

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

12.

10.

8.

2.

9.

5.

8.

TACOS

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

MUSICOS

Spicy Chopped Pork

GRILLED TEXAS REDFISH

with Chipotle Slaw

GRILLED SALMON

Tamarind-Glazed with Grilled Onions and Mango Salsa

DIABLO SHRIMP

Bacon-Wrapped with Jack Cheese

TACOS DE PULPO CAZUELITA

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

AL PASTOR

Wood Oven Roasted Pork and Pineapple

14.

18.

16.

19.

18.

14.

ADOBO RABBIT TACOS

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

24.

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

Cheese, and Ranchera Sauce

12.

GRANJAS

Wood Oven Roasted Chicken, Cheese, and Ranchera Sauce

13.

AL CARBON

Beef with Cheddar Cheese

18.

SUIZAS

Chicken and Tomatillo Crema

13.

DEL MAR

Gulf Shrimp and Lump Crabmeat with Chipotle Sauce

22.

CARNITAS

Roasted Pork, Avocado, and Cheese

14.

ENCHILADAS DE MOLE

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

16.

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.

PARRILLA 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 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

~ 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, Combier, Fresh Lime Juice, Serrano, Cilantro, Grilled Pineapple Garnish

Created by our friends at Limantour in Mexico City!

MANGO MARGARITA* 13.

Exotico Silver Tequila, Triple Sec, Fresh Lime Juice, Agave, Nectar, Cholula Salsa, Grenadine, Salted Mole Rim, Mango Garnish

CUCUMBER MINT MARGARITA* 13.

Exotico Silver Tequila, Triple Sec, Fresh Lime Juice, Agave Nectar, Mint, Salted Mole Rim, Cucumber Garnish

BLUEBERRY MOJITO 13.

Don Q Silver Rum, Fresh Lime Juice, Mint, Sugar Rim, Blueberry & Lime Garnish

SUMMER ROSE MARGARITA 13.

Lunazul Tequila, Guava Purée, Fresh Lime Juice, Agave Nectar, Triple Sec, Mint, Guava Garnish

WATERMELON MARGARITA* 13.

Casamigos Silver Tequila, Watermelon Juice, Triple Sec, Fresh Lime Juice, Agave Nectar, Salted Mole Rim, Watermelon Garnish

SANTO RASPBERRY LIMONADO 13.

Santo Mezquila, Lemonade, Sugar Rim, Raspberry & Lemon 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, 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.

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.

MAKE ANY TEQUILA A MARGARITA +3.
with Fresh Lime Juice & Cointreau

AÑEJO (AGED LONGER THAN A YEAR)

EL TESORO 15.

PARTIDA 15.

SIETE LEGUAS 15.

TEQUILA OCHO 18.

CÓDIGO 22.

FORTALEZA 25.

MEZCAL, SOTOL & BACANORA
(SMOKY / 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.

TEQUILA FLIGHTS

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

ESPECIALES DEL CHEF

SUMMER 2017

SPICY BAKED OYSTERS \$18/\$36

Fresh east coast Bluepoint oysters on the half shell baked in our wood-burning oven, served with chili oil, lime juice, & topped with spicy jumbo lump crab
Prices apply to 1/2 dozen & dozen

WATERMELON SALAD \$24

Fresh locally grown watermelon salad with prawns, lemon, lime, and verdolaga.
Served with a side of watermelon gazpacho.

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 on the cob 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

CHICKEN & PORK ALBONDIGAS \$14

Wood oven roasted chicken & pork meatballs served with salsa, panela cheese, and cactus

TACOS DE CORDERO \$28

Wood oven roasted lamb loin tacos served with chimichurri, harissa, garbanzo purée, and a tomato cucumber salad

WHOLE RED SNAPPER \$48

Flash-fried whole Gulf snapper served on a bed of greens and Mexican onions with sliced limes

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

