



ZOCA
MODERN MEXICAN CUISINE

SOUP

CHICKEN TORTILLA SOUP \$10

CARROTS | CELERY | ONION | LIME | CILANTRO |
TORTILLA STRIPS

DIPS

SERVED WITH CORN TORTILLA CHIPS

FRESCO GUACAMOLE \$16

PICO DE GALLO | LIME | CILANTRO

STREET CORN QUESO \$14

ROASTED CORN | PICO DE GALLO | QUESO FRESCO

SALSA DE MOLCAJETE \$12

TOMATO | GARLIC | LIME | CILANTRO

ZOCA TRIO SAMPLER \$22

SALSA MOLCAJETE | STREET CORN QUESO | FRESCO
GUACAMOLE

SNACKS

ULTIMATE NACHOS \$11

PICO DE GALLO | BEANS | YELLOW CORN | SALSA
QUESO FUNDIDO | PICKLED ONIONS | QUESO
FRESCO | CILANTRO | CORN TORTILLAS CHIPS

ADD: CARNE ASADA STEAK \$15 | CHICKEN \$10 | SHRIMP \$12

COCTEL DE CAMARONES \$15

SHRIMP | PICO DE GALLO | AVOCADO
VALENTINA SAUCE | CORN CHIPS

ADOBO CHICKEN WINGS \$15

AGAVE GUAVA BARBACOA SAUCE | CARROTS
CELERY | SOUR CREAM RANCH (6)

BEEF EMPANADAS \$13

SALSA | LETTUCE | CHIPOTLE MAYO

STUFFED JALAPENOS \$15

CHIPOTLE SHREDDED CHICKEN | BACON | LIME
CHIPOTLE MAYO (3)

SALADS

ICEBERG MANGO \$14

QUESO FRESCO | TOMATOES | BACON | PICKLED
ONIONS | SOUR CREAM RANCH

MEXICAN CAESAR \$14

ROMAINE | PARMESAN CHEESE | TOMATOES | SWEET
CORN | CORN CHIPS | LEMONGRASS CAESAR
DRESSING

AVOCADO BRUSSEL SPROUTS \$14

HEIRLOOM TOMATOES | BLUE CHEESE | CUCUMBER
PICKLED ONIONS | BASIL LIME VINAIGRETTE

ADD TO YOUR SALAD: SHRIMP \$12 | STEAK \$15 | CHICKEN \$12

FOOD MENU

TACOS

(3) HAND PRESSED CORN TORTILLAS

SERVED WITH: PICO DE GALLO | PICKLED RED ONIONS | CILANTRO | CHIPOTLE MAYO

VEGETARIAN \$12

CHICKEN A LA PLANCHA \$16

CHORIZO \$15

BARBACOA PORK \$15

BAJA CALIFORNIA SHRIMP \$16

CARNE ASADA STEAK \$18

BLACKENED MAHI MAHI \$18

CABBAGE JICAMA SLAW | CRISPY AVOCADO | PICKLED RED ONIONS | CILANTRO | CHIPOTLE MAYO

ENTREES

BURRITO

RICE | RED BEANS | PICO DE GALLO | QUESO FUNDIDO | FLOUR
TORTILLA

ADD: NO MEAT \$13 | SHRIMP \$18 | STEAK \$21 | CHICKEN \$17

BURRITO BOWL

RICE | RED BEANS | PICO DE GALLO | MOZZARELLA CHEESE
GUACAMOLE | PICKLED ONION | QUESO FRESCO | CILANTRO

ADD: NO MEAT \$14 | SHRIMP \$20 | STEAK \$24 | CHICKEN \$19

QUESADILLA

AVOCADO SAUCE | PICO DE GALLO | MOZZARELLA CHEESE | FLOUR
TORTILLA | TOPPED WITH CHIPOTLE MAYO | QUESO FRESCO
CILANTRO

ADD: CHEESE \$12 | SHRIMP \$18 | STEAK \$21 | CHICKEN \$17

FAJITAS CASA VERACRUZ

TOMATOES | MIXED PEPPERS | YELLOW ONIONS

SERVED WITH LETTUCE | GUACAMOLE | PICO DE GALLO | SOUR
CREAM | RICE AND BEANS | 3 CORN TORTILLAS

CHOICE OF: SHRIMP \$29 | STEAK \$33 | CHICKEN BREAST \$28

MOLE ENCHILADA \$27

(4) CHICKEN TINGA | RED MOLE SAUCE | CORN TORTILLAS | TOPPED
WITH LETTUCE | QUESO FRESCO | SOUR CREAM | SERVED WITH
RICE AND BEANS

BARBACOA PORK CHILES EN NOGADA \$21

TOMATOES | ONIONS | POTATOES | CILANTRO | GOLDEN RAISINS
APPLES | PEARS | WALNUT CREAM SAUCE

MEXICAN PAELLA \$32

SHRIMP | MUSSELS | CLAMS | CHORIZO | YELLOW
RICE | ESPAZOTE TOMATO BROTH

CARNE ASADA STEAK CHIMICHANGA \$25

PICO DE GALLO | RICE | MOZZARELLA CHEESE

SALSA | FLOUR TORTILLA | TOPPED WITH QUESO FUNDIDO | QUESO
FRESCO | CILANTRO

SPICY MEXICAN BURGER \$19

BLACKENED SHRIMP | MOZZARELLA CHEESE

CHIPOTLE MAYO | LETTUCE | TOMATOES | BRIOCHE BUN

SERVED WITH CHIPOTLE HAND CUT FRIES

BARBACOA PORK SANDWICH \$17

JALAPENO SLAW | PINEAPPLE | AGAVE GUAVA BBQ SAUCE
BRIOCHE BUN | SERVED WITH CHIPOTLE HAND CUT FRIES

SIDES

YELLOW RICE \$3

VEGETARIAN BEANS \$4

DRUNKEN CHORIZO BEANS \$5

STREET CORN ON THE COB \$8

CHIPOTLE BRUSSEL SPROUTS \$9

CHIPOTLE HAND CUT FRIES \$7