



DESAYUNO

SERVED UNTIL 2PM

BREAKFAST ENCHILADAS* 13

Three corn tortillas, chorizo, Hatch green chile breakfast potatoes, red chili sauce, Oaxaca and pepper jack cheese, sour cream, pico de gallo, two eggs any style

OTRA VEZ BREAKFAST BURGER* 14.25

Hand-pressed Angus patty, crispy flour tortillas, fried egg, refried pinto beans, Oaxaca and pepper jack cheese, Otra Vez pork green chili, avocado, pico de gallo, chipotle aioli

SMOTHERED BREAKFAST BURRITO 13

Scrambled eggs, Oaxaca and pepper jack cheese, refried pinto beans, Otra Vez pork green chili, Hatch green chile breakfast potatoes.
Choice of: chorizo or bacon

HUEVOS RANCHEROS* 12

Two fried eggs, flour tortillas, refried beans, Otra Vez pork green chili, chipotle lime crema, Hatch green chile breakfast potatoes

CARNITAS HASH* 11

Crisp roasted pork, two eggs any style, pico de gallo, avocado salsa verde, guajillo salsa, two flour tortillas, Hatch green chile breakfast potatoes

CHORIZO BREAKFAST TACOS 11

Three tacos, scrambled eggs, avocado salsa verde, pickled red onions, queso fresco, Hatch green chile breakfast potatoes

AL PASTOR BREAKFAST WRAP 13

Marinated roasted pork, bacon, scramble eggs, three pepper blend, Oaxaca and pepper jack cheese mix, Hatch green Chile breakfast potatoes, flour tortilla, avocado salsa verde, seasonal fruit

TRES LECHE FRENCH TOAST 9.75 v

Tres leche, whipped cream, seasonal fruit

BRUNCH COCKTAILS 6.75

MICHELADA · BLOODY MARY · BLOODY MARIA · HOUSE MARGARITA · SANGRIA ROJA · SANGRIA BLANCA
ESPUMOSA FRUTA

Champagne blended with your choice of a fruit flavor

BOTANAS

CHIPS & DIP FLIGHT 8 v

Your choice of three:

Salsa cruda | Roasted corn pico de gallo | Salsa verde
Pineapple pico de gallo | Tomatillo Morita

CHIPS & GUACAMOLE 9 v

Tomato, jalapeño, cilantro, lime, house-made tortilla chips

ROASTED POBLANO QUESO DIP 10.75 v GS

Melted blend of Monterey Jack and white cheddar cheese, tortilla chips, flour tortillas
Add chorizo 2.5

CARNE ASADA QUESADITA* 15

Four mini quesadillas, grilled steak, pickled onions, Oaxaca and pepper jack cheese, chipotle lime crema, pico de gallo, roasted tomatillo morita salsa, pickled jalapeños

MANCO AGUACHILE TUNA* 14.75 GS

Marinated ahi tuna, cucumbers, mango, avocado, red onion, cilantro, Serrano pepper, radish, spicy mango citrus dressing

AL PASTOR ZARAPE SKILLET 12

Marinated roasted pork, bacon, Oaxaca and pepper jack cheese, grilled pineapple pico de gallo, avocado salsa verde, pepper blend, flour tortillas

OTRA VEZ CHICHARRONES 13

Crispy pork skins, braised pork belly, white cheddar, avocado salsa verde, pico de gallo, chipotle lime crema

CHICKEN TINGA TAQUITOS 10.75

Five lightly fried corn tortillas, chipotle lime crema, avocado salsa verde, queso fresco, pico de gallo

NACHOS BORRACHOS 11 sm | 13 lg v

Pork borracho beans, pico de gallo, pickled jalapeños, chipotle lime crema, queso fresco, roasted jalapeño queso
Add for 1 | 2: Chicken tinga | Pork carnitas
Ground beef | Beef barbacoa

QUESADITAS 13 v

Five mini quesadillas with Oaxaca and pepper jack cheese served with house salsa, pico de gallo, chipotle lime crema
Choice of: Ground beef | Chicken tinga
Roasted poblano with zucchini and sweet corn

STREET TACOS

Served on corn tortillas accompanied with house-made pickled jalapeños

ANCHO CHILE PORK BELLY 4.75ea

Ancho-honey glazed pork, grilled pineapple pico de gallo

CARNITAS 4.5ea GS

Crisp slow-roasted pork, queso fresco, pickled red onions, avocado salsa verde

AL PASTOR 4.5ea

Marinated roasted pork, grilled pineapple pico de gallo, avocado salsa verde

CHILI LIME CHICKEN TACO 4.25ea

Queso fundido, avocado crema, pico de gallo

ACHIOTE SHRIMP 4.75ea GS

Seared shrimp, roasted sweet corn pico de gallo, chipotle lime crema

BLACKENED FISH TACO 4.75ea

Blackened sea bass, red cabbage slaw, chipotle aioli

CARNE ASADA* 4.75ea

Grilled steak, pico de gallo, crispy fried onions, ancho BBQ

BARBACOA 4.5ea GS

Chile-braised beef, queso fresco, red onions

BLT 4.75ea

Crisp pork belly, shredded lettuce, pico de gallo, charred habanero aioli, chicharron

BAJA FISH 4.75ea

Beer-battered sea bass, lettuce, avocado, pico de gallo, jalapeño aioli

VEGETAL 4ea v GS

Poblano, zucchini, sweet corn, Cotija, pickled red onions, avocado salsa verde



ENSALADAS

MEXICAN COBB 14

Braised pork belly, roasted corn pico de gallo, hard-boiled egg, queso fresco, chicharrones, avocado, mixed greens, chipotle ranch

TACO SALAD 11.5 V GS

Roasted corn pico de gallo, queso fresco, chipotle lime crema, pickled jalapeños, crisp chile lime tortilla, mixed greens, avocado vinaigrette

Choice of: Pork borracho beans or vegetarian black beans

Add: Pork carnitas 2 | Ground beef 2 | Barbacoa 2

Adobo chicken breast 4 | Achiote shrimp 5 | Carne asada* 5

SANTA FE SALAD 11.75 V GS

Mixed greens, vegetarian black beans, red onions, grape tomatoes, roasted corn pico de gallo, cotija cheese, avocado, tortilla strips, crispy onion strings, chipotle honey vinaigrette

Add: Adobo chicken breast 4 | Carne Asada* 5 | Achiote Shrimp 5

DE LA CASA 7 V GS

Mixed greens, roasted corn pico de gallo, chile lime pepitas, Cotija, radish

Choice of: avocado vinaigrette, habanero mango vinaigrette, chipotle honey vinaigrette, ranch, or chipotle ranch dressing

— PLATOS DE LA CASA —

CHEF'S TAMALES

House-made tamales served with poblano rice and refried pinto beans. Ask your server about today's tamale offering. Price varies

FAJITA SIZZLER for 1/for 2 V GS

Three-pepper blend, crispy onions, sour cream, guacamole, cheddar cheese, pico de gallo, lettuce, flour tortillas

Choice of: Adobo chicken breast 18/31 | Carne asada* 22/38

Achiote shrimp 22/38 | Vegetable blend 16/29

Duo 23/41 | Trio 27/48

CHORIZO SHRIMP BURGER 15.5

House-made chorizo and beef patty, jalapeño cheddar bun, achiote shrimp, lettuce, tomato, Oaxaca and pepper jack cheese, habanero aioli, chile lime fries

CHILE RELLENO 14 V

Beer-battered roasted poblano, Oaxaca and pepper jack cheese, chipotle lime crema, vegetarian black beans, poblano rice, Otra Vez vegetarian green chili

TACOS GRINGOS 11.5

Two hard shell tacos, chipotle lime crema, lettuce, tomato, jalapeño queso, poblano rice, refried pinto beans

Choice of: Ground beef or Chicken tinga

STUFFED SOPAPILLA 14

Ground beef, refried pinto beans, Oaxaca and pepper jack cheese, Otra Vez pork green chili, pico de gallo, poblano rice

BEVERAGES

Agua fresca · Ask your server for today's fresh flavors! 6

Horchata · Rice Milk, Spices 5

Topo Chico · Sparkling Mineral Water 5.5

Jarritos sodas · Strawberry, Mandarin, Grapefruit, Pineapple 5.5

Mexican Coke 5.5

Soda, Coffee, Iced Tea, Hot Tea 3.75

SOPAS

Served with crispy corn tostada and grilled flour tortilla

OTRA VEZ GREEN CHILI

Choice of: Pork or Vegetarian

Cup 6.5 | Bowl 8.5

Hatch green chiles, pork, cheddar cheese

POZOLE ROJO GS

Cup 6.5 | Bowl 8.5

Pork and guajillo chile stew, hominy, radish, lettuce

— BURRITOS —

All burritos served with poblano rice

GREEN CHILI SMOTHERED 12.5

Refried pinto beans, Oaxaca and pepper jack cheese, lettuce, pico de gallo, Otra Vez pork green chili

Add: Chicken tinga 2 | Pork carnitas 2 | Ground beef 2 | Barbacoa 2

Vegetable Blend 2 | Achiote shrimp 5 | Carne asada* 5

— ENCHILADAS —

All enchiladas served with refried pinto beans and poblano rice

CLASSICO 13.75 V GS

Three corn tortillas, chipotle lime crema, Cotija, red enchilada sauce

Choice of: Oaxaca cheese | Chicken tinga | Ground beef

ENCHILADAS SUIZAS 14 V GS

Three corn tortillas, creamy salsa verde, Oaxaca cheese

Choice of: Chicken tinga or

Roasted poblano with zucchini and sweet corn

PANCHOS ENCHILADAS 14

Three flour tortillas, roasted chicken, sweet corn, poblano pepper, Asadero cheese, creamy jalapeño pesto

A LA CARTE

Refried Pinto Beans 3.5

Borracho Pinto Beans with Pork Belly 3.5

Vegetarian Whole Black Beans 3.5

Poblano Rice 3.5

Poblano Rice and Bean combination 5.5

Esquite · Toasted sweet corn, queso fresco, chile, lime 5.5

Fresh Fruit 5.25

— DULCES —

MEXICAN CHOCOLATE CHEESECAKE 7.5 V

Fresh berries, strawberry margarita sauce

TRES LECHES RICE PUDDING 9 V

Fresh berries (serves 2-3)

SOPAPILLAS 5.5 V

Spiced powdered sugar, honey

AVOCADO LIME SEMIFREDDO 6 V

Graham cracker crust, whipped cream

TRES AMIGOS 11 V

Sopapillas, avocado lime semifreddo, Mexican chocolate cheesecake

CHURRO DOUGHNUTS 7.5 V

Cinnamon, sugar, dulce de leche, tequila chocolate sauce

GS Can be modified for gluten-sensitive guests. Otra Vez is not a gluten-free environment. Products containing gluten are prepared in our kitchen. Cross contact with ingredients containing gluten is a possibility. Items designated gluten-sensitive are designed for or can be modified for gluten-sensitive guests.

V Vegetarian or can be modified as vegetarian.

* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.