

Mocktails

Paloma Fresca

Bright and refreshing with ruby red grapefruit, fresh lime, and a hint of agave, soda water & finished with a tangy chile-tamarind touch 8

Cucumber Lime Spritz

Cool and crisp with muddled cucumber, fresh lime juice, agave nectar, soda water & a lightly sweet, refreshing finish 8

Coco-Chata

Creamy horchata blended with coconut & a touch of cold brew for a smooth, lightly caffeinated treat 8

Orange Blossom Cooler

Fresh orange and lemon juices with a touch of agave, topped with soda for a bright, citrusy refresher 8

Desert Petal

A vibrant blend of prickly pear, pomegranate, fresh lime juice, shaken & served with a bold chili-tamarind rim 8

Drinks

Agua Frescas **Seis fave!**

Freshly made juices and seasonal beverages
Made daily from scratch! 5 | 6.5

Horchata | Prickly Pear | Seasonal Flavor

Cochata | Horchata + Cold Brew 5 | 6.5

Iced Tea 3.5 | Assorted bottled beverages 3.5

Bottled water 3 | Fountain drinks 3.5

Dulces

Churros

Served with cajeta sauce 6

Flan

Tradicional with caramel 7



Why Seis?

Our recipes are inspired by six culinary regions of Mexico



ROOTED IN THE MUÑOZ **FAMILY'S TRADITIONS**
AND INSPIRED BY SIX CULINARY REGIONS OF MEXICO—WHERE
TIME-HONORED METHODS AND **AWARD-WINNING**
FLAVORS COME TOGETHER IN EVERY DISH.

est 2012

Aperitivos

Guacamole **Seis Fave!** Fresh housemade guacamole 11

Queso Dip
Housemade sauce with blend of cheeses, jalapeños & green chilies 8

Elote Ribs
5 Crispy corn ribs elote-style with Tajin, Seis Sauce, queso fresco, cilantro 10

Mini Chimis
Crispy rolled chicken mini chimis topped with guacamole, cilantro, queso fresco and Seis sauce. 4 chimis for 8 | 8 chimis for 15

Ceviche
Shrimp, cucumber, onion, lime, avocado and Seis sauce. Served with housemade chips 16

Seis Nachos

Housemade chips, green chilies, frijoles negros, cheese sauce, sour cream, guacamole, cilantro, pico, Seis Sauce 14
Jalapeños upon request

Add Steak* +5 | Birria +5 | Tinga +3 | Poc Chuc +3 |

Salads

Served with choice of housemade ancho-lime vinaigrette or creamy cilantro dressing.

Add a protein: Adobo Steak* 7 | Grilled Shrimp 6 | Poc Chuc 5

Ensalada Rustica
Mixed greens, cabbage, queso fresco, pepitas, radish, pico, frijoles negros and fire-roasted corn 12

Ensalada Mixto
Mixed greens, cucumber, Roma tomato, guacamole, red onion, cilantro, and queso fresco 12

Burritos

Award Winning! **We love it Enchilada-style! +2** Add Fajita veggies +2 Make it Bowl-style (sub mixed cabbage for tortilla)

SURF & TURF **Seis Fave!**
Adobo steak*, grilled shrimp, choice of frijoles negros or refritos, rice, guacamole, cheese, cabbage, pico, Seis Sauce 19.5

Classic
Choice of filling below, frijoles negros or refritos, rice, guacamole, cheese and cabbage

Birria 17.5 | Adobo Steak* 18 | Grilled Shrimp 18
Poc Chuc 16 | Chicken Tinga 16 | Calabacitas 16

El Bandito
Adobo steak*, grilled Poc Chuc chicken, fajita veggies, Seis sauce, choice of frijoles negros or refritos, topped with red chili sauce, crema and guacamole 19

Asada Relleno Burrito
Adobo steak* with a green chili stuffed with melted cheese, frijoles refritos and cheese. Topped with enchilada sauce, crema and queso fresco 19

Sides 4 Frijoles Negros, Frijoles Refritos, Cilantro Rice, Calabacitas, Fries | Side Salad 6

Entrées

Fajitas

Sizzling skillet loaded with grilled onions, green chilies and peppers. Served with pico, sour cream, guacamole, warm tortillas and choice of 2 sides or sub side salad +3
Steak 26 | Shrimp 25 | Chicken 20 | Steak and chicken 24
Surf and Turf 26

Chimichanga **We love it Enchilada-style! +2**

An ode to Tucson...Seis-style! Deep-fried burrito stuffed with cheese and your choice of filling. Served with frijoles refritos, rice, sour cream & pico. **Add guacamole +3**
Adobo Steak 19 | Birria 18 | Chicken Tinga 17

Birria Flautas

3 crispy rolled tacos stuffed with Birria and shredded cheese. Topped with Seis Sauce, cabbage, pickled onions, cilantro. Served with consommé, choice of 2 sides. Sub side salad +3 | 18

Taquitos

5 crispy rolled chicken tacos topped with guacamole, cilantro, queso fresco and Seis sauce 15



Mexico City Quesadilla



Our Seis Signature dish! Large corn tortilla stuffed with cheese chicharrón, green chilies and choice of filling. Topped with red chili sauce, Seis sauce, pickled onion, queso fresco and cilantro. Served with choice of 2 sides or side salad +3.

Adobo Steak* 19 | Birria 18 | Poc Chuc 17 | Tinga 17 | Calabacitas 16 | Cheese & green chilies 16

Tacos

Two tacos on handmade corn or flour tortillas. Served with your choice of 2 sides. Sub side salad +3.

Crispy Fish | Baja **Seis Fave!**
Mexican beer-battered fish, cabbage, Seis sauce, pico, cilantro 18 | Add a Taco +4

Grilled Baja Fish | Baja
Grilled Market-fresh fish, cabbage, Seis sauce, pico, cilantro 18 | Add a Taco +4

Birria | Jalisco
Braised red chili beef, pickled onion, queso fresco, cilantro 17 | Add a Taco +4

Crispy Avocado | Baja (V)
Mexican beer-battered avocado, cabbage, Seis Sauce, pico, cilantro 16 | Add a Taco +3

Poc Chuc | Yucatán **Award Winning!**
Achiote-marinated grilled chicken, fajita veggies, Seis sauce, queso fresco, cilantro 16 | Add a Taco +3

Chicken Tinga | Puebla
Smoky chipotle chicken, pickled onion, queso fresco, cilantro 16 | Add a Taco +3

Birria Costra | Jalisco **Award Winning!**
Two crispy, cheese-encrusted tortillas stuffed with melted cheese and birria. Served with onion, cilantro, consommé, salsa arbol 17 | Add a Taco +4

Grilled Shrimp | Baja
Grilled Shrimp, cabbage, Seis sauce, pico, cilantro 17 | Add a Taco +4

Adobo Steak | Northern Mexico
Adobo-marinated steak*, fajita veggies, Seis sauce, queso fresco, cilantro 17 | Add a Taco +4

Al Pastor | Mexico City **Award Winning!**
Chili-marinated grilled pork, pineapple, pickled onion, queso fresco, cilantro 16 | Add a Taco +3

Calabacitas | Oaxaca (V)
Sautéed zucchini and squash, pickled onion, queso fresco, cilantro 15 | Add a Taco +3