

# LUNCH/DINNER BEVERAGES BRUNCH HAPPY HOUR CHEF'S SPECIALS

## ANTOJITOS

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

## CALDOS Y ENSALADAS

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

## 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!

## 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>AL PASTOR</b>	16.
Wood Oven Roasted Pork with Pineapple, Onions, and Salsa de Tomatillo	
<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	

## 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 Sauce	

## ENCHILADAS

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

*Served with Rice and Your Choice of Beans*

<b>MARINATED AND GRILLED BEEF SKIRT STEAK</b>	<b>MED</b>	<b>LRG</b>
	29.	42.
<b>GRILLED CHICKEN</b>	19.	30.
<b>CHICKEN AND BEEF COMBINATION</b>	27.	40.
<b>PORTOBELLO "FAJITAS"</b>	14.	24.
With Assorted Seasonal Vegetables		

## FAMOUS "OFF THE MENU" TOPPINGS

Medium 5. Large 7.

<b>BERRY</b>	
Tomatoes, Onions, Jalapeños, and Mushrooms	
<b>CHIHUAHUA</b>	
Bacon, Green Peppers, Onions, and Cheese	

<b>EXTRAS</b>	
<b>Woodfire Grilled Quail</b>	11. ea
<b>Baby Back Ribs 1/2 rack</b>	13. ea
<b>Garlic Butter Tampico Shrimp</b>	4. ea
<b>Bacon-Wrapped Diablo Shrimp</b>	5. ea
<b>Cheese Chile Relleno</b>	5. ea
<b>Brisket Picadillo Chile Relleno</b>	6. ea
<b>Pickled Carrots</b>	2. ea

## NINFA'S 'AWARD WINNING' FAJITA BURGER / 20.

Ground and Chopped Fajita, Topped with Grilled Onions, Poblanos, Avocado, Cheese, Chipotle Aioli, and Served with Roasted Potato Wedges

## 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>CARNITAS</b>	17.
Slow-Cooked Pork with Green Onions, Sliced Avocado, and Roasted Tomato Sauce	
<b>CHILE RELLENOS</b>	16.
One Filled with Jack Cheese and One filled with Brisket Picadillo, Topped with Ranchera Sauce	
<b>ADOBO CARNE ASADA</b>	27.
Grilled Beef Skirt Steak Served with Potatoes, Onions, and Guajillo Chipotle Cream Sauce	
<b>COCHINITA PIBIL</b>	17.
Wood Oven Roasted Pork, Pickled Onions, Plantains, and Sour Cream	
<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	

## 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	

## 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	

*~ Prices and items are subject to change without notice. Please check the restaurant for the most current menu. ~*

# LUNCH/DINNER BEVERAGES BRUNCH HAPPY HOUR CHEF'S SPECIALS

## COCTELES

### THE ORIGINAL NINFARITA

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

GLASS 9. PITCHER 30.

### INTRODUCING ... THE UPTOWN MARGARITA

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

GLASS 13.

## SIGNATURE COCKTAILS

<b>THE NAVIGATION MARGARITA</b>	13.
El Tesoro Blanco Tequila, Combier, Fresh Lime Juice, Agave Nectar	
<b>SKINNY MARGARITA</b>	10.
Silver Tequila, Fresh Lime Juice, Reduced Agave Nectar	
<b>MANGO HABANERO MARGARITA*</b>	13.
Silver Tequila, Mango, Habanero Peppers, Fresh Lime Juice, Salted Mole Rim	
<b>GUAVA PALOMA</b>	13.
Silver Tequila, Guava Purée, Fresh Lime Juice, Jarritos Grapefruit	
<b>RANCH WATER</b>	13.
El Tesoro Reposado Tequila, Fresh Lime Juice, Topo Chico	
<b>CUCUMBER MINT MARGARITA*</b>	13.
Silver Tequila, Triple Sec, Fresh Lime Juice, Agave Nectar, Mint, Salted Mole Rim, Cucumber Garnish	
<b>TAMARIND MOLE MARGARITA</b>	13.
El Tesoro Reposado Tequila, Tamarind, Fresh Lime Juice, Agave, Salted Mole Rim	
<b>ROAD TO OAXACA</b>	13.
Los Vecinos Mezcal, Pineapple Juice, Guava, Fresh Lime Juice, Sea Salt	
<b>HIBISCUS MARGARITA</b>	12.
Tequila Blanco, Hibiscus, Passion Fruit, Fresh Lemon Juice, Combier, Salted Rim, Hibiscus Flower Garnish	

## TEQUILA & MEZCAL

**MAKE ANY TEQUILA A MARGARITA +3.**

*with Fresh Lime Juice & Combier*

### 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.

### 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.

### 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.

## CERVEZA

### DRAFT

DOS EQUIS LAGER	5.5
PACIFICO	5.5
URBANA BLONDE ALE	5.5
URBANA CROSSOVER IPA	5.5

### 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
MODELO ESPECIAL	5.5
KARBACH 'LOVE STREET' KÖLSCH	5.5
MODELO ESPECIAL	5.5
NEGRA MODELO	5.5
SHINER BOCK	5.5
TECATE	5.5

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

## SANGRIAS

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

GLASS 8. PITCHER 27.

## VINO

### WINES BY THE GLASS/BOTTLE

<b>RAMÓN RAVENTÓS CAVA BRUT</b>	9./34.
Spain	
<b>POEMA CAVA BRUT ROSÉ</b>	8./29.
Spain	
<b>HONIG SAUVIGNON BLANC</b>	9./34.
Napa Valley, CA	
<b>MATTEO BRAIDOT PINOT GRIGIO</b>	9./34.
Venezia Giulia, Italy	
<b>DOMAINE ST. GEORGE CHARDONNAY</b>	8./29.
Sonoma County, CA	
<b>PAUL HOBBS CHARDONNAY</b>	14./48.
Sonoma County, CA	
<b>HONORO VERA ROSÉ</b>	8./29.
Jumilla, Spain	
<b>LULI PINOT NOIR</b>	14./48.
Santa Lucia Highlands, CA	
<b>HERMANOS PECIÑA 'COSECHA'</b>	10./36.
Rioja, Spain	
<b>NO CURFEW RED BLEND</b>	9./34.
California	
<b>METTLER CABERNET SAUVIGNON</b>	14./48.
Lodi, CA	

## COCKTAILS TO GO

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

### 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!

<b>THE NAVIGATION MARGARITA</b>	GLASS 13. PITCHER 40.
El Tesoro Blanco Tequila, Combier, Fresh Lime Juice, Agave Nectar	
<b>MANGO HABANERO MARGARITA</b>	GLASS 13. PITCHER 40.
House-Made Mango-Habanero Mix, Silver Tequila, Mole Salt	
<b>SPICY MARGARITA</b>	GLASS 10. PITCHER 30.
House-Made Spicy Margarita Mix, Silver Tequila	
<b>SKINNY MARGARITA</b>	GLASS 10. PITCHER 30.
House-Made Skinny Margarita Mix, Silver Tequila	

*All Margaritas Come With Limes, & Salt*

## 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 BEVERAGES BRUNCH HAPPY HOUR CHEF'S SPECIALS

## 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

#### AVOCADO GUAJILLO TOAST / 14

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

#### CHILAQUILES VERDES / 11

Fried Eggs Topped with 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

#### 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

### 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*

### SIDES & EXTRAS

BACON / 3	CAGE FREE EGG / 2
CHORIZO / 3	CHEESE GRITS / 3
GUACAMOLE / 4	WINTER POTATOES / 4
SEASONAL FRUIT / 4	

<b>CORN BREAD / 5</b>	<b>CHURROS / 5</b>
<b>CONCHA / 5</b>	Served with your
Served with Guava	Choice of: Cajeta Sauce,
Jelly & Goat Butter	Chocolate Sauce,
	or Jamaica Syrup

### 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 & Tea ~

Certified Organic

~ Our Eggs are All Natural and Cage Free ~

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.

# LUNCH/DINNER BEVERAGES BRUNCH HAPPY HOUR CHEF'S SPECIALS

## 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, Combier, Fresh Lime Juice,  
Agave Nectar

#### SANGRIA

Red Wine, Tequila, Whiskey, Fresh Fruit,  
Spices

#### VINO /5

WHITE / RED / ROSÉ

#### CERVEZA /4

ALL DRAFT & BOTTLE  
SELECTIONS

### BOCADOS ESPECIALES

#### 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

Monday - Friday | 3-6pm



LUNCH/DINNER  
BEVERAGES  
BRUNCH  
HAPPY HOUR  
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

**PUMPKIN FLAN / 9**

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

**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