

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 Spice 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.

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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

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 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

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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