

**ANTOJITOS**

<b>GUACAMOLE</b> Jalapeños, Onions, Cilantro, Tomatoes, and Fresh Lime SMALL/LARGE 10./17.	<b>CEVICHE</b> 20. Gulf Shrimp and Red Snapper with Jalapeños, Tomatoes, Avocado, and Onions	<b>MIXTO FRITO</b> 15. Calamari, Octopus, Shrimp, Battered and Fried, Served with Jalapeños, and Chile Aioli
<b>CHILE CON QUESO</b> 12. Spicy Cheese and Pepper Dip	<b>CRAB CAKE</b> 24. Jumbo Lump Crabmeat Served with Chipotle Cream Sauce & Poblano Pepper Sauce	<b>NACHOS</b> 12. 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> 14. Panela Cheese Baked in our Wood Oven with Chiles Torreados, Tomatillo Sauce, Curtido, and Avocado	<b>MUSHROOM QUESADILLAS</b> 10. Fresh Corn Tortillas with Mushrooms, Poblano Peppers, Mexican Cheeses, Onions, and Avocado tomatillo salsa	<b>ADD CHICKEN FAJITAS</b> 5. <b>ADD BEEF FAJITAS</b> 8. <b>ADD SHRIMP</b> 8.
<b>QUESO FLAMEADO</b> 14. Melted Cheese and Chorizo Casserole, Prepared Tableside	<b>ADD CHICKEN FAJITAS</b> 5. <b>ADD BEEF FAJITAS</b> 8. <b>ADD SHRIMP</b> 8.	

**CALDOS Y ENSALADAS**

<b>CALDO XOCHITL</b> 12. Shredded Chicken, Sliced Avocado, Rice, and Pico de Gallo in a Rich Broth	<b>INDIA</b> 18. Tostada Topped with Refried Beans, Cheese, Romaine Lettuce, Pico de Gallo, and Your Choice of Chicken or Beef Fajitas
<b>CAESAR SALAD</b> 10. The Original 1924 Tijuana Recipe with Shaved Manchego Cheese and Roasted Garlic	<b>CHICKEN ADOBO SALAD</b> 19. 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>ADD SHRIMP</b> 8.	<b>SUB BEEF FAJITAS</b> 4. <b>SUB GRILLED SHRIMP</b> 4.
<b>FAJITA SALAD</b> 18. 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 16.  
Grilled Chicken Breast 14.

**TWO TACOS A LA NINFA**  
Beef Fajitas 28.  
Grilled Chicken Breast 24.

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> 15. Braised Chicken with Guajillo Peppers, Wrapped in Banana Leaves, and Served in Tomatillo Cream Sauce	<b>BEEF</b> 17. Pulled Brisket with Guajillo Peppers, Wrapped in Corn Husks, and Served with Beef Gravy
<b>PORK</b> 15. '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> 20. With Coleslaw, Pico de Gallo, Chipotle Aioli, and Poblano Rice	<b>GRILLED SALMON</b> 18. Tamarind-Glazed Salmon with Grilled Onions and Mango Salsa
<b>DIABLO SHRIMP</b> 22. Filled with Jack Cheese and Jalapeño, Wrapped in Applewood-Smoked Bacon, and Served with Chipotle Aioli & Roasted Tomato Sauce	<b>PULPO CAZUELITA</b> 22. Wood Oven Roasted Octopus with Coleslaw, Grilled Yukon Potatoes, and Chile Aioli
<b>AL PASTOR</b> 18. Wood Oven Roasted Pork with Pineapple, Onions, and Salsa de Tomatillo	

**ENCHILADAS**

<b>ANTIGUAS</b> 15. Cheese and Ranchera Sauce	<b>DEL MAR</b> 24. Gulf Shrimp and Gulf Blue Lump Crabmeat with Chipotle Cream Sauce
<b>GRANJAS</b> 17. Wood Oven Roasted Chicken, Cheese, Crema Mexicana, and Ranchera Sauce	<b>CARNITAS</b> 18. Roasted Pork, Cheese, Crema Mexicana, Avocado, Beef Gravy, and Salsa de Tomatillo
<b>AL CARBON</b> 20. Choice of Chicken or Beef Fajitas with Cheddar Cheese and Beef Gravy	<b>MOLE</b> 18. Wood Oven Roasted Chicken Breast in Poblano Mole Sauce, Avocado, and Crema Mexicana
<b>SUIZAS</b> 17. Wood Oven Roasted Chicken with Avocado, Crema Mexicana, and Green Onions	<b>GROUND BEEF</b> 17. 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 (SERVES 2-3)</b>	33.	47.	<b>Woodfire Grilled Quail</b>	11. ea
<b>GRILLED CHICKEN</b>	22.	35.	<b>Baby Back Ribs 1/2 rack</b>	13. ea
<b>CHICKEN AND BEEF COMBINATION</b>	29.	42.	<b>Garlic Butter Tampico Shrimp</b>	4. ea
<b>PORTOBELLO "FAJITAS"</b>	16.	26.	<b>Bacon-Wrapped Diablo Shrimp</b>	5. ea
With Assorted Seasonal Vegetables <i>Served with Rice and Your Choice of Beans</i>			<b>Cheese Chile Relleno</b>	6. ea
<b>NINFA'S 'AWARD WINNING' FAJITA BURGER / 22.</b>			<b>Brisket Picadillo Chile Relleno</b>	7. ea
Ground and Chopped Fajita, Topped with Grilled Onions, Poblanos, Avocado, Cheese, Chipotle Aioli, and Served with Roasted Potato Wedges			<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> 25. Wood Oven Roasted Texas Redfish Served with Grilled Vegetables, Tomatillo Relish, and Poblano 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> 27. 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> 28. 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> 17. Choice of Crispy or Soft Flour Tacos with Ground Beef Brisket Picadillo or Shredded Chicken
<b>TEJAS COMBO</b> 22. Choice of Chicken or Beef Fajitas, a Crispy Beef Taco, and a Cheese Enchilada with Beef Gravy
<b>EL HENRY</b> 18. A Beef Brisket Tamale, a Crispy Beef Taco, and a Cheese Enchilada with Beef Gravy
<b>FLAUTAS</b> 20. Your Choice of Shredded Chicken or Beef Brisket with Onions, Guacamole, Crema Mexicana, and Coleslaw
<b>DELICIOSO</b> 22. Two Chicken Flautas and One Taco a la Ninfa with Guacamole and Pico de Gallo

**PLATOS FUERTES**

<b>ADOBO CARNE ASADA</b> 29. Grilled Beef Skirt Steak Served with Potatoes, Onions, and Guajillo Chipotle Cream Sauce
<b>CARNITAS</b> 19. Slow-Cooked Pork with Green Onions, Sliced Avocado, and Roasted Tomato Sauce
<b>COCHINITA PIBIL</b> 18. Wood Oven Roasted Pork, Pickled Onions, Plantains, and Sour Cream
<b>CHILE RELLENOS</b> 18. One Filled with Jack Cheese and One filled with Brisket Picadillo, Topped with Ranchera Sauce
<b>BRAISED BEEF CARNE GUISADA</b> 24. 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> 33. Jumbo Diablo Shrimp and Your Choice of Beef or Chicken Fajitas	<b>MIXTA NINFA</b> 33. Combination Fajitas (Beef & Chicken) and Tampico Shrimp
<b>EL NOPALITO (SERVES 2-3)</b> 58. Tampico Shrimp, Baby Back Ribs, and Combination Fajitas (Beef & Chicken)	<b>PARILLA MIXTA (SERVES 2-3)</b> 65. 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> gratis
<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.

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

**MEXICAN MULE** 13.  
Silver Tequila, Ginger, Passion Fruit Syrup, Agave, Lime Juice, Fresh Cucumber, Salted Rim

**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

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

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

**ROSEMARY-RASPBERRY ROSÉ SPRITZER** 12.  
Rosé wine, Chambord, Lemon-Lime Soda, Berry & Rosemary Garnish

### INTRODUCING ... THE UPTOWN MARGARITA

*Uptown's new favorite Margarita!  
Reposado Tequila, Cognac, Grand Marnier, Fresh Lime Juice, & Agave*

GLASS 13.

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

**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 AMBER/LAGER** 5.5  
**MICHELOB ULTRA** 4.5  
**MILLER LITE** 4.5  
**MODELO ESPECIAL** 5.5

### BOTTLE/CAN

**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

### 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  
**PACIFICO** 5.5  
**ST. ARNOLD LAWNMOWER** 5.5  
**'SEASONAL' CRAFT BEER** 5.5

## VINO

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

**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 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!**

## MAINS

### HUEVOS RANCHEROS /14

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 /15

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 /7

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 ..... 5 ea.
- BEANS, EGG, CHEESE ..... 5 ea.
- BACON, EGG, CHEESE ..... 5.5 ea.
- CHORIZO, EGG, CHEESE ..... 5.5 ea.
- CARNITAS, EGG, CHEESE ..... 5.5 ea.
- FAJITA, EGG, CHEESE ..... 6 ea.
- BRISKET, EGG, CHEESE ..... 6.5 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 /12

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

### SHRIMP & GRITS /19

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

## SIDES & EXTRAS

- BACON /4
- CHORIZO /4
- GUACAMOLE /4
- SEASONAL FRUIT /4

- CAGE FREE EGG /3
- CHEESE GRITS /4
- RED BLISS POTATOES /4

- CORN BREAD /5
- CONCHA /5
- Served with Guava Jelly & Butter

- CHURROS /5
- Served with your Choice of: Cajeta Sauce, Chocolate Sauce, or Jamaica Syrup

### DESAYUNO MEXICANO /17

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

### RED CHILE-PORK POSOLE /14

*Traditional Mexican "Hangover Soup"*

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

## BEVERAGES

### DRINKS

CAFÉ/ESPRESSO /6

SPECIALTY COFFEE /5.5

CAFÉ MEXICANA /8

Tequila Blanco, Kahlúa, Whipped Cream

MEXICAN HOT CHOCOLATE /4

JUGO NATURALES /5

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

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

~ We proudly brew Katz coffee & teas - 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.

**NINFA'S HAPPY HOUR**

**LAS BEBIDAS ESPECIALES**

**THE ORIGINAL NINFARITA /5**

Houston's Most Famous Margarita!  
Our Proprietary Recipe with 100% Agave  
Silver Tequila  
(Available Frozen or on the Rocks)  
**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, Combiar, Fresh Lime Juice,  
Agave Nectar

**VINO /5**

WHITE / RED / ROSÉ

**CERVEZA/4**

ALL DRAFT & BOTTLE SELECTIONS

**SANGRIA**

Red Wine, Tequila, Whiskey, Fresh Fruit, Spices  
**GLASS /5 PITCHER /16**

Monday - Friday 3-6pm

**BOCADOS ESPECIALES**

**TACOS /4**

**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

**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

**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 fresh Gulf Coast crawfish tails, 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.<sup>00</sup>**



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