



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

QUESO FUNDIDO 10.75 v GS

Skillet-baked Oaxaca and Asadero cheese, pico de gallo, pickled jalapeños, tortilla chips, flour tortillas

Add chorizo 2.5

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

MANGO 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

Four mini quesadillas, Oaxaca and pepper jack cheese, house salsa, pico de gallo, chipotle lime crema

Choice of: Ground beef | Chicken tinga

Roasted poblano with zucchini and sweet corn

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

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

Grilled chicken, 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 GS

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

CARNE TAMPIQUENA* 22

Grilled flank steak, salsa mexicana, classico cheese enchilada, poblano rice, refried pinto beans

CHEF'S TAMALES

House-made tamales, poblano rice, 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

MAR Y TIERRA CAZUELA* 34

Grilled flank steak, grilled chicken, achiote shrimp, charred serrano pepper salsa, grilled nopalitos, queso fresco, poblano rice, refried pinto beans, flour tortillas (serves 2-3)

CAMARONES A LA DIABLA 20

Sautéed shrimp, spicy red chili sauce, onions and peppers, poblano rice, refried pinto beans, crispy blue tortilla strips

CARNE EN SU JUGO WITH PORK BELLY 18

Salsa verde stewed beef, bacon and pinto beans topped with crispy pork belly, radishes, cilantro

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

POLLO A LA PLANCHA 15

Adobo marinated grilled chicken, grilled onions, poblano rice, refried pinto beans, Otra Vez Pork green chili, flour tortillas

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

OTRA VEZ BURGER* 14

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

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

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

CHIMICHANGA 13.5

Crispy fried burrito, refried pinto beans, Oaxaca and pepper jack cheese, lettuce, pico de gallo, chipotle lime crema, 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

SEAFOOD VEGETAL ENCHILADA 17

Three corn tortillas, blue crab and shrimp, poblano, zucchini, sweet corn, lobster cream sauce, pico de gallo

MOLE 14.25

Three corn tortillas, chicken tinga, chipotle lime crema, Cotija cheese, mole sauce

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.