit, soda	18
tomato / mezcal, tequila, guava, hot sauce, lime, soda	18
sea salt / seaside gin, seaweed, melon, lime, soda	18
prickly pear / tequila, cactus flower, mezcal, amaro, grapefruit, lime, soda	18
<b>eucalyptus</b> / tequila , epazote, green p <mark>eppercorn, papaya vinegar, lem</mark> on, soda	18
frozen cockteles	
spicy hibicus / mezcal, hibiscus, lemon, chile de arbol - don't be fooled, frozen anddd spicy	18

margarita spritz / little apertivo style frozen marg with tequila , amaro, grapefruit, lime 18

bebidas

topo chico sparkling mineral water6bottled coca cola, jarritos grapefruit or jarritos guava6

V = vegan GF = gluten free VG = vegetarian N = contains nuts S = contains sesame CHEF = Carlos Chavvaria BAR = Marcell Keglovich

\* sym strives for a low-waste food and beverage program. We call ourselves "plant focused" because although we're not exclusively vegetarians, we do respect the mission and in our minimal protein section we only serve wild-caught fish and grass fed animals.



16 / 68