

ANTOJITOS

GUACAMOLE

Jalapeños, Onions, Cilantro, Tomatoes, and Fresh Lime

SMALL 9.
LARGE 16.

CRAB CAKE

Jumbo Lump Crabmeat Served with Chipotle Sauce

QUESO FLAMEADO

Cheese Casserole with Chorizo

CEVICHE

Gulf Shrimp and Red Snapper with Jalapeños, Tomatoes, and Avocado

CEVICHE TOSTADA

Ceviche on a Crispy Corn Tostada with Queso Fresco, Onions, and Cilantro

MIXTO FRITO

Calamari, Shrimp, Octopus, Battered and Fried, served with Chiles & Chile Aioli

CHILE CON QUESO

Spicy Cheese and Fire-Roasted Pepper Dip

MUSHROOM QUESADILLAS

Fresh Corn Tortillas with Mushrooms, Poblano Peppers, and Mexican Cheeses

ADD CHICKEN

NACHOS

with Beans, Cheese, Sour Cream, Jalapeños, Pico de Gallo, and Guacamole

ADD CHICKEN FAJITAS

ADD BEEF FAJITAS

MAMA NINFA'S ORIGINAL

TACOS AL CARBON

Fajitas in a Flour Tortilla with Pico de Gallo, Guacamole, and Chile con Queso

ONE TACO A LA NINFA

Beef Fajitas 14.
Chicken Fajitas 12.

TWO TACOS A LA NINFA

Beef Fajitas 24.
Chicken Fajitas 20.

Mama Ninfa introduced the fajita to North America with this dish!

ENCHILADAS

ANTIGUAS

Cheese, and Ranchera Sauce

GRANJAS

Wood Oven Roasted Chicken, Cheese, and Ranchera Sauce

AL CARBON

Beef with Cheddar Cheese

SUIZAS

Chicken and Tomatillo Crema

DEL MAR

Gulf Shrimp and Lump Crabmeat with Chipotle Sauce

CARNITAS

Roasted Pork, Avocado, and Cheese

ENCHILADAS DE MOLE

Pulled Chicken Breast in Poblano Mole Sauce with Avocado and Sour Cream

TACOS

Build Your Own Tacos.

Prepared with Housemade Corn Tortillas

MUSICOS

Spicy Chopped Pork 14.

GRILLED TEXAS REDFISH

with Chipotle Slaw 18.

GRILLED SALMON

Tamarind-Glazed with Grilled Onions and Mango Salsa 16.

DIABLO SHRIMP

Bacon-Wrapped with Jack Cheese 19.

TACOS DE PULPO CAZUELITA

Wood Oven Roasted Octopus Tacos with Coleslaw, Grilled Potatoes, and Chipotle Aioli 18.

AL PASTOR

Wood Oven Roasted Pork and Pineapple 14.

ADOBO RABBIT TACOS

Served with Garbanzo Purée, fresh Corn Tortillas, and Guajillo Sauce 24.

NINFA'S MIXTAS

MIXTA CAMPESINO

Beef or Chicken Fajitas and Carnitas 26.

MIXTA DIABLO

Jumbo Diablo Shrimp and your choice of Beef or Chicken Fajitas 28.

PARILLA MIXTA (FOR TWO)

Beef or Chicken Fajitas, Carnitas, Shrimp, Baby Back Ribs, and Chile Relleno 55.

MIXTA NINFA

Fajitas and Shrimp 29.

EL NOPALITO (FOR TWO)

Jumbo Shrimp, Baby Back Ribs, and Combination Fajitas 48.

HANDMADE TAMALES

CHICKEN

with Tomatillo Crema Sauce 11.

BEEF

with Beef Gravy 12.

PORK

"Oaxacan Style" Wrapped in a Banana Leaf with Beef Gravy 13.

FAJITAS

Mama Ninfa's inspiration and still, after all these years, the gold standard.

Served with Rice and Your Choice of Beans

MARINATED AND GRILLED BEEF SKIRT STEAK

MED 27. LRG 39.

GRILLED CHICKEN

Served Fajita Style

18. 29.

CHICKEN AND BEEF COMBINATION

25. 37.

VEGETARIAN FAJITAS

13. 22.

EXTRAS

Quail 10. ea
Chorizo 4. ea
Beef or Cheese Chile Relleno 5. ea
Navigation's Famous Bacon-Wrapped Shrimp Diablo 5. ea

FAMOUS "OFF THE MENU" TOPPINGS

DURANGO Crispy Bacon, Tomatoes, and Jalapeños

MEXICANA Tomatoes, Onions, and Cilantro

BERRY Tomatoes, Onions, Jalapeños, and Mushrooms

CHIHUAHUA Bacon, Green Peppers, Onions, and Cheese

Medium 5. Large 7.

FAJITA BURGER

Ground and chopped Fajita, topped with Grilled Onions, Poblanos, Avocado, Cheese, and Chipotle Mayonnaise 16.

PLATOS TEJANOS

EL EDDIE

Choice of Crispy or Soft Flour Tacos with Ground Beef Brisket or Shredded Chicken 13.

TEJAS COMBO

Choice of Chicken or Beef Fajitas, a Beef Taco, and a Cheese Enchilada 18.

EL HENRY

A Cheese Enchilada, Beef Tamale, and a Crispy Beef Taco 13.

FLAUTAS

Filled with your Choice of Shredded Chicken or Shredded Beef Brisket, with Tomatillo and Molcajete Sauces, Guacamole, and Sour Cream 16.

CABRITO FLAUTAS

Goat Flautas Served with Pickled Red Cabbage Slaw, Queso Fresco Crema, Tomatillo Sauce, and Spicy Consommé 20.

DELICIOSO

One Chicken Flauta and one Taco a la Ninfa 18.

PLATOS DEL MAR

GRILLED TEXAS REDFISH

Wood Oven Grilled Texas Redfish Served with Tomatillo Salsa and Grilled Vegetables 21.

FILETE A LA VERACRUZANA

Wood Oven Grilled Texas Redfish Topped with Pickled Carrots, Jalapeños, Ranchera Sauce, Capers, and Olives 24.

SHRIMP TAMPICO

Classic Jumbo Gulf Shrimp Pan-Seared with Garlic Butter 24.

NINFA'S FAMOUS SHRIMP DIABLO

Filled with Cheese and Jalapeño, wrapped in Applewood-Smoked Bacon 24.

MOLE GRILLED SALMON

Wood Oven Grilled Wild Caught Salmon with a Mole Spice Rub, Organic Stone Milled Grits, Poblano Pepper Sauce, and Roasted Peppers 25.

PLATOS FUERTES

ADOBO CARNE ASADA

Grilled Beef Skirt Steak served with Potatoes, Onions, and Guajillo Sauce 25.

CARNITAS

Slow-Cooked Pork with Molcajete Sauce, Green Onions and Sliced Avocado 16.

COCHINITA PIBIL

Slow-Roasted Pork in our Wood Oven, Pickled Onions, Plantains, and Sour Cream 16.

CHILE RELLENOS

One filled with Cheese and One filled with Brisket Picadillo 14.

SHORT RIB CARNE GUISADA

Boneless Short Rib Beef Stew with Root Vegetables 19.

WOOD OVEN ROASTED QUAIL

Two Wood Oven Roasted Quail served over Pasilla Peppers, Seasonal Vegetables, and Sautéed Spinach, with Queso Fresco and Fig Glaze 29.

BABY BACK RIBS

Slow-Roasted Whole Rack of Ribs with House-Made Pasilla Pepper Sauce 25.

BEVERAGES

AGUAS FRESCAS	4.
Light and refreshing, made fresh daily from scratch <i>Ask about this week's featured flavors</i>	
NATURA™ FILTERED WATER	gratis

TOPO CHICO	4.
MEXICAN COCA COLA	4.
SOFT DRINKS	3.
ICED TEA	3.
COFFEE/ICED COFFEE	4.
SPECIALTY COFFEE	5.

COWBOY RIBEYE	58.
22oz. Grilled Bone-in Ribeye served with Roasted Potatoes and Onions	

CÓCTELES

THE ORIGINAL NINFARITA

Houston's most famous Margarita! Our proprietary recipe with 100% Agave Tequila Blanco

GLASS 9. PITCHER 30.

SIGNATURE COCKTAILS

THE NAVIGATION MARGARITA	13.
Tequila Ocho, Combier, Fresh-Squeezed Lime Juice, Agave Nectar	

MARGARITA AL PASTOR	12.
Tequila Blanco, Combier, Lime, Serrano, Cilantro, Grilled Pineapple <i>Created by our friends at Limantour in Mexico City!</i>	

OAXACAN MARGARITA*	11.
Del Maguey Vida Mezcal, Fresh Lime Juice, Prickly Pear, Spiced Salted Rim	

GRISELDA'S HIBISCUS MARGARITA	12.
Pueblo Viejo Blanco Tequila, House-Made Hibiscus Syrup, Egg Whites, Lime Juice, Sweet & Sour Rim	

POMEGRANATE MARGARITA	13.
Codigo Blanco Tequila, Cherry Liqueur, Pomegranate Syrup, Lime Juice	

MEXICAN MULE	12.
Lunazul Tequila, Ginger Mix, Passion Fruit Syrup, Agave, Lime Juice, Cucumber	

CÓDIGO PERFECT MARGARITA	14.
Codigo Reposado Tequila, Combier, Simple Syrup, Lime Juice	

MANGO-HABANERO MARGARITA	12.
Exotico Blanco Tequila, House-Made Mango-Habanero Mix, Lime Juice	

TEQUILA FLIGHTS

Three distinct styles - each one exemplifies the unique terrior of jalisco while maintaining a commitment to tradition.

SIEMBRA AZUL FLIGHT	16.
Siembra Azul Blanco, Siembra Valles High Proof, Siembra Azul 10 Años Reposado	

TEQUILA OCHO FLIGHT	18.
Tequila Ocho Blanco, Tequila Ocho Reposado, Tequila Ocho Añejo	

FORTALEZA FLIGHT	25.
Fortaleza Blanco, Fortaleza Reposado, Fortaleza Añejo	

CERVEZA

DRAFT

8TH WONDER 'INTELLECTUALE'	5.
CORONA	5.
DOS XX LAGER	5.
KARBACH 'HOPADILLO' IPA	5.
NEGRA MODELO	5.
PACIFICO	5.
ST. ARNOLD 'SANTO' BLACK KÖLSCH	5.
STELLA ARTOIS	5.

BOTTLE/CAN

BOHEMIA	5.
BUD LIGHT	4.
CARTA BLANCA	5.
COORS LIGHT	4.
CORONA/CORONA LIGHT	5.
DOS XX AMBER OR LAGER	5.
LONE STAR	4.
MICHELOB ULTRA	4.
MILLER LITE	4.
MODELO ESPECIAL	5.
MONTEJO	5.
NEGRA MODELO	5.
ST. ARNOLD AMBER	5.
SHINER BOCK	5.
SOL	5.
TECATE	5.
VICTORIA	5.

POBLANO MICHELADA*	7.
Cerveza, Ancho Reyes Chile Liqueur, Lime, Spiced Salted Rim over Ice	

VINO

WINES BY THE

GLASS/BOTTLE

MATTEO BRAIDOT PINOT GRIGIO	8./28.
Friuli-Venezia Giulia, Italy	
ALONDRA CHARDONNAY	12./44.
Mendocino, California	
OLIVARES ROSÉ	10./36.
Jumilla, Spain	
FOSSIL POINT PINOT NOIR	15./56.
Edna Valley, California	
ARADON TEMPRANILLO	8./28.
Rioja, Spain	
HERMANOS PECIÑA 'COSECHA'	10./36.
Rioja, Spain	
SEGURA VIDAS CAVA	8./28.
Penedès, Spain	

DESSERT WINES

2 OZ. POUR

RARE WINE CO. 'HISTORIC SERIES' MADEIRA, PORTUGAL	8.
'Baltimore' Rainwater, Verdelho 'New York' Malmsey, Special Reserve 'Savannah' Verdelho, Special Reserve	
RARE WINE CO. 'VALDESPINO' JEREZ, SPAIN	8.
'El Candado', Pedro Ximenez Sherry 'Palo Cortado', Viejo C.P. Sherry 'Ynocente' Fino Sherry	

SANGRIAS

Our Sangrias are House-Made Fresh Daily. Enjoy this Tex-Mex Classic!

GLASS 8. PITCHER 27.

TEQUILA, MEZCAL & SOTOL

We recommend the following selections from distillers and jimadores who value the vital role that agave spirits play in the Mexican economy. We are proud to support those striving to preserve the essence of this superb spirit.

MAKE ANY TEQUILA A MARGARITA +3.

with Fresh Lime Juice & Cointreau

BLANCO (UNAGED)

PUEBLO VIEJO	8.
ALTOS	10.
SIEMBRA AZUL	10.
TEQUILA OCHO	10.
PARTIDA	11.
EL TESORO PLATINUM	12.
MILAGRO SILVER	12.
SIETE LEGUAS	13.
CÓDIGO	14.
CÓDIGO ROSA	15.
FORTALEZA	15.
SIEMBRA VALLES HIGH PROOF	15.

REPOSADO (AGED 2 MONTHS - 1 YEAR)

PARTIDA	13.
EL TESORO	14.
TEQUILA OCHO	15.
CÓDIGO	16.
FORTALEZA	18.
SIEMBRA AZUL 10 AÑOS	18.

AÑEJO (AGED LONGER THAN A YEAR)

EL TESORO	15.
PARTIDA	15.
SIETE LEGUAS	15.
TEQUILA OCHO	18.
CÓDIGO	22.
FORTALEZA	25.

MEZCAL, SOTOL & BACANORA (SMOKEY / EARTHY)

HDC SOTOL PLATA	8.
DEL MAGUEY VIDA MEZCAL	9.
LA NIÑA DEL MEZCAL 'BACANORA D.O.'	12.
LA NIÑA DEL MEZCAL 'PRIMARIO'	12.
HDC SOTOL PLATINUM	15.
DEL MAGUEY CHICHICAPA	15.

**Our salts may contain peanuts and/or tree nut products.*

ESPECIALES DEL CHEF**QUESO ASADO** \$11

Queso fresco, chiles torreados, salsa de tomatillos, serrano peppers, baked and served with fresh corn tortillas

MEXICAN FLATBREAD \$12

Housemade flatbread topped with slow-roasted pork, plantains, pickled onions, pico de gallo, and Monterey Jack

SPICY BAKED OYSTERS \$18/\$36

Fresh east coast oysters on the half shell baked in our wood-burning oven, topped with spicy crabmeat. Available by the 1/2 dozen and dozen.

RABBIT TAMALE \$10

Wood oven roasted rabbit served with guajillo & tomatillo sauces.

ARROZ 7 MARES \$25

Shrimp, calamari, octopus, crabmeat, mussels, and white fish simmered in a house-made fish stock, served with rice, onions, tomatoes, and guajillo peppers.

MUSSELS \$28

Wood oven roasted mussels served with Spanish chorizo, potatoes, and jalapeños in a harissa-saffron broth, served with pico de gallo, and sliced, toasted baguette.

DUCK TACOS \$21

Wood oven roasted duck served with a jicama-mango slaw, and grilled vegetable salsa.



DESSERTS

KAHLÚA FLAN \$9

Traditional Mexican flan infused with Kahlúa, topped with house-made Dulce de Leche & whipped cream

TRES LECHES \$10

Our unique take on the classic, topped with marshmallow & flambéed to order

SOPAPILLAS JAMAICA \$10

Mexican vanilla gelato*, whipped cream & house-made Jamaica (hibiscus) syrup

MEXICAN CHOCOLATE CAKE \$12

Abuelita chocolate cake with vanilla gelato*

MOLE GELATO* \$7

Proprietary mole gelato recipe served with chocolate sauce & whipped cream

VANILA GELATO* \$3

Served with chocolate sauce & house-made Jamaica (hibiscus) syrup

*Made for us by Trentino Gelato

COFFEE

COFFEE	\$3	CAPPUCCHINO	\$4
ESPRESSO	\$3	CAFÉ LATTE	\$4
CORTADO	\$4	MACCHIATO	\$4
MEXICAN COFFEE	\$7	IRISH COFFEE	\$7



BRUNCH

HUEVOS RANCHEROS

13.

Two Eggs Over Easy with Cochinita Pibil, Avocado and Black Beans on a Crispy Tortilla, and Crispy Bacon on the Side

CARNITAS HASH & EGGS

15.

Served with Potatoes, Onions, and Hatch Chile Sauce, Topped with Two Fried Eggs

DESAYUNO MEXICANO

15.

Grilled Skirt Steak Served with Two Eggs Over Easy, Roasted Potatoes, Onions, and Guajillo Sauce

MEXICAN FLAT BREAD

15.

House-Made Flat Bread with Chorizo, Bacon, Potatoes, Queso fresco, Monterey Jack, Pico de Gallo, and Topped with Fried Quail Eggs

RED CHILE-PORK POSOLE

11.

Traditional Mexican "Hangover Soup"

Served with Avocado, Onions, Sour Cream, and Queso Fresco Tostada

ON THE SIDE

ORGANIC EGG	\$4	GUACAMOLE	\$4
CHEESE GRITS	\$3	CORN BREAD	\$4
CHORIZO	\$4	QUESO FRESCO	\$4
BACON	\$4	NEW POTATOES	\$4

COFFEE/BEVERAGES

COFFEE/ESPRESSO	\$4	CAFÉ MEXICANA	\$7
SPECIALTY COFFEE	\$5	IRISH COFFEE	\$7
JUGO NATURALES	\$4	CHOCOLATE CALIENTE	\$4
Freshly Squeezed Orange or Grapefruit Juice		Hot Mexican Chocolate	

CHEF'S PICK**FRIED QUAIL** \$17

On Goat Cheese Grits and Bacon, with Two Eggs Over Easy

TACOS CON HUEVOS

12.

Scrambled Eggs, Potatoes, Refried Beans, Oaxaca Cheese, Guacamole, and Tomatillo Salsa, Served with Your Choice of Chorizo or Bacon

OMELETTE REVENTADO

12.

Tomatoes, Peppers, Onions, Potatoes, Queso Fresco, and Ranchera Salsa

CHILAQUILES VERDES

12.

Served with Tomatillo Salsa, Queso, Sour Cream, and Topped with Two Fried Eggs

JUMBO LUMP CRAB CAKE

15.

Served with Sautéed Spinach, a Fried Duck Egg, and Guajillo-Chipotle Sauce

SUCKLING PIG - TWO WAYS

19.

Roasted Suckling Pig Served with Fresh Corn Tortillas, Porcetta Chorizo, and Tomatillo Sauce

COCKTAILS

BLOODY MARIA

7.

Our Take on a Spicy Bloody Mary, Made with Tequila Blanco

MIMOSA

6.

Sparkling Wine and Freshly Squeezed Orange Juice

HORCHATA BORRACHA

8.

Kahlúa, Tequila Blanco, and Toasted Rice Milk with Sugar and Cinnamon

