



**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.

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## Breakfast

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

### 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 **13**

#### 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 **14**

#### MIGAS

Crispy corn tortillas, eggs, cheddar and jack cheese, fire roasted green chiles, pico de gallo. Served with smashed beans and crispy potatoes **13**

#### 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 **13.5**

### Breakfast Tacos

Three tacos on housemade corn tortillas, served with choice of smashed beans or crispy potatoes and choice of salsa **13**

#### 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

### Breakfast Burritos

Large flour tortilla stuffed with your Seis favorites & choice of salsa **9**

#### 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 **+2**

#### EL JEFE

Chorizo, roasted green chile, eggs\*, guacamole, potatoes, cheese, Seis sauce **+1.5**

#### AVO

Avocado, roasted green chiles, eggs\*, potatoes, cheese **+1**

#### EL GUAPO

Puerco Verde, fried eggs\*, potatoes, guacamole, cheese, red chile sauce, Seis Sauce **+1.5**

#### EL NIÑO

Birria, pico de gallo, roasted green chile, eggs\*, potatoes, cheese **+2**

### Breakfast Sides

Egg **2.5** | Potatoes **4** | Guacamole **4**

Smashed Beans **4** | Bacon **4**

### Dulces

Check our Chef's Board for daily specials!

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## Drinks

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Fountain Drinks **3.5**

Assorted Bottled Beverages **3.5**

Mexican Coca-Cola **3.5**

Bottled Water **3**

Fresh Orange Juice **4**

Iced Tea **3.5**

Agua Frescas reg. **4** | large **5.5**

Cochata Reg. **4.5**/Large **6**

[WWW.SEISKITCHEN.COM](http://WWW.SEISKITCHEN.COM)

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

# Lunch & Dinner

SERVED M-F AFTER 11AM & SAT-SUN AFTER 12NOON

## Snacks

### GUACAMOLE TRIO

Guacamole, salsas roja and tomatillo. Served with housemade tortilla chips **12**

### 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 **9**

### NACHOS GRANDE *\*Housemade pickled Jalapeños on request*

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

### VEGGIE NACHOS GRANDE *\*Housemade pickled Jalapeños on request*

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

## 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**

## Burritos

Flour tortilla stuffed with smashed or black beans, rice, guacamole, cheese, chopped cabbage & your choice of filling below. Served with chips. **15**

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

## Sides

### BLACK BEANS

Slow-simmered tender black beans **4**

### SMASHED BEANS

Creamy twice cooked pinto beans **4**

### CILANTRO RICE

Basmati rice simmered in cilantro, onion, garlic **4**

### CALABACITAS

Zucchini & yellow Squash sautéed in chile mojo de ajo **4**

### CRISPY CHIPS

Housemade tortilla chips **4**

### SIDE SALAD

Organic mixed greens, cucumber, cilantro, red onion & tomato **7**

## Tacos Grande Platters

### Two **14** | Three **16**

Your choice of tacos on housemade 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 **15** | Three **17**

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 housemade 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.

## 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**

### BEAN BURRITO

Large flour tortilla stuffed with smashed beans & cheese **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