

LUNCH/DINNER
DRINKS
SEASONAL SPECIALS
DESSERT
BRUNCH

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.

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 Breast of Chicken 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	

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	

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!

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	
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	
MIXTA NINFA	29.
Fajitas and Shrimp	
PARILLA MIXTA (FOR TWO)	55.
Beef or Chicken Fajitas, Carnitas, Shrimp, Baby Back Ribs, and Chile Relleno	
EL NOPALITO (FOR TWO)	48.
Jumbo Shrimp, Baby Back Ribs, and Combination Fajitas	

FAJITAS

*Mama Ninfa's inspiration and still, after all these years, the gold standard.
Served with Rice and Your Choice of Beans*

	MED	LRG
MARINATED AND GRILLED BEEF SKIRT STEAK	27.	39.
GRILLED CHICKEN	18.	29.
Served Fajita Style		
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

Medium 5. Large 7.

DURANGO

Crispy Bacon, Tomatoes, and Jalapeños

MEXICANA

Tomatoes, Onions, and Cilantro

BERRY

Tomatoes, Onions, Jalapeños, and Mushrooms

CHIHUAHUA

Bacon, Green Peppers, Onions, and Cheese

FAJITA BURGER 16.

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

PLATOS TEJANOS

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	
CABRITO FLAUTAS	20.
Goat Flautas Served with Pickled Red Cabbage Slaw, Queso Fresco Crema, Tomatillo Sauce, and Spicy Consommé	
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 Spiced Rub, Organic Stone Milled Grits, Poblano Pepper Sauce, and Roasted Peppers	

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	

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COCTELES

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

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.

- MICHELOB ULTRA 4.

- MILLER LITE 4.

- MODELO ESPECIAL 5.

- NEGRA MODELO 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

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.

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.

TEQUILA FLIGHTS

Several Distinct Styles.

Each one 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

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

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

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

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ESPECIALES DEL CHEF

FALL 2017

PUMPKIN SOUP \$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 \$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

CHILE EN NOGADA \$24

Poblano chile stuffed with ground pork, apples, raisins, and almonds, served with Nogada sauce and topped with pomegranate seeds

DOUBLE CUT PORK CHOP \$26

8 oz. double cut pork chop with chipotle sauce, roasted sweet potatoes, and habaero pear relish

WOOD-OVEN ROASTED LAMB TACOS \$24

Served with chile morita sauce, garbanzo purée and pomegranate pico de gallo

WOOD-OVEN ROASTED VENISON LOIN \$26

Served with braised cabbage, poblano peppers, roasted garlic sauce, and onion bacon marmalade

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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

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- 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

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 Tomatilla 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

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	

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