

ANTOJITOS

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

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

TACOS

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

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

CALDOS Y ENSALADAS

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

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

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

NINFA'S MIXTAS

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

HANDMADE TAMALES

CHICKEN	11.
with Tomatillo Crema Sauce	
BEEF	12.
with Beef Gravy	
PORK	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

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

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

PLATOS FUERTES

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

PLATOS TEJANOS

CABRITO FLAUTAS	20.
Goat Flautas Served with Pickled Red Cabbage Slaw, Queso Fresco Crema, Tomatillo Sauce, and Spicy Consommé	
EL EDDIE	13.
Choice of Crispy or Soft Flour Tacos with Ground Beef Brisket or Shredded Chicken	
TEJAS COMBO	18.
Choice of Chicken or Beef Fajitas, a Beef Taco, and a Cheese Enchilada	
EL HENRY	13.
A Cheese Enchilada, Beef Tamale, and a Crispy Beef Taco	
FLAUTAS	16.
Filled with your Choice of Shredded Chicken or Shredded Beef Brisket, with Tomatillo and Molcajete Sauces, Guacamole, and Sour Cream	
DELICIOSO	18.
One Chicken Flauta and one Taco a la Ninfa	

PLATOS DEL MAR

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

LUNCH / DINNER

DRINKS

SEASONAL SPECIALS

DESSERT

BRUNCH

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

Created by our friends at Limantour in Mexico City!

MANGO-PASSION FRUIT MARGARITA* 11.

Exotico Silver Tequila, Fresh Lime Juice, Passion Fruit, Mango, Salted Mole Rim

OAXACAN MARGARITA* 13.

Del Maguey Vida Mezcal, Fresh Lime Juice, Prickly Pear, Spiced Salted Rim

CUCUMBER MINT MARGARITA* 11.

Código Silver Tequila, Fresh Lime Juice, Cucumber, Mint, Salted Mole Rim

HIBISCUS-JALAPEÑO MOJITO 12.

Don Q Silver Rum, Housemade Hibiscus Syrup, Fresh Lime Juice, Jalapeño, Mint, Sugar Rim

NINFA PALOMA* 12.

Lunazul Blue Agave Tequila, Housemade Grapefruit Soda, Fresh Grapefruit, Salted Rim

ROSEMARY-RASPBERRY

ROSÉ SPRITZER 12.

Olivares Rosé, Chambord, Lemon-Lime Soda, Berry & Rosemary Garnish

BEVERAGES

AGUAS FRESCAS 4.

Light and refreshing, made fresh daily from scratch
Ask about this week's featured flavors

TOPO CHICO 4.

MEXICAN COCA COLA 4.

SOFT DRINKS 3.

ICED TEA 3.

COFFEE/ICED COFFEE 4.

SPECIALTY COFFEE 5.

NATURA™ FILTERED WATER *gratis*

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' 8.

MADEIRA, PORTUGAL

'Baltimore' Rainwater, Verdelho

'New York' Malmsey, Special Reserve

'Savannah' Verdelho, Special Reserve

RARE WINE CO. 'VALDESPINO' 8.

JEREZ, SPAIN

'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)

EXOTICO 8.

PUEBLO VIEJO 8.

LUNAZUL SILVER 9.

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.

TEQUILA FLIGHTS

Each distinct style exemplifies the unique terroir of jalisco while maintaining a commitment to tradition.

SIEMBRA AZUL FLIGHT 16.

Siembra Azul Blanco, Siembra Valles High Proof, Siembra Azul 10 Años Reposado

CÓDIGO 1530 FLIGHT 18.

Código Blanco, Código Rosa, Código Reposado, Código Añejo

TEQUILA OCHO FLIGHT 18.

Tequila Ocho Blanco, Tequila Ocho Reposado, Tequila Ocho Añejo

FORTALEZA FLIGHT 25.

Fortaleza Blanco, Fortaleza Reposado, Fortaleza Añejo

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

ESPECIALES DEL CHEF

SPRING 2017

OSTIONES FRIOS \$18/\$32

Fresh east coast Bluepoint oysters on the half shell served raw with our housemade cocktail sauce and pico de gallo

Prices apply to 8 or 12 oysters

RABBIT TAMALE \$10

Wood oven roasted rabbit served with guajillo & tomatillo sauces

QUESO ASADO \$11

Baked queso fresco, chiles torreados, salsa de tomatillos, and serrano peppers served with fresh corn tortillas

ELOTE BORRACHO Y LOCO \$10

Local wood oven roasted corn with mayonnaise, chile de arbol, mezcal, and lime juice

MEXICAN FLATBREAD \$12

Housemade flatbread baked in our wood-burning oven, topped with slow-roasted pork, plantains, pickled onions, pico de gallo, and Monterey Jack cheese

DUCK TACOS \$21

Wood oven roasted duck served with a jicama-mango slaw and raspberry-morita pepper sauce

TIRADITO DE PULPO \$23

Thinly sliced wood oven roasted octopus, served with a green salad and black garlic sauce

CHILLED SHRIMP SALAD \$22

Poached Gulf shrimp with fresh avocado, red onion, and cilantro served with tepache vinaigrette

CRAWFISH CAZUELITA \$22

Louisiana softshell crawfish casserole with corn, potatoes, and spices served with a celery root slaw

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

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

