# Menu

## Drinks

### Seasonal Specials

- **The Original NinfaRita**
  - Houston's most famous Margarita! Our proprietary recipe with 100% Agave Tequila Blanco

### Cocktails

- **Make Any Tequila A Margarita +3.**
  - with Fresh Lime Juice & Combier

### Agua Fresca

- **Light and refreshing, made fresh daily from scratch. Ask about this week’s featured flavors**

### Aguas Frescas

- **TOPO CHICO**
- **MEXICAN COCA COLA**

### Soft Drinks

- **ICED TEA**
- **COFFEE/ICED COFFEE**
- **SPECIALTY COFFEE**
- **NATURA™ FILTERED WATER**

### Tea and Coffee

- **Light and refreshing, made fresh daily from scratch. Ask about this week's featured flavors**

### Vinhos

<table>
<thead>
<tr>
<th>Country</th>
<th>Wine Name</th>
<th>Type</th>
<th>Price/Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spain</td>
<td>Ramón Rautós CAVA BRUT</td>
<td>Brut</td>
<td>9.00</td>
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<tr>
<td>Spain</td>
<td>POEMA CAVA BRUT ROSÉ</td>
<td>Brut Rose</td>
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<tr>
<td>Napa Valley, CA</td>
<td>HONIG SAUVIGNON BLANC</td>
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<tr>
<td>Venezia Giulia, Italy</td>
<td>MATTEO BRAIDOT PINOT GRIGIO</td>
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<tr>
<td>Jumilla, Spain</td>
<td>HONORO VERA ROSÉ</td>
<td>Rosé</td>
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<tr>
<td>Sonoma County, CA</td>
<td>DOMAINE ST.GEORGE CHARDONNAY</td>
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<tr>
<td>Sonoma County, CA</td>
<td>PAUL HOBBS 'CROSSBARN' CHARDONNAY</td>
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<td>14.00</td>
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<tr>
<td>Santa Lucia Highlands, CA</td>
<td>LULI PINOT NOIR</td>
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<tr>
<td>Rioja, Spain</td>
<td>HERMANOS PECIÑA 'COSECHA'</td>
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<tr>
<td>California</td>
<td>NO CURFEW RED BLEND</td>
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<td>9.00</td>
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<tr>
<td>Lodi, CA</td>
<td>METTLER CABERNET SAUVIGNON</td>
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<td>14.00</td>
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### Sangrias

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

### Signature Cocktails

- **The Navigation Margarita**
  - Código 1530 Blanco Tequila, Combier, Fresh Lime Juice, Agave Nectar
- **Texas Tini**
  - Silver Tequila, Combier, Olive Infused Vermouth, Fresh Lime Juice
- **Cucumber Mint Margarita +8.**
  - Silver Tequila, Syrup, Fresh Lime Juice, Agave, Mint, Salted Mole Rim, Cucumber Garnish
- **Champagne Mojito**
  - Casa Magdalena Rum, Sparkling Wine, Mint Syrup, Fresh Lime Juice
- **Ranch Water**
  - El Tesoro Reposado Tequila, Fresh Lime Juice, Topo Chico
- **Tamarind Mole Margarita +8.**
  - El Tesoro Reposado Tequila, Tamarind, Fresh Lime Juice, Agave, Salted Mole Rim
- **Guava Paloma +8.**
  - Silver Tequila, Guava Purée, Fresh Lime Juice, Topo Sabores Grapefruit
- **Super Mex +13.**
  - Silver Tequila, Hibiscus Tea, Fresh Limonada
- **Mango Habanero Margarita +8.**
  - Silver Tequila, Mango, Habañero Peppers, Fresh Lime Juice, Salted Mole Rim
- **Skinny Margarita +10.**
  - Silver Tequila, Fresh Lime Juice, Reduced Agave Nectar

### Tequila & Mezcal

<table>
<thead>
<tr>
<th>Spirit</th>
<th>Bottle Size</th>
<th>Price</th>
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<tbody>
<tr>
<td>BLANCO (UNAGED)</td>
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<tr>
<td>Pueblo Viejo</td>
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<td>G4</td>
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<td>10.00</td>
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<tr>
<td>Herradura</td>
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<tr>
<td>Don Julio</td>
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<tr>
<td>Milagro Silver</td>
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<tr>
<td>Patrón Silver</td>
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<td>Tequila Ocho</td>
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<td>El Tesoro</td>
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<tr>
<td>San Matias Tahona</td>
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<tr>
<td>Siete Leguas</td>
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<tr>
<td>Fortaleza</td>
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<tr>
<td>Siembra Valles High Proof</td>
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<td>Roca Patron</td>
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<td>Clase Azul</td>
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<tr>
<td>Reposado (AGED 2 MONTHS - 1 YEAR)</td>
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<tr>
<td>Don Julio</td>
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<td>12.00</td>
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<tr>
<td>Herradura</td>
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<tr>
<td>Patrón</td>
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<tr>
<td>Tequila Ocho</td>
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<tr>
<td>El Tesoro</td>
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<tr>
<td>Siete Leguas</td>
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<td>14.00</td>
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<tr>
<td>Mezcal (SMOKY / EARTHY)</td>
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<tr>
<td>Los Vecinos Es Pein</td>
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<tr>
<td>Del Maguey Vida Mezcal</td>
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<td>Gracias A Dios Espeadin</td>
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<tr>
<td>Don Mateo Pechuga</td>
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<tr>
<td>Rey Campesino Cuishe</td>
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## Wines

- **NEW: DRAFTDRUNK 8TH WONDER "DOME FAUX’M’ CREAM ALE** 5.5
- **DOS EQUIS LAGER** 5.5
- **KARBACH ‘LOVE STREET’ KÖLSCH** 5.5
- **BUD LIGHT** 5.5
- **MICHELOB ULTRA** 5.5
- **NEGRA MODELO** 5.5
- **PACIFICO** 5.5
- **ST. ARNOLD ‘PUB CRAWL’ PALE ALE** 5.5
- **BOHEMIA** 5.5
- **BUD LIGHT** 4.5
- **COORS LIGHT** 4.5
- **CORONA/CORONA LIGHT** 5.5
- **DOS EQUIS AMBER/LAGER** 5.5
- **MILLER LIGHT** 4.5
- **MODELO ESPECIAL** 5.5
- **NEGRA MODELO** 5.5
- **SHINE BOK** 5.5
- **TECATE** 5.5

## Tequila and Mezcal

- **TOPO CHICO** 4.5
- **BUD LIGHT** 4.5
- **COORS LIGHT** 4.5
- **CORONA/CORONA LIGHT** 5.5
- **DOS EQUIS AMBER/LAGER** 5.5
- **MILLER LIGHT** 4.5
- **MODELO ESPECIAL** 5.5
- **NEGRA MODELO** 5.5
- **SHINE BOK** 5.5
- **TECATE** 5.5

## Prices and Items

~ Prices and items are subject to change without notice. Please check the restaurant for the most current menu. ~
OSTIONES AGUA DE CHILI .......................... 18./36.
Freshly shucked Blue Point oysters on the half shell with an agua de chili and pomegranate pico de gallo “mignonette”
Served by the 1/2 dozen/dozen

TACOS DE PATO ........................................................... 19.
Wood-oven roasted duck, morita salsa, raspberries, and a jicama-mango slaw

BEN A MI (PORK BELLY TORTA) .............. 14.
Pork belly, chopped carnitas, pickled Fresno peppers, assorted fresh vegetables, jicama, cilantro, and chipotle aioli

POZOLE DE MARISCOS ................................. 24.
Green pozole with littleneck clams, head-on prawns, seafood sausage, pumpkin seeds, epazote, cilantro

ARROZ NEGRO CON PULPO ......................... 20.
Wood-oven roasted octopus, black rice, Spanish chorizo, black tiger shrimp, shrimp tampico, green olives, and saffron
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 & hibiscus syrup

MEXICAN CHOCOLATE CAKE /12
Abuelita chocolate cake with vanilla gelato

VANILLA GELATO /4

COFFEE

COFFEE/ESPRESSO /4
SPECIALTY COFFEES /5
CAFÉ MEXICANA /7
NINFA’S BRUNCH MENU

MAINS

HUEVOS RANCHEROS / $13
Two Eggs Over-Easy with Crispy Tortilla, Avocado and Black Beans on a Crispy Tortilla, Topped with Ranchero Sauce, and Crispy Bacon on the Side

CARNITAS HASH & EGGS / $14
Served with Potatoes, Onions, and Tomatillo Salsa, Topped with Splayed Eggs

DESERTO MEXICANO / $15
Grilled Steak Served with Two Eggs Over-Easy, Roasted Potatoes, Onions, and Guajillo Sauce

TACOS CON HUEVOS / $12
Scrambled Eggs, Potatoes, Refried Beans, Oaxacan Cheese, Guacamole, and Tomatillo Cream Sauce, Served with Your Choice of Chorizo or Bacon

RED CHILE-PORK POSOLE / $12
Traditional Mexican “Hangover Soup” Served with Avocado, Sour Cream, and a Queso Fresco Tostada

CHEF’S CHOICE

MIGAS DIVORCIADAS / $13
Eggs Scrambled with Crispy Corn Tortillas, Beef Fajita, Crema Mexicana, and Pico de Gallo with Black Bean Quebrada Sauce

SIDES

BACON / $4
CHORIZO / $4
CHEESE GURITES / $3
CAFE FREE EGGS / $4
GUACAMOLE / $4
QUESO FRESCO / $4
NEW POTATOES / $4
SEASONAL FRUIT / $4
CORN BREAD / $5
served with guava jelly & goat butter

DRINKS

CAFÉ/ESPRESSO / $4
SPECIALTY COFFEE / $5
CAFÉ MEXICANA / $8
tequila blanco, kahlúa, whipped cream
MEXICAN HOT CHOCOLATE / $4
JUGO NATURALES / $4
freshly squeezed juice
AGUA FRESCAS / $4
made fresh daily

COCKTAILS

GUAVA MIMOSA / $8
sparkling wine and guava purée
CLASSIC MIMOSA / $8
sparkling wine and freshly squeezed orange juice
BLOODY MARIA / $8
our take on a spicy bloody mary made with tequila blanco
EL CARAJILLO / $9
Licor 43 and Katz’s velvet espresso
HORCHATA BORRACHA / $9
kahlúa, tequila blanco, and toasted rice milk with sugar and cinnamon

~ We Proudly Brew Katz Coffee ~
Certified Organic & Kosher
~ All our Eggs are Cage Free and Hormone Free ~

LUNCH/DINNER

SEASONAL SPECIALS

DESSERT

HAPPY HOUR

BRUNCH

LUNCH/DINNER

DRINKS

SEASONAL SPECIALS

DESSERT

BRUNCH

HAPPY HOUR
LUNCH/DINNER
DRINKS
SEASONAL SPECIALS
DESSERT
BRUNCH
HAPPY HOUR

LAS BEBIDAS ESPECIALES

CÓCTELES 7

THE ORIGINAL NINFARITA
Houston’s Most Famous Margarita!
Our Proprietary Recipe with 100% Agave Silver Tequila

GUAVA OR STRAWBERRY NINFARITA
100% Agave Silver Tequila, Fruit Purée, Triple Sec

NINFARITA’S AVAILABLE FROZEN OR ON THE ROCKS

TAMARIND MOLE MARGARITA
El Tesoro Reposado Tequila, Tamarind, Fresh Lime Juice, Agave, Salted Mole Rim

SPICY PINEAPPLE MARGARITA
Jalapeño Infused Tequila, Pineapple, XO Orange

AZTEC NEGRONI
Gracias a Dios Oaxacan Gin, Campari, Sweet Vermouth

CARAJILLO
Licor 43, Espresso

VINO 7

OPERA SPARKLING CAVA, Spain 2019
HONORO VERA ROSE, Jumilla, Spain 2018
DOMAINE ST. GEORGES CHARDONNAY, Sonoma, CA 2019
NO CURFEW RED BLEND, California 2017

SANGRIA
Red Wine, Tequila, Whiskey, Fresh Fruit, Spices

CERVEZA 4

DOS EQUIS PACIFICO
URBANA MEXICANIPA
URBANA MEXICAN BLONDE ALE

BOCAS ESPECIALES

BOCAS 8

COCHINITA PIBIL
Plantain “Arepa” with Black Beans, Pulled Pork, Pickled Onions, Poblano Pepper Sauce

PULPO A LA LEÑA
Wood-Grilled Octopus, Spanish Chorizo, Salsa verde

SPICY CRAB & SHRIMP TOSTADA
With Fresno Pepper Aioli and Mango-Jicama Slaw on a Puffy Blue Corn Tortilla

TAQUITOS DE BARBACOA CON CONSOMMÉ
Slow-Roasted Lamb Taquitos with a Rich Bone Broth for “French Dipping”

NINFA’S ‘WORLD FAMOUS’ FAJITA BURGER SLIDERS
Manchego Cheese, Grilled Onions, Spicy Harissa-Chipotle Mayo

ADOBO RABBIT TAQUITOS
Mole Sauce, Radish Salad, Tomatillo Salsa

Monday – Friday 3–6pm

THE ORIGINAL NINFARITA
Houston’s Most Famous Margarita!
Our Proprietary Recipe with 100% Agave Silver Tequila

GUAVA OR STRAWBERRY NINFARITA
100% Agave Silver Tequila, Fruit Purée, Triple Sec

NINFARITA’S AVAILABLE FROZEN OR ON THE ROCKS

TAMARIND MOLE MARGARITA
El Tesoro Reposado Tequila, Tamarind, Fresh Lime Juice, Agave, Salted Mole Rim

SPICY PINEAPPLE MARGARITA
Jalapeño Infused Tequila, Pineapple, XO Orange

AZTEC NEGRONI
Gracias a Dios Oaxacan Gin, Campari, Sweet Vermouth

CARAJILLO
Licor 43, Espresso

VINO 7

OPERA SPARKLING CAVA, Spain 2019
HONORO VERA ROSE, Jumilla, Spain 2018
DOMAINE ST. GEORGES CHARDONNAY, Sonoma, CA 2019
NO CURFEW RED BLEND, California 2017

SANGRIA
Red Wine, Tequila, Whiskey, Fresh Fruit, Spices

CERVEZA 4

DOS EQUIS PACIFICO
URBANA MEXICANIPA
URBANA MEXICAN BLONDE ALE

BOCAS ESPECIALES

BOCAS 8

COCHINITA PIBIL
Plantain “Arepa” with Black Beans, Pulled Pork, Pickled Onions, Poblano Pepper Sauce

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Wood-Grilled Octopus, Spanish Chorizo, Salsa verde

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