

**LUNCH/DINNER**  
**DRINKS**  
**SEASONAL SPECIALS**  
**DESSERT**  
**BRUNCH**

**ANTOJITOS**

**GUACAMOLE**

Jalapeños, Onions, Cilantro, Tomatoes, and Fresh Lime

**SMALL** 9.  
**LARGE** 16.

**CRAB CAKE**

Jumbo Lump Crabmeat Served with Chipotle Sauce 18.

**QUESO FLAMEADO**

Cheese Casserole with Chorizo 12.

**CEVICHE**

Gulf Shrimp and Red Snapper with Jalapeños, Tomatoes, and Avocado 18.

**CEVICHE TOSTADA**

Ceviche on a Crispy Corn Tostada with Queso Fresco, Onions, and Cilantro 12.

**MIXTO FRITO**

Calamari, Shrimp, Octopus, Battered and Fried, served with Chiles & Chile Aioli 12.

**CHILE CON QUESO**

Spicy Cheese and Fire-Roasted Pepper Dip 10.

**MUSHROOM QUESADILLAS**

Fresh Corn Tortillas with Mushrooms, Poblano Peppers, and Mexican Cheeses 8.

**ADD CHICKEN** 2.

**NACHOS**

with Beans, Cheese, Sour Cream, Jalapeños, Pico de Gallo, and Guacamole 9.

**ADD CHICKEN FAJITAS** 5.

**ADD BEEF FAJITAS** 8.

**CALDOS Y ENSALADAS**

**SOUP OF THE DAY**

MKT

**CALDO XOCHITL (SO-CHEEL) SOUP**

Shredded Chicken, Sliced Avocado, and Pico de Gallo 9.

**CAESAR SALAD**

The Original 1924 Tijuana Recipe with Shaved Manchego Cheese and Crumbled Roasted Garlic 8.

**ADD CHICKEN FAJITAS** 5.

**ADD BEEF FAJITAS** 8.

**FAJITA SALAD**

Spicy Pickled Carrots, Cheese, Avocado, and Onion 16.

**CHICKEN ADOBO SALAD**

Grilled Breast of Chicken with Baby Greens, Texas Pecans, Goat Cheese, Grapes, and Sautéed Mushrooms in a Pink Peppercorn Vinaigrette 17.

**SUB QUAIL**

5.

**GRILLED OCTOPUS SALAD**

Wood Oven Grilled Octopus Served over Sautéed Spinach and Radicchio, with Lemon Dressing 18.

**INDIA**

Tostada Topped with Refried Beans, Cheese, Romaine Lettuce, Pico de Gallo, and Grilled Steak 14.

**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.

**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**

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.

**MIXTA NINFA**

Fajitas and Shrimp 29.

**PARILLA MIXTA (FOR TWO)**

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

**EL NOPALITO (FOR TWO)**

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

**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**

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 Spiced 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.

**BABY BACK RIBS**

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

LUNCH/DINNER  
DRINKS  
SEASONAL SPECIALS  
DESSERT  
BRUNCH

COCTELES

THE ORIGINAL  
NINFARITA

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

GLASS 9. PITCHER 30.

SIGNATURE COCKTAILS

<b>THE NAVIGATION MARGARITA</b>	13.
Código Silver Tequila, Combier, Fresh Lime Juice, Agave Nectar	
<b>MARGARITA AL PASTOR</b>	13.
Tequila Blanco, Combier, Fresh Lime Juice, Serrano, Cilantro, Grilled Pineapple Garnish	
<i>Created by our friends at Limantour in Mexico City!</i>	
<b>PUMPKIN MARGARITA</b>	13.
Código 1530 Blanco Tequila, Gran Gala, Pumpkin, Agave Nectar, Fresh Lemon & Lime Juice, Spices, Lime Wheel Garnish	
<b>LA PICOSITA MARGARITA</b>	11.
Jalapeño Infused Tequila, Fresh Lime Juice, Passion Fruit, Lime Wheel Garnish	
<b>CUCUMBER MINT MARGARITA*</b>	13.
Exotico Silver Tequila, Triple Sec, Fresh Lime Juice, Agave Nectar, Mint, Salted Mole Rim, Cucumber Garnish	
<b>BLUEBERRY MOJITO</b>	13.
Don Q Silver Rum, Fresh Lime Juice, Mint, Sugar Rim, Blueberry & Lime Garnish	
<b>WINTER MARGARITA</b>	11.
Agavales Tequila, Fresh Lime Juice, Maple Syrup, Winter Spices, Orange Garnish	
<b>DIDOK TODDY</b>	11.
Exotico Silver Tequila, Ginger Syrup, Spiced Syrup, Honey, Fresh Lemon Juice, Lime Wheel Garnish	
<b>PRICKLY PEAR PALOMA</b>	13.
Silver Tequila, Grapefruit Juice, Topo Sabores Toronja, Prickly Pear Soda, Lime Wheel Garnish	
<b>MANGO MARGARITA*</b>	13.
Exotico Silver Tequila, Triple Sec, Fresh Lime Juice, Agave Nectar, Cholula Salsa, Grenadine, Salted Mole Rim, Mango Garnish	

OCHO PERFECTO MARGARITA 25.

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

CERVEZA

DRAFT

<b>8TH WONDER 'DOME FAUX'M' CREAM ALE</b>	5.
<b>CORONA</b>	5.
<b>DOS XX LAGER</b>	5.
<b>KARBACH 'RODEO CLOWN' DOUBLE IPA</b>	5.
<b>MICHELOB ULTRA</b>	5.
<b>NEGRA MODELO</b>	5.
<b>PACIFICO</b>	5.
<b>ST. ARNOLD 'SANTO' BLACK KÖLSCH</b>	5.

BOTTLE/CAN

<b>BLUE MOON BELGIAN WHITE</b>	5.
<b>BOHEMIA</b>	5.
<b>BUD LIGHT</b>	4.
<b>CARTA BLANCA</b>	5.
<b>COORS LIGHT</b>	4.
<b>CORONA/CORONA LIGHT</b>	5.
<b>DOS XX AMBER OR LAGER</b>	5.
<b>LONE STAR</b>	4.
<b>MICHELOB ULTRA</b>	4.
<b>MILLER LITE</b>	4.
<b>MODELO ESPECIAL</b>	5.
<b>NEGRA MODELO</b>	5.
<b>SHINER BOCK</b>	5.
<b>SOL</b>	5.
<b>TECATE</b>	5.
<b>VICTORIA</b>	5.

POBLANO MICHELADA\* 7.

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

VINO

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

SANGRIAS

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

GLASS 8. PITCHER 27.

TEQUILA & 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)

<b>EXOTICO</b>	8.
<b>PUEBLO VIEJO</b>	8.
<b>LUNAZUL SILVER</b>	9.
<b>ALTOS</b>	10.
<b>SIEMBRA AZUL</b>	10.
<b>TEQUILA OCHO</b>	10.
<b>PARTIDA</b>	11.
<b>EL TESORO PLATINUM</b>	12.
<b>MILAGRO SILVER</b>	12.
<b>SIETE LEGUAS</b>	13.
<b>CÓDIGO</b>	14.
<b>CÓDIGO ROSA</b>	15.
<b>FORTALEZA</b>	15.
<b>SIEMBRA VALLES HIGH PROOF</b>	15.

REPOSADO (AGED 2 MONTHS - 1 YEAR)

<b>PARTIDA</b>	13.
<b>EL TESORO</b>	14.
<b>TEQUILA OCHO</b>	15.
<b>CÓDIGO</b>	16.
<b>FORTALEZA</b>	18.

AÑEJO (AGED LONGER THAN A YEAR)

<b>EL TESORO</b>	15.
<b>PARTIDA</b>	15.
<b>SIETE LEGUAS</b>	15.
<b>TEQUILA OCHO</b>	18.
<b>CÓDIGO</b>	22.
<b>FORTALEZA</b>	25.

MEZCAL (SMOKEY / EARTHY)

<b>DEL MAGUEY VIDA MEZCAL</b>	9.
<b>LA NIÑA DEL MEZCAL 'PRIMARIO'</b>	12.

TEQUILA FLIGHTS

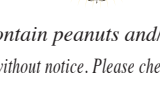
Several Distinct Styles.

Each one exemplifies the unique terroir of Jalisco while maintaining a commitment to tradition.

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

BEVERAGES

<b>AGUAS FRESCAS</b>	4.
Light and refreshing, made fresh daily from scratch	
<i>Ask about this week's featured flavors</i>	
<b>TOPO CHICO</b>	4.
<b>MEXICAN COCA COLA</b>	4.
<b>SOFT DRINKS</b>	3.
<b>ICED TEA</b>	3.
<b>COFFEE/ICED COFFEE</b>	4.
<b>SPECIALTY COFFEE</b>	5.
<b>NATURA™ FILTERED WATER</b>	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. ~

LUNCH/DINNER  
DRINKS  
SEASONAL SPECIALS  
DESSERT  
BRUNCH

**ESPECIALES DEL CHEF**

**APPETIZERS**

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

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

**MEXICAN FLATBREAD** .....  
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** .....  
Wood-oven roasted duck served with a jicama-mango slaw, morita salsa, and pomegranate

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

**7 MARES** .....  
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** .....  
With dulce de leche and housemade whipped cream

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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

<b>COFFEE</b>	\$3	<b>CAPPUCCHINO</b>	\$4
<b>ESPRESSO</b>	\$3	<b>CAFÉ LATTE</b>	\$4
<b>CORTADO</b>	\$4	<b>MACCHIATO</b>	\$4
<b>MEXICAN COFFEE</b>	\$7	<b>IRISH COFFEE</b>	\$7

**LUNCH/DINNER**  
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**SEASONAL SPECIALS**  
**DESSERT**  
**BRUNCH**

**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

**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**

<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	

**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