

**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.

**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 Breast of Chicken 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	

**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	

**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*

<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	

**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>MIXTA NINFA</b>	29.
Fajitas and Shrimp	
<b>PARILLA MIXTA (FOR TWO)</b>	55.
Beef or Chicken Fajitas, Carnitas, Shrimp, Baby Back Ribs, and Chile Relleno	
<b>EL NOPALITO (FOR TWO)</b>	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
<b>MARINATED AND GRILLED BEEF SKIRT STEAK</b>	27.	39.
<b>GRILLED CHICKEN</b>	18.	29.
Served Fajita Style		
<b>CHICKEN AND BEEF COMBINATION</b>	25.	37.
<b>VEGETARIAN FAJITAS</b>	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

<b>FAJITA BURGER</b>	16.
Ground and chopped Fajita, topped with Grilled Onions, Poblanos, Avocado, Cheese, and Chipotle Mayonnaise	

**PLATOS TEJANOS**

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

**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	

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

- 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

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.

- 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

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

**ESPECIALES DEL CHEF**

**QUESO ASADO \$11**

Queso fresco, chiles torreados, salsa de tomatillos, serrano peppers, baked and served with fresh corn tortillas

**MEXICAN FLATBREAD \$12**

Housemade flatbread topped with slow-roasted pork, plantains, pickled onions, pico de gallo, and Monterey Jack

**SPICY BAKED OYSTERS \$18/\$36**

Fresh east coast oysters on the half shell baked in our wood-burning oven, topped with spicy crabmeat.  
Available by the 1/2 dozen and dozen.

**RABBIT TAMALE \$10**

Wood oven roasted rabbit served with guajillo & tomatillo sauces.

**ARROZ 7 MARES \$25**

Shrimp, calamari, octopus, crabmeat, mussels, and white fish simmered in a house-made fish stock, served with rice, onions, tomatoes, and guajillo peppers.

**MUSSELS \$28**

Wood oven roasted mussels served with Spanish chorizo, potatoes, and jalapeños in a harissa-saffron broth, served with pico de gallo, and sliced, toasted baguette.

**DUCK TACOS \$21**

Wood oven roasted duck served with a jicama-mango slaw, and grilled vegetable salsa.

LUNCH/DINNER  
DRINKS  
SEASONAL SPECIALS  
DESSERT  
BRUNCH

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  
DRINKS  
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