

**ANTOJITOS**

<b>GUACAMOLE</b> Jalapeños, Onions, Cilantro, Tomatoes, and Fresh Lime SMALL/LARGE 10./17.	<b>CEVICHE</b> 19. Gulf Shrimp and Red Snapper with Jalapeños, Tomatoes, Avocado, and Onions	<b>MIXTO FRITO</b> 13. Calamari, Octopus, Shrimp, Battered and Fried, Served with Jalapeños, and Chile Aioli
<b>CHILE CON QUESO</b> 11. Spicy Cheese and Pepper Dip	<b>CRAB CAKE</b> 23. Jumbo Lump Crabmeat Served with Chipotle Cream Sauce & Poblano Pepper Sauce	<b>NACHOS</b> 11. Based on the 'Original Nacho' Prepared with Melted Cheese on House-Made Tortilla Chips with Beans, Sour Cream, Jalapeños, and Guacamole
<b>QUESO ASADO</b> 13. Panela Cheese Baked in our Wood Oven with Chiles Torreados, Tomatillo Sauce, Curtido, and Avocado	<b>MUSHROOM QUESADILLAS</b> 9. Fresh Corn Tortillas with Mushrooms, Poblano Peppers, Mexican Cheeses, Onions, and Avocado Cream Sauce	<b>ADD CHICKEN FAJITAS</b> 5. <b>ADD BEEF FAJITAS</b> 8.
<b>QUESO FLAMEADO</b> 13. Melted Cheese and Chorizo Casserole, Prepared Tableside	<b>ADD CHICKEN FAJITAS</b> 5. <b>ADD BEEF FAJITAS</b> 8.	

**CALDOS Y ENSALADAS**

<b>CALDO XOCHITL</b> 10. Shredded Chicken, Sliced Avocado, Rice, and Pico de Gallo in a Rich Broth	<b>INDIA</b> 15. Tostada Topped with Refried Beans, Cheese, Romaine Lettuce, Pico de Gallo, and Your Choice of Chicken or Beef Fajitas
<b>CAESAR SALAD</b> 9. The Original 1924 Tijuana Recipe with Shaved Manchego Cheese and Roasted Garlic	<b>CHICKEN ADOBO SALAD</b> 18. Grilled Chicken Breast with Baby Greens, Texas Pecans, Goat Cheese, Grapes, Avocado, and Sautéed Mushrooms in a Pink Peppercorn Vinaigrette
<b>ADD CHICKEN FAJITAS</b> 5. <b>ADD BEEF FAJITAS</b> 8.	<b>SUB BEEF FAJITAS</b> 3. <b>SUB QUAIL</b> 5. <b>SUB GRILLED SHRIMP</b> 6.
<b>FAJITA SALAD</b> 17. Choice of Beef or Chicken Fajitas with Spicy Pickled Carrots, Cheese, Avocado, Onions, and Pumpkin Seeds	

**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 15.  
Chicken Fajitas 13.

**TWO TACOS A LA NINFA**

Beef Fajitas 26.  
Chicken Fajitas 22.

Mama Ninfa Introduced the Fajita to North America with this Dish in 1973!

**HANDMADE TAMALES**

*Two Large Tamales Prepared in the Southern Mexican Tradition*

<b>CHICKEN</b> 13. Braised Chicken with Guajillo Peppers, Wrapped in Banana Leaves, and Served in Tomatillo Cream Sauce	<b>BEEF</b> 14. Pulled Brisket with Guajillo Peppers, Wrapped in Corn Husks, and Served with Beef Gravy
<b>PORK</b> 14. 'Oaxacan-Style' Braised Pork with Guajillo Peppers, Wrapped in Banana Leaves, and Served with Beef Gravy	

**TACOS**

*Build Your Own Tacos. Prepared with Housemade Corn Tortillas*

<b>TEXAS REDFISH</b> 19. With Coleslaw, Pico de Gallo, Chipotle Aioli, and White Rice	<b>GRILLED SALMON</b> 17. Tamarind-Glazed Salmon with Grilled Onions and Mango Salsa
<b>DIABLO SHRIMP</b> 20. Filled with Jack Cheese and Jalapeño, Wrapped in Applewood-Smoked Bacon, and Served with Chipotle Aioli & Roasted Tomato Sauce	<b>PULPO CAZUELITA</b> 19. Wood Oven Roasted Octopus with Coleslaw, Grilled Yukon Potatoes, and Chile Aioli
<b>AL PASTOR</b> 16. Wood Oven Roasted Pork with Pineapple, Onions, and Salsa de Tomatillo	

**ENCHILADAS**

<b>ANTIGUAS</b> 13. Cheese and Ranchera Sauce	<b>DEL MAR</b> 24. Gulf Shrimp and Gulf Blue Lump Crabmeat with Chipotle Cream Sauce
<b>GRANJAS</b> 16. Wood Oven Roasted Chicken, Cheese, Crema Mexicana, and Ranchera Sauce	<b>CARNITAS</b> 16. Roasted Pork, Cheese, Crema Mexicana, Avocado, Beef Gravy, and Salsa de Tomatillo
<b>AL CARBON</b> 19. Choice of Chicken or Beef Fajitas with Cheddar Cheese and Beef Gravy	<b>MOLE</b> 17. Wood Oven Roasted Chicken Breast in Poblano Mole Sauce, Avocado, and Crema Mexicana
<b>SUIZAS</b> 16. Wood Oven Roasted Chicken with Avocado, Crema Mexicana, and Green Onions	<b>GROUND BEEF</b> 14. Ground Beef with Beef Gravy Topped with Cheddar Cheese

**FAJITAS**

*Mama Ninfa's Inspiration and Still, After All These Years, the Gold Standard*

<b>FAJITA PLATES</b>	MED	LRG	<b>EXTRAS</b>	
<b>MARINATED AND GRILLED BEEF SKIRT STEAK</b>	29.	42.	<b>Woodfire Grilled Quail</b>	11. ea
<b>GRILLED CHICKEN</b>	19.	30.	<b>Baby Back Ribs 1/2 rack</b>	13. ea
<b>CHICKEN AND BEEF COMBINATION</b>	27.	40.	<b>Garlic Butter Tampico Shrimp</b>	4. ea
<b>PORTOBELLO "FAJITAS"</b>	14.	24.	<b>Bacon-Wrapped Diablo Shrimp</b>	5. ea
With Assorted Seasonal Vegetables			<b>Cheese Chile Relleno</b>	5. ea
<i>Served with Rice and Your Choice of Beans</i>			<b>Brisket Picadillo Chile Relleno</b>	6. ea
			<b>Pickled Carrots</b>	2. ea
			<b>FAMOUS "OFF THE MENU" TOPPINGS</b>	
			MEDIUM 5. / LARGE 7.	
			<b>BERRY</b>	Tomatoes, Onions, Jalapeños, and Mushrooms
			<b>CHIHUAHUA</b>	Bacon, Peppers, Onions, and Cheese

**PLATOS DEL MAR**

<b>TEXAS REDFISH</b> 22. Wood Oven Roasted Texas Redfish Served with Grilled Vegetables, Tomatillo Relish, and White Rice
<b>SHRIMP TAMPICO</b> 26. Classic Jumbo Gulf Shrimp Pan-Seared with Garlic Butter and Served with Rice and Your Choice of Beans
<b>NINFA'S FAMOUS SHRIMP DIABLO</b> 26. Jumbo Gulf Shrimp Filled with Jack Cheese and Jalapeño, Wrapped in Applewood-Smoked Bacon, and Served with Lemon Butter, Rice, and Your Choice of Beans
<b>MOLE SALMON</b> 27. Wood Oven Roasted Wild Caught Salmon with a Mole Spice Rub, Organic Stone Milled Grits, Poblano Pepper Sauce, Chipotle Cream Sauce, and Roasted Peppers

**PLATOS TEJANOS**

<b>EL EDDIE</b> 15. Choice of Crispy or Soft Flour Tacos with Ground Beef Brisket Picadillo or Shredded Chicken
<b>TEJAS COMBO</b> 20. Choice of Chicken or Beef Fajitas, a Crispy Beef Taco, and a Cheese Enchilada with Beef Gravy
<b>EL HENRY</b> 17. A Beef Brisket Tamale, a Crispy Beef Taco, and a Cheese Enchilada with Beef Gravy
<b>FLAUTAS</b> 18. Your Choice of Shredded Chicken or Beef Brisket with Onions, Guacamole, Crema Mexicana, and Coleslaw
<b>DELICIOSO</b> 19. Two Chicken Flautas and One Taco a la Ninfa with Guacamole and Pico de Gallo

**PLATOS FUERTES**

<b>ADOBO CARNE ASADA</b> 27. Grilled Beef Skirt Steak Served with Potatoes, Onions, and Guajillo Chipotle Cream Sauce
<b>CARNITAS</b> 17. Slow-Cooked Pork with Green Onions, Sliced Avocado, and Roasted Tomato Sauce
<b>COCHINITA PIBIL</b> 17. Wood Oven Roasted Pork, Pickled Onions, Plantains, and Sour Cream
<b>CHILE RELLENOS</b> 16. One Filled with Jack Cheese and One filled with Brisket Picadillo, Topped with Ranchera Sauce
<b>BRAISED BEEF CARNE GUISADA</b> 20. Braised Boneless Beef Stew with Potatoes, Peppers, and Onions
<b>GRILLED QUAIL</b> 33. Three Woodfire Grilled Texas Quails Served with Sautéed Onions and Peppers

**NINFA'S MIXTAS**

*Served with Pico de Gallo, Guacamole, Sour Cream, Rice, and Your Choice of Beans*

<b>MIXTA DIABLO</b> 30. Jumbo Diablo Shrimp and Your Choice of Beef or Chicken Fajitas	<b>MIXTA NINFA</b> 30. Combination Fajitas (Beef & Chicken) and Tampico Shrimp
<b>EL NOPALITO (FOR TWO)</b> 55. Tampico Shrimp, Baby Back Ribs, and Combination Fajitas (Beef & Chicken)	<b>PARILLA MIXTA (FOR TWO)</b> 60. Beef or Chicken Fajitas, Carnitas, Tampico Shrimp, Baby Back Ribs, and One Cheese Chile Relleno

**BEVERAGES**

<b>AGUAS FRESCAS</b> 4. Made Fresh Daily	<b>NATURA™ FILTERED WATER</b> <i>gratis</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.

We are able to split checks up to a maximum of four ways. A Gratuity of 18% will be added to parties of 10 or more.



## CÓCTELES

### THE ORIGINAL NINFARITA

*Houston's most famous Margarita!  
Made with 100% Agave Silver Tequila*

GLASS 9. PITCHER 30.

**SKINNY MARGARITA** 10.  
Silver Tequila, Fresh Lime Juice, Reduced Agave Nectar

**MANGO HABANERO MARGARITA\*** 13.  
Silver Tequila, Mango, Habanero Peppers, Fresh Lime Juice, Salted Mole Rim

**GUAVA PALOMA** 13.  
Silver Tequila, Guava Purée, Fresh Lime Juice, Jarritos Grapefruit

**THE NAVIGATION MARGARITA** 13.  
El Tesoro Blanco Tequila, Combier, Fresh Lime Juice, Agave Nectar

**RANCH WATER** 13.  
El Tesoro Reposado Tequila, Fresh Lime Juice, Topo Chico

**CUCUMBER MINT MARGARITA\*** 13.  
Silver Tequila, Triple Sec, Fresh Lime Juice, Agave Nectar, Mint, Salted Mole Rim, Cucumber Garnish

**TAMARIND MOLE MARGARITA** 13.  
El Tesoro Reposado Tequila, Tamarind, Fresh Lime Juice, Agave, Salted Mole Rim

### INTRODUCING ...

### THE UPTOWN MARGARITA

*Uptown's new favorite Margarita!  
Made with Ninfa's hand-selected  
and exclusive El Tesoro  
Single Barrel Reposado*

GLASS 13.

**ROAD TO OAXACA** 13.  
Los Vecinos Mezcal, Pineapple Juice, Guava, Fresh Lime Juice, Sea Salt

**HIBISCUS MARGARITA** 12.  
Tequila Blanco, Hibiscus, Passion Fruit, Fresh Lemon Juice, Combier, Salted Rim, Hibiscus Flower Garnish

## TEQUILA & MEZCAL

### BLANCO (UNAGED)

**PUEBLO VIEJO** 9.  
**HERRADURA** 10.  
**DON JULIO** 11.  
**MILAGRO** 12.  
**PATRÓN** 12.  
**TEQUILA OCHO** 12.  
**EL TESORO** 13.  
**SAN MATIAS TAHONA** 13.  
**SIETE LEGUAS** 13.  
**FORTALEZA** 15.  
**SIEMBRA VALLES HIGH PROOF** 15.  
**ROCA PATRON** 16.  
**CASA DRAGONES** 18.  
**CLASE AZUL** 19.

### REPOSADO

(AGED 2 MONTHS - 1 YEAR)

**DON JULIO** 12.  
**HERRADURA** 12.  
**PATRÓN** 13.  
**EL TESORO** 14.  
**SIETE LEGUAS** 14.  
**TEQUILA OCHO** 16.  
**ROCA PATRON** 17.  
**FORTALEZA** 18.  
**CLASE AZUL** 20.

### MEZCAL (SMOKY / EARTHY)

**LOS VECINOS ESPADIN** 9.  
**DEL MAGUEY VIDA MEZCAL** 10.  
**GRACIAS A DIOS ESPADIN** 11.  
**DON MATEO PECHUGA** 18.  
**REY CAMPERO CUISHE** 18.

### MAKE ANY TEQUILA A MARGARITA +3.

### AÑEJO

(AGED LONGER THAN A YEAR)

**DON JULIO** 13.  
**HERRADURA** 13.  
**EL TESORO** 15.  
**PATRÓN** 15.  
**SIETE LEGUAS** 15.  
**ROCA PATRON** 18.  
**TEQUILA OCHO** 18.  
**FORTALEZA** 25.

### EXTRA AÑEJO

(AGED LONGER THAN 3 YEARS)

**SAN MATIAS GRAN RESERVA** 16.  
**EL TESORO** 25.  
**EL TESORO 'PARADISO'** 28.  
**DON JULIO 1942** 29.

## CERVEZA

### BOTTLE/CAN

**BOHEMIA** 5.5  
**BUD LIGHT** 4.5  
**COORS LIGHT** 4.5  
**CORONA/CORONA LIGHT** 5.5  
**DOS EQUIS** 5.5  
**MILLER LITE** 4.5  
**KARBACH 'LOVE STREET' KÖLSCH** 5.5

### BOTTLE/CAN

**MODELO** 5.5  
**NEGRA MODELO** 5.5  
**SHINER BOCK** 5.5  
**TECATE** 5.5  
**POBLANO MICHELADA\*** 8.  
Cerveza, Fresh Lime Juice, and a Spiced Salted Rim  
Served Over Ice

### DRAFT

**DOS EQUIS LAGER** 5.5  
**NEGRA MODELO** 5.5  
**PACIFICO** 5.5  
**URBANA CROSSOVER IPA** 5.5

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

## VINO

**RAMÓN RAVENTÓS CAVA BRUT** 9./34.  
Spain

**POEMA CAVA BRUT ROSÉ** 8./29.  
Spain

**HONIG SAUVIGNON BLANC** 9./34.  
Napa Valley, CA

**MATTEO BRAIDOT PINOT GRIGIO** 9./34.  
Venezia Giulia, Italy

**DOM. ST. GEORGE CHARDONNAY** 8./29.  
Sonoma County, CA

**PAUL HOBBS CHARDONNAY** 14./48.  
Sonoma County, CA

**HONORO VERA ROSÉ** 8./29.  
Jumilla, Spain

**HERMANOS PECIÑA 'COSECHA'** 10./36.  
Rioja, Spain

**LULI PINOT NOIR** 14./48.  
Santa Lucia Highlands, CA

**NO CURFEW RED BLEND** 9./34.  
California

**METTLER CABERNET SAUVIGNON** 14./48.  
Lodi, CA

**SANGRIA** GLASS 8. PITCHER 27.  
House-Made Fresh Daily

## COCKTAILS TO-GO

**DON'T FORGET TO BRING NINFA'S HOME WITH OUR COCKTAILS TO-GO!**

*All Margaritas Come With Limes, & Salt*

### THE ORIGINAL NINFARITA

*Houston's most famous Margarita!  
Made with 100% Agave Silver Tequila and  
Served Frozen or On The Rocks*

GLASS 9. PITCHER 30. HALF GALLON 50. GALLON 95.  
(4 Servings) (9-10 Servings) (18-20 Servings)

### THE ORIGINAL NINFARITA MIX /15

Already Have The Tequila? No Problem!  
Just Add Our House-Made Ninfarita Mix  
and Soon You'll Be Enjoying Your Very Own  
Ninfaritas at Home!

**THE NAVIGATION MARGARITA** GLASS 13. PITCHER 40.

El Tesoro Blanco Tequila, Combier, Fresh Lime Juice, Agave Nectar

**MANGO HABANERO MARGARITA** GLASS 13. PITCHER 40.  
House-Made Mango-Habanero Mix, Silver Tequila, Mole Salt

**SPICY MARGARITA** GLASS 10. PITCHER 30.  
House-Made Spicy Margarita Mix, Silver Tequila

**SKINNY MARGARITA** GLASS 10. PITCHER 30.  
House-Made Skinny Margarita Mix, Silver Tequila

## DESSERTS

### KAHLÚA FLAN /9

Traditional Mexican Flan Infused With Kahlúa, Topped With House-Made Dulce de Leche & Whipped Cream

### SOPAPILLAS JAMAICA /10

Mexican Vanilla Gelato, Whipped Cream & Hibiscus Syrup

### MEXICAN CHOCOLATE CAKE /12

Abuelita Chocolate Cake With Vanilla Gelato

### TRES LECHES /10

Our Unique Take on the Classic, Topped with Marshmallow & Flambéed to Order

### VANILLA GELATO /4

### COFFEE

COFFEE/ESPRESSO /4

SPECIALTY COFFEES /5

CAFÉ MEXICANA /7

*Ninfa's Breakfast Tacos Are Offered Every Day  
10am - 2pm*



## BREAKFAST TACOS

**\$3 EACH**

POTATO, EGG, CHEESE

BEAN, EGG, CHEESE

BACON, EGG, CHEESE

CHORIZO, EGG, CHEESE

FAJITA, EGG, CHEESE

*Tacos Are Served with your choice of  
Flour or Corn Tortillas*

## CLASSIC MIMOSA

**\$30 PITCHER**

One Bottle of Sparkling Wine  
Served With Freshly Squeezed  
Orange Juice

*Serves 4-6 people*

*Alcohol is Available with Food  
Purchase Only*

**OPEN FOR CURBSIDE PICK-UP & DELIVERY!**



# NINFA'S BRUNCH MENU

## MAINS

### HUEVOS RANCHEROS /13

Two Eggs Over-Easy with Cochinita Pibil, Avocado and Black Beans on a Crispy Tortilla, Topped with Ranchera Sauce, and Crispy Bacon on the Side

### BRISKET HASH & EGGS /14

Served with Potatoes, Onions, and Tomatillo Salsa, Topped with Two Fried Eggs

### SHORT STACK PANCAKES /8

Options include Plain, Banana, Blueberry, and Chocolate Chip.

Served with Your Choice of Agave, Maple, or Jamaica Syrup

### BLUE MASECA PECAN WAFFLE /6

One Large Pecan Waffle Served with Your Choice of Agave, Maple, or Jamaica Syrup

## BREAKFAST TACOS

Your Choice of Any Taco(s) Below Served with Refried Beans, Guacamole, Pico de Gallo, and Tomatillo Cream Sauce

- POTATO, EGG, CHEESE ..... 4 ea.
- BEANS, EGG, CHEESE ..... 4 ea.
- BACON, EGG, CHEESE ..... 4.5 ea.
- CHORIZO, EGG, CHEESE ..... 4.5 ea.
- CARNITAS, EGG, CHEESE ..... 4.5 ea.
- FAJITA, EGG, CHEESE ..... 5 ea.
- BRISKET, EGG, CHEESE ..... 5.5 ea.

*Tacos Are Served with your choice of Flour or Corn Tortillas*

### AVOCADO GUAJILLO TOAST /14

Sourdough Toast Topped with Avocado, Sautéed Spinach, Poblano Peppers, Roasted Garlic Cheese Sauce, and Two Fried Eggs

### CHILAQUILES VERDES /11

Crispy Corn Tortillas Topped with Fried Eggs, Avocado, Tomatillo Salsa, Sour Cream, Cotija Cheese, Onions, and Cilantro

### SHRIMP & GRITS /18

Pan-Seared Jumbo Gulf Shrimp, Goat and Manchego Cheese Grits, Chorizo, and Pepita Pesto. Add Two Fried Eggs /4

## SIDES & EXTRAS

- BACON /3
- CHORIZO /3
- GUACAMOLE /4
- SEASONAL FRUIT /4
- CORN BREAD /5
- CONCHA /5
- Served with Guava Jelly & Goat Butter
- CAGE FREE EGG /2
- CHEESE GRITS /3
- RED BLISS POTATOES /4
- CHURROS /5
- Served with your Choice of: Cajeta Sauce, Chocolate Sauce, or Jamaica Syrup

### DESAYUNO MEXICANO /15

Grilled Skirt Steak Served with Two Eggs Over-Easy, Roasted Potatoes, Onions, and Guajillo Sauce

### RED CHILE-PORK POSOLE /12

*Traditional Mexican "Hangover Soup"*

Served with Avocado, Onions, Sour Cream, and a Queso Fresco Tostada

## BEVERAGES

### DRINKS

CAFÉ/ESPRESSO /4

SPECIALTY COFFEE /5

CAFÉ MEXICANA /8

Tequila Blanco, Kahlúa, Whipped Cream

MEXICAN HOT CHOCOLATE /4

JUGO NATURALES /4

Freshly Squeezed Orange or Grapefruit 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 Velvet Espresso

HORCHATA BORRACHA /9

Kahlúa, Tequila Blanco, and Toasted Rice Milk with Sugar and Cinnamon



## NINFA'S HAPPY HOUR



### LAS BEBIDAS ESPECIALES

#### CÓCTELES

##### THE ORIGINAL NINFARITA /5

Houston's Most Famous Margarita!  
Our Proprietary Recipe with 100% Agave  
Silver Tequila

MAKE IT A PITCHER /20

##### THE UPTOWN MARGARITA /8

Ninfa's Hand Selected El Tesoro Single Barrel  
Reposado, Cognac, Grand Marnier, Fresh Lime  
Juice, Agave Nectar

##### THE NAVIGATION MARGARITA /8

Blanco Tequila, Combiér, Fresh Lime Juice,  
Agave Nectar

#### SANGRIA

Red Wine, Tequila, Whiskey, Fresh Fruit, Spices

GLASS /5 PITCHER /16

#### VINO /5

WHITE / RED / ROSÉ

#### CERVEZA /4

ALL DRAFT & BOTTLE  
SELECTIONS

### BOCADOS ESPECIALES

(Food Menu at Ninfa's Uptown Location Only)

#### TACOS 4

##### PESCADO

Beer Battered Redfish, Pico de Gallo,  
Cole Slaw, Chipotle Aioli, Corn Tortilla

##### ADOBO CHICKEN

Adobo Spiced Grilled Chicken Breast,  
Onions, Cilantro, Corn Tortilla

##### CARNITAS

Pulled Pork, Onions, Cilantro, Freshly  
Chopped Jalapeño, Corn Tortilla

#### ROASTED OYSTERS /3 EACH

Fresh Gulf Oysters on the Half Shell  
Roasted in our Wood-Burning Oven, Topped  
with Mexican Chorizo and Mezcal Crema

SERVED INDIVIDUALLY OR BY THE HALF DOZEN

Happy Hour Menu

Monday - Friday | 3-6pm

# NINFA'S CHEF'S SPECIALS

## ESPECIALES DEL CHEF

### ROASTED OYSTERS / 18/36

Fresh, Gulf Coast oysters on the half shell roasted in our wood burning oven, topped with spicy blue crab, sourdough bread crumbs, Mexican chorizo, and a Mezcal Crema  
Served by the 1/2 dozen & dozen

### PUMPKIN SOUP / 9

Creamy pumpkin soup with fried sage, pumpkin seeds, and cotija cheese

### TACOS DE PATO / 19

Wood-oven roasted duck, morita salsa, raspberries, and jicama-mango slaw

### LUNCH SPECIAL *15.00*



MONDAY - FRIDAY — 11AM-2PM — DINE-IN ONLY

### BIRRIA DE RES QUESADILLAS

Slow cooked guajillo spiced beef in a corn tortilla with Jack cheese, onions, cilantro, and served with a side of consommé

### PUMPKIN FLAN / 9

Traditional Mexican flan with pumpkin purée, whipped cream, and cajeta