



We pride ourselves in using local, fresh ingredients & preparing all items in-house.

As our name reflects, we take inspiration from six distinctive culinary regions of Mexico. Calling upon the unique traditions in each of these Seis regions, we use only the best ingredients to create a menu of Bold and Complex flavors.

Snacks

GUACAMOLE TRIO

Guacamole, salsas roja and tomatillo.
Served with housemade tortilla chips **11**

CHICHARRONES

Crispy pork rinds dusted with chile-lime seasoning and choice of salsa **6**

CHIPS & SALSA

Housemade tortilla chips, salsa roja & tomatillo salsa **4**

TAQUITOS

Five crispy rolled tacos stuffed with shredded chicken, topped with guacamole, cilantro, queso fresco, Seis Sauce **8**

NACHOS GRANDE

Housemade tortilla chips, Cochinita Pibil, black beans, housemade cheese sauce, sour cream, guacamole, pico de gallo, Seis Sauce **15**

**Housemade pickled Jalapeños on request*

VEGGIE NACHOS GRANDE

Housemade tortilla chips, black beans, housemade cheese sauce, sour cream, guacamole, pico de gallo, Seis Sauce **13**

**Housemade pickled Jalapeños on request*

Sides

BLACK BEANS

Slow-simmered tender black beans **3.5**

SMASHED BEANS

Creamy twice cooked pinto beans **3.5**

CALABACITAS

Zucchini & yellow Squash sautéed in chile mojo de ajo **3.5**

CILANTRO RICE

Basmati rice simmered in cilantro, onion, garlic **3.5**

CRISPY CHIPS

Housemade tortilla chips **3.5**

SIDE SALAD

Organic mixed greens, cucumber, cilantro, red onion & tomato **6**

Drinks

Fountain Sodas **3**

Bottled Water **2**

Iced Tea **3**

Assorted Bottled Beverages **3**

Fresh Orange Juice **3.5**

Agua Frescas reg. **3.5** | large **5**

Mexican Coca-Cola **3**

Tacos Grande Platters

Two 13 | Three 15

Your choice of tacos on house made corn tortillas, choice of salsa and one side or choose a side salad for +3

POC CHUC

Achiote marinated grilled chicken, cabbage, cilantro, red onion, queso fresco
Yucatan | Award Winning

CHICKEN TINGA

Smoky chipotle chicken, avocado, crema, cilantro, queso fresco | *Puebla*

PUERCO VERDE

Green chile pork, red onion, cilantro, pickled jalapeños, guacamole, queso fresco
Northern Mexico

AL PASTOR

Chile marinated grilled pork, queso fresco, red pepper-pineapple salsa fresca
Mexico City | Award Winning

COCHINITA PIBIL

Achiote roasted pork, pickled red onion, cilantro, queso fresco | *Yucatan*

CRISPY AVOCADO

Mexican beer-battered avocado, cabbage, cilantro, shredded cheese, Seis Sauce

CALABACITAS

Zucchini and squash sautéed in mojo de ajo, guacamole, cilantro, red onion, queso fresco

ADOBO STEAK

Flank Steak, pico de gallo, guacamole, queso fresco
Northern Mexico | +.50 ea

BIRRIA

Red chile braised AZ beef, guacamole, pico de gallo, queso fresco
Northern Mexico | +.50 ea

Market Fresh Seafood

Two 14 | Three 16

Using responsible sourcing and sustainable practices, our seafood is brought in fresh, whole, and filleted in house. Please check our Chefs board for the daily catch.

Your choice of tacos on house made corn tortillas, choice of salsa and one side or choose a side salad for + 3.

CRISPY FISH TACOS

Mexican Beer-battered fish, shredded cabbage, guacamole, pico de gallo, Seis Sauce

GRILLED FISH TACOS

Fresh daily catch, shredded cabbage, pico de gallo, Seis Sauce

GRILLED SHRIMP TACOS

Marinated shrimp, shredded cabbage, pico de gallo, Seis Sauce

SHRIMP TOSTADAS

Chilled cilantro-lime shrimp, pico de gallo, avocado, cilantro, Seis Sauce on a crispy corn tortilla.

Burritos

Flour tortilla stuffed with smashed or black beans, rice, guacamole, cheese, chopped cabbage & your choice of filling below. Served with chips. **14**

Poc Chuc | Birria +2 | Puerco Verde

Calabacitas | Adobo Steak +2

Surf and Turf +3

Adobo steak and grilled shrimp, choice of smashed or black beans, rice, guacamole, cheese, cabbage, pico de gallo, Seis Sauce

Mexico City Style Quesadillas

Large handmade corn tortilla stuffed with melted cheese and fire roasted green chiles, topped with cilantro, red onion, queso fresco and Seis Sauce with your choice of one filling below. **15**

Served with your choice of salsa & one side or choose a side salad for + 3

Poc Chuc | Cochinita Pibil | Birria +2

Calabacitas | Cheese & Green Chilis

Ensaladas

Served with your choice of Housemade dressing, Ancho-Lime vinaigrette or Creamy Cilantro

ENSALADA RUSTICA

Mixed green, cabbage, Cotija, pepitas, pico de gallo, black beans, corn, radish **10.5**

Add: Poc Chuc 4 | Adobo Steak 6 | Grilled Shrimp 7

ENSALADA MIXTO

Organic mixed greens, cucumber, roma tomato, avocado, red onion, cilantro, queso fresco **10.5**

Add: Poc Chuc 4 | Adobo Steak 6 | Grilled Shrimp 7



Breakfast

MON-FRI 8AM TO 11AM | SAT & SUN 8AM TO 12PM

Breakfast Burritos

Large flour tortilla stuffed with your Seis favorites & choice of salsa **8**

CHORIZO

Housemade chorizo, eggs*, potatoes, cheese

CHILE VERDE

Roasted green chiles, eggs*, potatoes, cheese

TOCINO

Hickory smoked bacon, eggs*, potatoes, cheese

EL PADRE

Adobo steak*, pico de gallo, roasted green chile, eggs*, potatoes, cheese **+1.5**

EL JEFE

Chorizo, roasted green chile, eggs*, guacamole, potatoes, cheese, Seis sauce **+1**

AVO

Avocado, roasted green chiles, eggs*, potatoes, cheese **+.50**

EL GUAPO

Puerco Verde, fried eggs*, potatoes, guacamole, cheese, red chile sauce, Seis Sauce **+1**

EL NIÑO

Birria, pico de gallo, roasted green chile, eggs*, potatoes, cheese **+1.5**

Breakfast Platos

CHILAQUILES TRADICIONAL

Corn tortilla chips, puerco verde, red chile sauce, two fried eggs*, queso fresco, pico de gallo, crema. Served with smashed beans and crispy potatoes **12**

CHORIZO CON TORTILLA

Gordita corn tortilla, chorizo, cheese, red chile sauce, roasted green chile, two fried eggs*, queso fresco, red onion, cilantro & sour cream. Served with smashed beans and crispy potatoes **13**

MIGAS

Crispy corn tortillas, eggs, cheddar and jack cheese, fire roasted green chiles, pico de gallo. Served with smashed beans and crispy potatoes **12**

PLATO MIXTO

Eggs scrambled with cheese and your choice of 2 of the following: Chorizo, roasted green chile, puerco verde or bacon. Served with smashed beans, crispy potatoes and flour tortilla **12.5**

Breakfast Tacos

Three tacos on housemade corn tortillas, served with choice of smashed beans or crispy potatoes and choice of salsa **12**

CHORIZO CON PAPAS TACOS

Housemade chorizo, crispy potatoes, cilantro, Sriracha, cilantro, queso fresco, red onion, Seis Sauce

BACON TACOS

Hickory smoked bacon, caramelized onions, cabbage, roma tomato, avocado, cilantro, Seis Sauce

CHILE VERDE CON PAPAS TACOS

Scrambled eggs*, crispy potatoes, roasted green chiles, sour cream, cheese, cilantro

Dulces

Check our Chef's Board for daily specials!

Breakfast Sides

Egg **1.5** | Potatoes **3.5** | Guacamole **2.5**
Smashed Beans **3.5** | Bacon **3**

Niños

12 & UNDER

Served with your choice of salsa & one side or choose a side salad for \$3 more.

CHEESE QUESADILLA

Large flour tortilla filled with cheese & lightly toasted **6**

STREET TACOS

Two street tacos with your choice of meat below, topped with shredded cheese **6.5**

Meat choices: Poc Chuc, Al Pastor, Cochinita Pibil, Puerco Verde, Chicken Tinga

BEAN BURRITO

Large flour tortilla stuffed with smashed beans & cheese **6**

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*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.