

LUNCH / DINNER

DRINKS

SEASONAL SPECIALS

DESSERT

BRUNCH

**ANTOJITOS**

|  |     |
|--|-----|
| <b>GUACAMOLE</b>   |     |
| Jalapeños, Onions, Cilantro, Tomatoes, and Fresh Lime                    |     |
| <b>SMALL</b>   | 9.  |
| <b>LARGE</b>   | 16. |
| <b>CRAB CAKE</b>   | 18. |
| Jumbo Lump Crabmeat Served with Chipotle Sauce                           |     |
| <b>QUESO FLAMEADO</b>  | 12. |
| Cheese Casserole with Chorizo  |     |
| <b>CEVICHE</b>   | 18. |
| Gulf Shrimp and Red Snapper with Jalapeños, Tomatoes, and Avocado        |     |
| <b>CEVICHE TOSTADA</b>   | 12. |
| Ceviche on a Crispy Corn Tostada with Queso Fresco, Onions, and Cilantro |     |

|   |     |
|---|-----|
| <b>MIXTO FRITO</b>  | 12. |
| Calamari, Shrimp, Octopus, Battered and Fried, served with Chiles & Chile Aioli |     |
| <b>CHILE CON QUESO</b>  | 10. |
| Spicy Cheese and Fire-Roasted Pepper Dip  |     |
| <b>MUSHROOM QUESADILLAS</b>   | 8.  |
| Fresh Corn Tortillas with Mushrooms, Poblano Peppers, and Mexican Cheeses       |     |
| <b>ADD CHICKEN</b>  | 2.  |
| <b>NACHOS</b>   | 9.  |
| with Beans, Cheese, Sour Cream, Jalapeños, Pico de Gallo, and Guacamole         |     |
| <b>ADD CHICKEN FAJITAS</b>  | 5.  |
| <b>ADD BEEF FAJITAS</b>   | 8.  |

**TACOS**

*Build Your Own Tacos. Prepared with Housemade Corn Tortillas*

|   |     |
|---|-----|
| <b>MUSICOS</b>  | 14. |
| Spicy Chopped Pork  |     |
| <b>GRILLED TEXAS REDFISH</b>  | 18. |
| with Chipotle Slaw  |     |
| <b>GRILLED SALMON</b>   | 16. |
| Tamarind-Glazed with Grilled Onions and Mango Salsa                                 |     |
| <b>DIABLO SHRIMP</b>  | 19. |
| Bacon-Wrapped with Jack Cheese  |     |
| <b>TACOS DE PULPO CAZUELITA</b>   | 18. |
| Wood Oven Roasted Octopus Tacos with Coleslaw, Grilled Potatoes, and Chipotle Aioli |     |
| <b>AL PASTOR</b>  | 14. |
| Wood Oven Roasted Pork and Pineapple  |     |

|  |     |
|--|-----|
| <b>ADOBO RABBIT TACOS</b>  | 24. |
| Served with Garbanzo Purée, fresh Corn Tortillas, and Guajillo Sauce |     |

**CALDOS Y ENSALADAS**

|  |     |
|--|-----|
| <b>SOUP OF THE DAY</b>   | MKT |
| <b>CALDO XOCHITL (SO-CHEEL) SOUP</b>   | 9.  |
| Shredded Chicken, Sliced Avocado, and Pico de Gallo  |     |
| <b>CAESAR SALAD</b>  | 8.  |
| The Original 1924 Tijuana Recipe with Shaved Manchego Cheese and Crumbled Roasted Garlic   |     |
| <b>ADD CHICKEN FAJITAS</b>   | 5.  |
| <b>ADD BEEF FAJITAS</b>  | 8.  |
| <b>FAJITA SALAD</b>  | 16. |
| Spicy Pickled Carrots, Cheese, Avocado, and Onion  |     |
| <b>CHICKEN ADOBO SALAD</b>   | 17. |
| Grilled Chicken Breast with Baby Greens, Texas Pecans, Goat Cheese, Grapes, and Sautéed Mushrooms in a Pink Peppercorn Vinaigrette |     |
| <b>SUB QUAIL</b>   | 5.  |
| <b>GRILLED OCTOPUS SALAD</b>   | 18. |
| Wood Oven Grilled Octopus Served over Sautéed Spinach and Radicchio, with Lemon Dressing   |     |
| <b>INDIA</b>   | 14. |
| Tostada Topped with Refried Beans, Cheese, Romaine Lettuce, Pico de Gallo, and Grilled Steak                                       |     |

**MAMA NINFA'S ORIGINAL**

**TACOS AL CARBON**

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

|                             |     |
|-----------------------------|-----|
| <b>ONE TACO A LA NINFA</b>  |     |
| Beef Fajitas                | 14. |
| Chicken Fajitas             | 12. |
| <b>TWO TACOS A LA NINFA</b> |     |
| Beef Fajitas                | 24. |
| Chicken Fajitas             | 20. |

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

**ENCHILADAS**

|   |     |
|---|-----|
| <b>ANTIGUAS</b>   | 12. |
| Cheese, and Ranchera Sauce  |     |
| <b>GRANJAS</b>  | 13. |
| Wood Oven Roasted Chicken, Cheese, and Ranchera Sauce                   |     |
| <b>AL CARBON</b>  | 18. |
| Beef with Cheddar Cheese  |     |
| <b>SUIZAS</b>   | 13. |
| Chicken and Tomatillo Crema   |     |
| <b>DEL MAR</b>  | 22. |
| Gulf Shrimp and Lump Crabmeat with Chipotle Sauce                       |     |
| <b>CARNITAS</b>   | 14. |
| Roasted Pork, Avocado, and Cheese                                       |     |
| <b>ENCHILADAS DE MOLE</b>   | 16. |
| Pulled Chicken Breast in Poblano Mole Sauce with Avocado and Sour Cream |     |

**NINFA'S MIXTAS**

|  |     |
|--|-----|
| <b>MIXTA CAMPESINO</b>   | 26. |
| Beef or Chicken Fajitas and Carnitas   |     |
| <b>MIXTA DIABLO</b>  | 28. |
| Jumbo Diablo Shrimp and your choice of Beef or Chicken Fajitas               |     |
| <b>PARILLA MIXTA (FOR TWO)</b>   | 55. |
| Beef or Chicken Fajitas, Carnitas, Shrimp, Baby Back Ribs, and Chile Relleno |     |
| <b>MIXTA NINFA</b>   | 29. |
| Fajitas and Shrimp   |     |
| <b>EL NOPALITO (FOR TWO)</b>   | 48. |
| Jumbo Shrimp, Baby Back Ribs, and Combination Fajitas                        |     |

**HANDMADE TAMALES**

|  |     |
|--|-----|
| <b>CHICKEN</b>   | 11. |
| with Tomatillo Crema Sauce                               |     |
| <b>BEEF</b>  | 12. |
| with Beef Gravy  |     |
| <b>PORK</b>  | 13. |
| "Oaxacan Style" Wrapped in a Banana Leaf with Beef Gravy |     |

**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**

**GRILLED CHICKEN**

Served Fajita Style

**CHICKEN AND BEEF COMBINATION**

**VEGETARIAN FAJITAS**

**EXTRAS**

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

MED LRG

27. 39.

18. 29.

25. 37.

13. 22.

**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

**PLATOS FUERTES**

|   |     |
|---|-----|
| <b>ADOBO CARNE ASADA</b>  | 25. |
| Grilled Beef Skirt Steak served with Potatoes, Onions, and Guajillo Sauce     |     |
| <b>CARNITAS</b>   | 16. |
| Slow-Cooked Pork with Molcajete Sauce, Green Onions and Sliced Avocado        |     |
| <b>COCHINITA PIBIL</b>  | 16. |
| Slow-Roasted Pork in our Wood Oven, Pickled Onions, Plantains, and Sour Cream |     |
| <b>CHILE RELLENOS</b>   | 14. |
| One filled with Cheese and One filled with Brisket Picadillo                  |     |
| <b>SHORT RIB CARNE GUISADA</b>  | 19. |
| Boneless Short Rib Beef Stew with Root Vegetables                             |     |
| <b>BABY BACK RIBS</b>   | 25. |
| Slow-Roasted Whole Rack of Ribs with House-Made Pasilla Pepper Sauce          |     |

**PLATOS TEJANOS**

|  |     |
|--|-----|
| <b>CABRITO FLAUTAS</b>   | 20. |
| Goat Flautas Served with Pickled Red Cabbage Slaw, Queso Fresco Crema, Tomatillo Sauce, and Spicy Consommé |     |

|  |     |
|--|-----|
| <b>EL EDDIE</b>  | 13. |
| Choice of Crispy or Soft Flour Tacos with Ground Beef Brisket or Shredded Chicken  |     |
| <b>TEJAS COMBO</b>   | 18. |
| Choice of Chicken or Beef Fajitas, a Beef Taco, and a Cheese Enchilada   |     |
| <b>EL HENRY</b>  | 13. |
| A Cheese Enchilada, Beef Tamale, and a Crispy Beef Taco  |     |
| <b>FLAUTAS</b>   | 16. |
| Filled with your Choice of Shredded Chicken or Shredded Beef Brisket, with Tomatillo and Molcajete Sauces, Guacamole, and Sour Cream |     |
| <b>DELICIOSO</b>   | 18. |
| One Chicken Flauta and one Taco a la Ninfa   |     |

**PLATOS DEL MAR**

|   |     |
|---|-----|
| <b>GRILLED TEXAS REDFISH</b>  | 21. |
| Wood Oven Grilled Texas Redfish Served with Tomatillo Salsa and Grilled Vegetables  |     |
| <b>FILETE A LA VERACRUZANA</b>  | 24. |
| Wood Oven Grilled Texas Redfish Topped with Pickled Carrots, Jalapeños, Ranchera Sauce, Capers, and Olives                        |     |
| <b>SHRIMP TAMPICO</b>   | 24. |
| Classic Jumbo Gulf Shrimp Pan-Seared with Garlic Butter   |     |
| <b>NINFA'S FAMOUS SHRIMP DIABLO</b>   | 24. |
| Filled with Cheese and Jalapeño, wrapped in Applewood-Smoked Bacon  |     |
| <b>MOLE GRILLED SALMON</b>  | 25. |
| Wood Oven Grilled Wild Caught Salmon with a Mole Spice Rub, Organic Stone Milled Grits, Poblano Pepper Sauce, and Roasted Peppers |     |

~ Prices and items are subject to change without notice. Please check the restaurant for the most current menu. ~

We are able to split checks up to a maximum of four ways. A Gratuity of 18% will be added to parties of 10 or more.

## 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.  
Código Silver Tequila, Combier, Fresh Lime Juice, Agave Nectar

**MARGARITA AL PASTOR** 13.  
Tequila Blanco, Triple Sec, Fresh Lime Juice, Jalapeño, Cilantro, Grilled Pineapple Garnish  
*Created by our friends at Limantour in Mexico City!*

**PUMPKIN MARGARITA\*** 13.  
Código 1530 Blanco Tequila, Gran Gala, Pumpkin, Agave Nectar, Fresh Lemon & Lime Juice, Spices, Salted Mole Rim

**LA PICOSITA MARGARITA** 11.  
Jalapeño Infused Tequila, Fresh Lime Juice, Passion Fruit

**CUCUMBER MINT MARGARITA\*** 13.  
Exotico Silver Tequila, Triple Sec, Fresh Lime Juice, Agave Nectar, Mint, Salted Mole Rim, Cucumber Garnish

**WINTER MARGARITA** 11.  
Agavales Tequila, Fresh Lime Juice, Maple Syrup, Winter Spices, Orange Garnish

**DIDOK TODDY** 11.  
Exotico Silver Tequila, Ginger Syrup, Spiced Syrup, Honey, Fresh Lemon Juice, Cinnamon Stick Garnish

**PRICKLY PEAR PALOMA** 13.  
Silver Tequila, Grapefruit Juice, Topo Sabores Toronja, Prickly Pear Soda, Grapefruit Garnish

## OCHO PERFECTO MARGARITA 25.

Tequila Ocho Single Barrel Añejo, Cointreau, Fresh Lime Juice, Agave Nectar

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

## 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

## SANGRIAS

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

GLASS 8. PITCHER 27.

## POBLANO MICHELADA\* 7.

Cerveza, Ancho Reyes Chile Liqueur, Lime, Spiced Salted Rim over Ice

## CERVEZA

## DRAFT

8TH WONDER 'DOME FAUX'M' CREAM ALE 5.

CORONA 5.

DOS XX LAGER 5.

KARBACH 'RODEO CLOWN' DOUBLE IPA 5.

MICHELOB ULTRA 5.

NEGRA MODELO 5.

PACIFICO 5.

ST. ARNOLD 'SANTO' BLACK KÖLSCH 5.

## BOTTLE/CAN

BLUE MOON BELGIAN WHITE 5.

BOHEMIA 5.

BUD LIGHT 4.

CARTA BLANCA 5.

COORS LIGHT 4.

CORONA/CORONA LIGHT 5.

DOS XX AMBER OR LAGER 5.

LONE STAR 4.

MILLER LITE 4.

MODELO ESPECIAL 5.

NEGRA MODELO 5.

SHINER BOCK 5.

SOL 5.

TECATE 5.

VICTORIA 5.

## TEQUILA &amp; MEZCAL

*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)

EXOTICO 8.

PUEBLO VIEJO 8.

AGAVALES SILVER 9.

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 (SMOKY / EARTHY)

DEL MAGUEY VIDA MEZCAL 9.

LA NIÑA DEL MEZCAL 'PRIMARIO' 12.

## TEQUILA FLIGHTS

|   |   |  |   |
|---|---|--|---|
| <b>SIEMBRA AZUL FLIGHT</b> 16.  | <b>CÓDIGO 1530 FLIGHT</b> 18.                             | <b>TEQUILA OCHO FLIGHT</b> 18.                                 | <b>FORTALEZA FLIGHT</b> 25.                           |
| Siembra Azul Blanco, Siembra Valles High Proof, Siembra Azul 10 Años Reposado | Código Blanco, Código Rosa, Código Reposado, Código Añejo | Tequila Ocho Blanco, Tequila Ocho Reposado, Tequila Ocho Añejo | Fortaleza Blanco, Fortaleza Reposado, Fortaleza Añejo |

## ESPECIALES DEL CHEF

### APPETIZERS

**PUMPKIN SOUP** small/large ..... 7/10.  
Queso Fresco, sage cream, pepitas

**QUESO ASADO** ..... 11.  
Panela cheese baked in our wood-burning oven, served with corn tortillas, chiles torreados, salsa de tomatillos, and serrano peppers

**MEXICAN FLATBREAD** ..... 12.  
Cochinita Pibil, plantain, pico de gallo, pickled onions and Monterey Jack cheese, baked in our wood-burning oven

**SPICY BAKED OYSTERS** ½dz/dz ..... 18/36.  
Fresh East coast Bluepoint oysters on the half shell baked in our wood-burning oven, served with chili oil, lime juice, and topped with spicy jumbo lump crab

### ENTRÉES

**WOOD-OVEN ROASTED DUCK TACOS** ..... 19.  
Wood-oven roasted duck served with a jicama-mango slaw, morita salsa, and pomegranate

**ARROZ NEGRO CON PULPO** ..... 32.  
Wood oven-roasted octopus, black rice, spanish chorizo, black tiger shrimp, shrimp tampico, green olives, and saffron

**7 MARES** ..... 36.  
Shrimp, squid, octopus, crabmeat, mussels, clams, and red fish, simmered in a housemade lobster-fish stock, served with verdolaga, onions, tomatoes, and guajillo peppers

### DESSERT

**PUMPKIN FLAN** ..... 10.  
With dulce de leche and housemade whipped cream

**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

**VANILLA GELATO\*** \$3

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

\*Made for us by Trentino Gelato

## 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

|                     |     |                     |     |
|---------------------|-----|---------------------|-----|
| <b>ORGANIC EGG</b>  | \$4 | <b>GUACAMOLE</b>    | \$4 |
| <b>CHEESE GRITS</b> | \$3 | <b>CORN BREAD</b>   | \$4 |
| <b>CHORIZO</b>      | \$4 | <b>QUESO FRESCO</b> | \$4 |
| <b>BACON</b>        | \$4 | <b>NEW POTATOES</b> | \$4 |

## COFFEE/BEVERAGES

|   |     |                           |     |
|---|-----|---------------------------|-----|
| <b>COFFEE/ESPRESSO</b>                      | \$4 | <b>CAFÉ MEXICANA</b>      | \$7 |
| <b>SPECIALTY COFFEE</b>                     | \$5 | <b>IRISH COFFEE</b>       | \$7 |
| <b>JUGO NATURALES</b>                       | \$4 | <b>CHOCOLATE CALIENTE</b> | \$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

