

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

ANTOJITOS

GUACAMOLE

Jalapeños, Onions, Cilantro, Tomatoes, and Fresh Lime

SMALL/LARGE 10./17.

CHILE CON QUESO

Spicy Cheese and Pepper Dip 11.

QUESO ASADO

13. Panela Cheese Baked in our Wood Oven with Chiles Torreados, Tomatillo Sauce, Curtido, and Avocado

QUESO FLAMEADO

13. Melted Cheese and Chorizo Casserole, Prepared Tableside

CEVICHE

19. Gulf Shrimp and Red Snapper with Jalapeños, Tomatoes, Avocado, and Onions

CRAB CAKE

23. Jumbo Lump Crabmeat Served with Chipotle Cream Sauce & Poblano Pepper Sauce

MIXTO FRITO

13. Calamari, Octopus, Shrimp, Battered and Fried, Served with Jalapeños, and Chile Aioli

MUSHROOM QUESADILLAS

9. Fresh Corn Tortillas with Mushrooms, Poblano Peppers, Mexican Cheeses, Onions, and Avocado Cream Sauce

ADD CHICKEN FAJITAS 5. ADD BEEF FAJITAS 8.

NACHOS

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

ADD CHICKEN FAJITAS 5. ADD BEEF FAJITAS 8.

CALDOS Y ENSALADAS

CALDO XOCHITL

10. Shredded Chicken, Sliced Avocado, Rice, and Pico de Gallo in a Rich Broth

FAJITA SALAD

17. Choice of Beef or Chicken Fajitas with Spicy Pickled Carrots, Cheese, Avocado, Onions, and Pumpkin Seeds

CAESAR SALAD

9. The Original 1924 Tijuana Recipe with Shaved Manchego Cheese and Roasted Garlic

ADD CHICKEN FAJITAS 5. ADD BEEF FAJITAS 8.

INDIA

15. Tostada Topped with Refried Beans, Cheese, Romaine Lettuce, Pico de Gallo, and Your Choice of Chicken or Beef Fajitas

CHICKEN ADOBO SALAD

18. Grilled Chicken Breast with Baby Greens, Texas Pecans, Goat Cheese, Grapes, Avocado, and Sautéed Mushrooms in a Pink Peppercorn Vinaigrette

SUB BEEF FAJITAS 3. SUB QUAIL 5. SUB GRILLED SHRIMP 6.

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

TEXAS REDFISH

19. With Coleslaw, Pico de Gallo, Chipotle Aioli, and Poblano Rice

AL PASTOR

16. Wood Oven Roasted Pork with Pineapple, Onions, and Salsa de Tomatillo

GRILLED SALMON

17. Tamarind-Glazed Salmon with Grilled Onions and Mango Salsa

DIABLO SHRIMP

20. Filled with Jack Cheese and Jalapeño, Wrapped in Applewood-Smoked Bacon, and Served with Chipotle Aioli & Roasted Tomato Sauce

PULPO CAZUELITA

19. Wood Oven Roasted Octopus with Coleslaw, Grilled Yukon Potatoes, and Chile Aioli

HANDMADE TAMALES

Two Large Tamales Prepared in the Southern Mexican Tradition

CHICKEN

13. Braised Chicken with Guajillo Peppers, Wrapped in Banana Leaves, and Served in Tomatillo Cream Sauce

BEEF

14. Pulled Brisket with Guajillo Peppers, Wrapped in Corn Husks, and Served with Beef Gravy

PORK

14. 'Oaxacan-Style' Braised Pork with Guajillo Peppers, Wrapped in Banana Leaves, and Served with Beef Gravy Sauce

ENCHILADAS

ANTIGUAS

13. Cheese and Ranchera Sauce

GRANJAS

16. Wood Oven Roasted Chicken, Cheese, Crema Mexicana, and Ranchera Sauce

AL CARBON

19. Choice of Chicken or Beef Fajitas with Cheddar Cheese and Beef Gravy

SUIZAS

16. Wood Oven Roasted Chicken with Avocado, Crema Mexicana, and Green Onions

DEL MAR

24. Gulf Shrimp and Gulf Blue Lump Crabmeat with Chipotle Cream Sauce

CARNITAS

16. Roasted Pork, Cheese, Crema Mexicana, Avocado, Beef Gravy, and Salsa de Tomatillo

MOLE

17. Wood Oven Roasted Chicken Breast in Poblano Mole Sauce, Avocado, and Crema Mexicana

GROUND BEEF

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

MARINATED AND GRILLED BEEF

MED LRG
29. 42.

SKIRT STEAK

19. 30.

GRILLED CHICKEN

27. 40.

CHICKEN AND BEEF COMBINATION

14. 24.

PORTOBELLO "FAJITAS"

With Assorted Seasonal Vegetables

FAMOUS "OFF THE MENU" TOPPINGS

Medium 5. Large 7.

BERRY

Tomatoes, Onions, Jalapeños, and Mushrooms

CHIHUAHUA

Bacon, Green Peppers, Onions, and Cheese

EXTRAS

Woodfire Grilled Quail

11. ea

Baby Back Ribs 1/2 rack

13. ea

Garlic Butter Tampico Shrimp

4. ea

Bacon-Wrapped Diablo Shrimp

5. ea

Cheese Chile Relleno

5. ea

Brisket Picadillo Chile Relleno

6. ea

Pickled Carrots

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

EL EDDIE

15.

Choice of Crispy or Soft Flour Tacos with Ground Beef Brisket Picadillo or Shredded Chicken

TEJAS COMBO

20.

Choice of Chicken or Beef Fajitas, a Crispy Beef Taco, and a Cheese Enchilada with Beef Gravy

EL HENRY

17.

A Beef Brisket Tamale, a Crispy Beef Taco, and a Cheese Enchilada with Beef Gravy

FLAUTAS

18.

Your Choice of Shredded Chicken or Beef Brisket with Onions, Guacamole, Crema Mexicana, and Coleslaw

DELICIOSO

19.

Two Chicken Flautas and One Taco a la Ninfa with Guacamole and Pico de Gallo

PLATOS FUERTES

CARNITAS

17.

Slow-Cooked Pork with Green Onions, Sliced Avocado, and Roasted Tomato Sauce

CHILE RELLENOS

16.

One Filled with Jack Cheese and One filled with Brisket Picadillo, Topped with Ranchera Sauce

ADOBO CARNE ASADA

27.

Grilled Beef Skirt Steak Served with Potatoes, Onions, and Guajillo Chipotle Cream Sauce

COCHINITA PIBIL

17.

Wood Oven Roasted Pork, Pickled Onions, Plantains, and Sour Cream

BRAISED BEEF CARNE GUISADA

20.

Braised Boneless Beef Stew with Potatoes, Peppers, and Onions

GRILLED QUAIL

33.

Three Woodfire Grilled Texas Quails Served with Sautéed Onions and Peppers

PLATOS DEL MAR

TEXAS REDFISH

22.

Wood Oven Roasted Texas Redfish Served with Grilled Vegetables, Tomatillo Relish, and Poblano Rice

SHRIMP TAMPICO

26.

Classic Jumbo Gulf Shrimp Pan-Seared with Garlic Butter and Served with Rice and Your Choice of Beans

NINFA'S FAMOUS SHRIMP DIABLO

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

MOLE SALMON

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

MIXTA DIABLO

30.

Jumbo Diablo Shrimp and Your Choice of Beef or Chicken Fajitas

MIXTA NINFA

30.

Combination Fajitas (Beef & Chicken) and Tampico Shrimp

EL NOPALITO (FOR TWO)

55.

Tampico Shrimp, Baby Back Ribs, and Combination Fajitas (Beef & Chicken)

PARILLA MIXTA (FOR TWO)

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. ~

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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

CÓCTELES

THE ORIGINAL NINFARITA

Houston's most famous Margarita!

Made with 100% Agave Silver Tequila

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

THE NAVIGATION MARGARITA 13.

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

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

MEXICAN MULE 13.

Silver Tequila, Ginger, Passion Fruit Syrup, Agave, Lime Juice, Fresh Cucumber, Salted Rim

GUAVA PALOMA 13.

Silver Tequila, Guava Purée, Fresh Lime Juice, Jarritos Grapefruit

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

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

ROSEMARY-RASPBERRY ROSÉ SPRITZER 12.

Rosé Wine, Chambord, Lemon-Lime Soda, Berry & Rosemary 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

8TH WONDER DOME FAUX'M 5.5

DOS EQUIS LAGER 5.5

KARBACH CRAWFORD BOCK 5.5

KARBACH 'LOVE STREET' KÖLSCH 5.5

NO LABEL 'SITTIN' SIDEHAZE IPA 5.5

PACIFIC 5.5

ST. ARNOLD LAWNMOWER 5.5

ROTATING 'SEASONAL' CRAFT BEER 5.5

BOTTLE/CAN

BOHEMIA 5.5

BUD LIGHT 4.5

COORS LIGHT 4.5

CORONA/CORONA LIGHT 5.5

DOS EQUIS AMBER/LAGER 5.5

MICHELOB ULTRA 4.5

MILLER LITE 4.5

MODELO ESPECIAL 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

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

VINO

WINES BY THE GLASS/BOTTLE

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

DOMAINE ST. GEORGE CHARDONNAY 8./29.

Sonoma County, CA

PAUL HOBBS CHARDONNAY 14./48.

Sonoma County, CA

HONORO VERA ROSÉ 8./29.

Jumilla, Spain

LULI PINOT NOIR 14./48.

Santa Lucia Highlands, CA

HERMANOS PECIÑA 'COSECHA' 10./36.

Rioja, Spain

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!

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.

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

All Margaritas Come With Limes, & Salt

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.

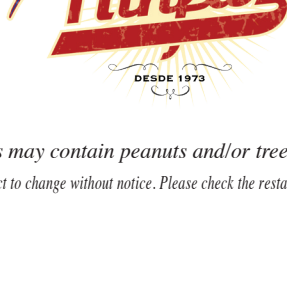
SOFT DRINKS 3.

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. ~

LUNCH/DINNER

BEVERAGES

BRUNCH

HAPPY HOUR

CHEF'S SPECIALS

DESSERTS

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

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

WINTER POTATOES / 4

CHURROS / 5

Served with your Choice of: Cajeta Sauce,

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.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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

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
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

NINFA'S 'WORLD FAMOUS' FAJITA BURGER SLIDERS 7

Manchego Cheese, Grilled Onions, Spicy
Harissa-Chipotle Mayo

Monday - Friday | 3-6pm

*Consuming raw or undercooked meats, poultry, seafood, shellfish or
eggs may increase your risk of foodborne illness



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

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-

CRAWFISH TORTILLA SOUP / 18

A rich tortilla soup with pieces of local crawfish, tortilla strips, avocado, and crema Mezcal, served with a side of Mexican Hush Puppies

TACODILLAS DE BARBACOA / 15

Three Mexican street tacos prepared with corn tortillas and Monterey Jack cheese, and served with salsa morita and a consommé de res

SWORDFISH MILANESA / 20

Breaded and fried swordfish filet served with a corn velouté and a pickled chayote salad

LUNCH SPECIAL 12.⁰⁰



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

CHOOSE 2 TACOS - SERVED WITH RICE & BEANS

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

ADOBO CHICKEN - Adobo Spiced Grilled Chicken, Onions, Cilantro, Corn Tortilla

CARNITAS - Pulled Pork, Onions, Cilantro, Freshly Chopped Jalapeños, Corn Tortilla

OR

NINFA'S 'WORLD FAMOUS' FAJITA BURGER SLIDERS

Served with Manchego Cheese, Grilled Onions, Spicy Harissa-Chipotle Mayo, Pickled Vegetables, and Potato Wedges

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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

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 & 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