

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

## ANTOJITOS

<b>GUACAMOLE</b>	Jalapeños, Onions, Cilantro, Tomatoes, and Fresh Lime	
<b>SMALL/LARGE</b>		12./19.
<b>CHILE CON QUESO</b>	Spicy Cheese and Pepper Dip	13.
<b>QUESO ASADO</b>	Panela Cheese Baked in our Wood Oven with Chiles Torreados, Tomatillo Sauce, Curtido, and Avocado	14.
<b>QUESO FLAMEADO</b>	Melted Cheese and Chorizo Casserole, Prepared Tableside	15.
<b>CEVICHE</b>	Gulf Shrimp and Red Snapper with Jalapeños, Tomatoes, Avocado, and Onions	22.
<b>CRAB CAKE</b>	Jumbo Lump Crabmeat Served with Chipotle Cream Sauce & Poblano Pepper Sauce	25.
<b>MIXTO FRITO</b>	Calamari, Octopus, Shrimp, Battered and Fried, Served with Jalapeños, and Chile Aioli	17.
<b>MUSHROOM QUESADILLAS</b>	Fresh Corn Tortillas with Mushrooms, Poblano Peppers, Mexican Cheeses, Onions, and Avocado tomatillo salsa	12.
<b>ADD CHICKEN FAJITAS 6. ADD BEEF FAJITAS*9. ADD SHRIMP 9.</b>		
<b>NACHOS</b>	Based on the 'Original Nacho' Prepared with Melted Cheese on House-Made Tortilla Chips with Beans, Sour Cream, Jalapeños, and Guacamole	13.
<b>ADD CHICKEN FAJITAS 6. ADD BEEF FAJITAS*9. ADD SHRIMP 9.</b>		

## CALDOS Y ENSALADAS

<b>CALDO XOCHITL</b>	Shredded Chicken, Sliced Avocado, Rice, and Pico de Gallo in a Rich Broth	14.
<b>FAJITA SALAD</b>	Choice of Beef or Chicken Fajitas with Spicy Pickled Carrots, Cheese, Avocado, Onions, and Pumpkin Seeds	20.
<b>CAESAR SALAD</b>	The Original 1924 Tijuana Recipe with Shaved Manchego Cheese and Roasted Garlic	12.
<b>ADD CHICKEN FAJITAS 7. ADD BEEF FAJITAS*10. ADD SHRIMP 10.</b>		
<b>INDIA</b>	Tostada Topped with Refried Beans, Cheese, Romaine Lettuce, Pico de Gallo, and Your Choice of Chicken or Beef Fajitas*	20.
<b>CHICKEN ADOBO SALAD</b>	Grilled Chicken Breast with Baby Greens, Texas Pecans, Goat Cheese, Grapes, Avocado, and Sautéed Mushrooms in a Pink Peppercorn Vinaigrette	21.
<b>SUB BEEF FAJITAS* 6. 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\* 18.

Grilled Chicken Breast 16.

#### TWO TACOS A LA NINFA

Beef Fajitas\* 28.

Grilled Chicken Breast 26.

Mama Ninfa introduced the fajita to North America with this dish in 1973!

## TACOS

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

<b>TEXAS REDFISH</b>	With Coleslaw, Pico de Gallo, Chipotle Aioli, and Poblano Rice	23.
<b>AL PASTOR</b>	Wood Oven Roasted Pork with Pineapple, Onions, and Salsa de Tomatillo	22.
<b>GRILLED SALMON</b>	Tamarind-Glazed Salmon with Grilled Onions and Mango Salsa	23.
<b>DIABLO SHRIMP</b>	Filled with Jack Cheese and Jalapeño, Wrapped in Applewood-Smoked Bacon, and Served with Chipotle Aioli & Roasted Tomato Sauce	26.
<b>PULPO CAZUELITA</b>	Wood Oven Roasted Octopus with Coleslaw, Grilled Yukon Potatoes, and Chile Aioli	26.

## HANDMADE TAMALES

*Two Large Tamales Prepared in the Southern Mexican Tradition*

<b>CHICKEN</b>	Braised Chicken with Guajillo Peppers, Wrapped in Banana Leaves, and Served in Tomatillo Cream Sauce	18.
<b>BEEF</b>	Pulled Brisket with Guajillo Peppers, Wrapped in Corn Husks, and Served with Beef Gravy	21.
<b>PORK</b>	'Oaxacan-Style' Braised Pork with Guajillo Peppers, Wrapped in Banana Leaves, and Served with Beef Gravy Sauce	18.

## ENCHILADAS

<b>ANTIGUAS</b>	Cheese and Ranchera Sauce	17.
<b>GRANJAS</b>	Wood Oven Roasted Chicken, Cheese, Crema Mexicana, and Ranchera Sauce	19.
<b>AL CARBON</b>	Choice of Chicken or Beef Fajitas with Cheddar Cheese and Beef Gravy	25.
<b>SUIZAS</b>	Wood Oven Roasted Chicken with Avocado, Crema Mexicana, and Green Onions	19.
<b>DEL MAR</b>	Gulf Shrimp and Gulf Blue Lump Crabmeat with Chipotle Cream Sauce	26.
<b>CARNITAS</b>	Roasted Pork, Cheese, Crema Mexicana, Avocado, Beef Gravy, and Salsa de Tomatillo	20.
<b>MOLE</b>	Wood Oven Roasted Chicken Breast in Poblano Mole Sauce, Avocado, and Crema Mexicana	20.
<b>GROUND BEEF</b>	Ground Beef with Beef Gravy Topped with Cheddar Cheese	20.

## 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*</b>	<b>MED</b>	<b>LRG</b>
<b>SKIRT STEAK</b>	38.	58.
<b>GRILLED CHICKEN</b>	27.	42.
<b>CHICKEN AND BEEF COMBINATION</b>	36.	50.
<b>GRILLED VEGGIE "FAJITAS"</b>	20.	30.
With Assorted Seasonal Vegetables		

### FAMOUS "OFF THE MENU" TOPPINGS

Medium 6. Large 8.

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

<b>EXTRAS</b>	
<b>Woodfire Grilled Quail</b>	12. ea
<b>Baby Back Ribs 1/2 rack</b>	14. ea
<b>Garlic Butter Tampico Shrimp</b>	4. ea
<b>Bacon-Wrapped Diablo Shrimp</b>	5. ea
<b>Cheese Chile Relleno</b>	7. ea
<b>Brisket Picadillo Chile Relleno</b>	8. ea
<b>Pickled Carrots</b>	2. ea

**NINFA'S 'AWARD WINNING' FAJITA BURGER / 24.**

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>	Choice of Crispy or Soft Flour Tacos with Ground Beef Brisket Picadillo or Shredded Chicken	19.
<b>TEJAS COMBO</b>	Choice of Chicken or Beef*Fajitas, a Crispy Beef Taco, and a Cheese Enchilada with Beef Gravy	24.
<b>EL HENRY</b>	A Beef Brisket Tamale, a Crispy Beef Taco, and a Cheese Enchilada with Beef Gravy	19.
<b>FLAUTAS</b>	Your Choice of Shredded Chicken or Beef Brisket with Onions, Guacamole, Crema Mexicana, and Coleslaw	21.
<b>DELICIOSO</b>	Two Chicken Flautas and One Taco a la Ninfa with Guacamole and Pico de Gallo	22.

## PLATOS FUERTES

<b>CARNITAS</b>	Slow-Cooked Pork with Green Onions, Sliced Avocado, and Roasted Tomato Sauce	24.
<b>CHILE RELLENOS</b>	One Filled with Jack Cheese and One filled with Brisket Picadillo, Topped with Ranchera Sauce	23.
<b>ADOBO CARNE ASADA</b>	Grilled Beef*Skirt Steak Served with Potatoes, Onions, and Guajillo Chipotle Cream Sauce	36.
<b>COCHINITA PIBIL</b>	Wood Oven Roasted Pork, Pickled Onions, Plantains, and Sour Cream	22.
<b>BRAISED BEEF CARNE GUISADA</b>	Braised Boneless Beef Stew with Potatoes, Peppers, and Onions	26.
<b>GRILLED QUAIL</b>	Three Woodfire Grilled Texas Quails Served with Sautéed Onions and Peppers	35.

## PLATOS DEL MAR

<b>TEXAS REDFISH</b>	Wood Oven Roasted Texas Redfish Served with Grilled Vegetables, Tomatillo Relish, and Poblano Rice	30.
<b>SHRIMP TAMPICO</b>	Classic Jumbo Gulf Shrimp Pan-Seared with Garlic Butter and Served with Rice and Your Choice of Beans	30.
<b>NINFA'S FAMOUS SHRIMP DIABLO</b>	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	30.
<b>MOLE SALMON</b>	Wood Oven Roasted Wild Caught Salmon with a Mole Spice Rub, Organic Stone Milled Grits, Poblano Pepper Sauce, Chipotle Cream Sauce, and Roasted Peppers	30.

## NINFA'S MIXTAS

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

<b>MIXTA DIABLO</b>	Jumbo Diablo Shrimp and Your Choice of Beef*or Chicken Fajitas	39.
<b>MIXTA NINFA</b>	Combination Fajitas (Beef*& Chicken) and Tampico Shrimp	38.
<b>EL NOPALITO (SERVES 2-3)</b>	Tampico Shrimp, Baby Back Ribs, and Combination Fajitas (Beef*& Chicken)	65.
<b>PARILLA MIXTA (SERVES 2-3)</b>	Beef*or Chicken Fajitas, Carnitas, Tampico Shrimp, Baby Back Ribs, and One Cheese Chile Relleno	78.

*~ 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  
BREAKFAST TACOS  
HAPPY HOUR  
CHEF'S SPECIALS  
DESSERTS

**MARGARITAS**

THE ORIGINAL **NINFARITA**

Houston's most famous Margarita!

Made with 100% Agave

Tequila Blanco

GLASS 11. PITCHER 37.

**THE NAVIGATION MARGARITA**

Tequila Blanco, Orange Liqueur, Fresh Lime Juice, Agave Nectar

GLASS 15.

**THE UPTOWN MARGARITA**

Tequila Reposado, Cognac, Grand Marnier, Fresh Lime Juice, Agave

GLASS 15.

**MANGO HABANERO MARGARITA** 13.

Tequila Blanco, Mango, Habanero Peppers, Fresh Lime Juice, Salted Mole Rim

**HIBISCUS MARGARITA** 12.

Tequila Blanco, Hibiscus, Passion Fruit, Fresh Lemon Juice, Combier, Salted Rim

**TAMARITA** 13.

Tequila Reposado, Ancho Reyes, Orange Liqueur, Tamarind Syrup, Tajin Rim

**SKINNY MARGARITA** 13.

Tequila Blanco, Fresh Lime Juice, Reduced Agave Nectar

**CUCUMBER MINT MARGARITA** 13.

Tequila Blanco, Triple Sec, Fresh Lime Juice, Agave Nectar, Mint, Salted Mole Rim, Cucumber Garnish

**SUMMER TIME MARGARITA** 13.

Basil infused Tequila Blanco, Orange Liqueur, Strawberry Syrup, Fresh Lime Juice

**MEXIRITA** 13.

Illegal Mezcal, Lime Juice, Triple Sec, Simple Syrup

**ROAD TO OAXACA** 13.

Los Vecinos Mezcal, Pineapple Juice, Guava, Fresh Lime Juice, Sea Salt

**DESERT DAISY** 14.

Illegal Mezcal, Elderflower and Ginger Liqueur, Fresh Lime Juice, House Made Blood Orange Ice Cube

**COCTELES**

**MEXICAN MULE** 13.

Tequila Blanco, Ginger, Passion Fruit, Fresh Lime Juice, Ginger Beer, Salted Rim

**ANTA MULA** 13.

Vodka, Fresh Lime Juice, Hoja Santa, Ginger Beer, Angosture Bitters

**PALOMA TROPICAL** 14.

Hornitos Tequila Blanco, Pineapple Juice, Fresh Lime Juice, Grapefruit Juice and Soda, Chamoy, Tajin (served in clay tumbler)

**RANCH WATER** 14.

Hornitos Tequila Blanco, Fresh Lime Juice, Served in Topo Chico bottle

**ACAPULCO SLIM** 14.

White Rum, Fresh Lime Juice, Mint, Roasted Pineapple, topped off with Topo Chico

**SPANISH BUTTERFLY** 14.

Zephyr Gin, Fresh Lemon Juice, House Made Butterfly Peaflower Syrup, Bubbles

**NINFAS OLD FASHIONED** 15.

Sherry Cask Aged Tequila, Nixta Corn Liqueur Vago Elote, Vermouth, Bitters Agave Syrup(BFO)

**AFTERNOON DELIGHT** 14.

Arrogante Almond Tequila, Licor 43, House Made Cafe de Olla

**CERVEZA**

**DRAFT**

**8TH WONDER DOME FAUX'M** 7.

**KARBACH 'LOVE STREET' KÖLSCH** 7.

**KARBACH CRAWFORD BOCK** 7.

**ST. ARNOLD LAWMOWER** 7.

**EUREKA HEIGHTS MINI BOSS IPA** 7.

**LAGUNITAS IPA** 7.

**DOS EQUIS LAGER** 7.

**SEASONAL TAP** 7.

**BOTTLE/CAN**

**MICHELOB ULTRA** 5.

**BOHEMIA** 6.

**CORONA/CORONA LIGHT** 6.

**DOS EQUIS AMBER/LAGER** 6.

**MODELO ESPECIAL/NEGRA** 6.

**SHINER BOCK** 6.

**PACIFICO** 6.

**TECATE** 6.

**MICHELADA** 8.

Ninfa's Michelada Mix, Fresh Lime Juice, Mole Salt Rim

**VINO**

**MARQUES DE CACERES** 9./34.

Spain

**POEMA CAVA BRUT ROSÉ** 8./29.

Spain

**HONIG SAUVIGNON BLANC** 9./34.

Napa Valley, CA

**MATTEO BRAIDOT** 9./34.

**PINOT GRIGIO**

Venezia Giulia, Italy

**DOMAINE ST.GEORGE** 8./29.

**CHARDONNAY**

Sonoma County, CA

**PAUL HOBBS 'CROSSBARN'** 14./48.

**CHARDONNAY**

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 9. PITCHER 30.

Fresh House-Made Daily Red or White

**FLIGHTS**

**MARGARITA FLIGHT** 22.

Three 5oz servings of Seasonal on the Rocks Margarita

**MEZCAL FLIGHT** 22.

(Espadin (Illegal), Infused (Vago Elote), Pechuga Mole Xicaru) served with oranges and chapulin salt

**TEQUILA FLIGHT** 22.

Three - 1oz pours of Lalo Silver, Herradura Reposado, Gran Centenario Añejo, House Made Sangrita

**LIQUOR LIST UPON REQUEST**

Non-Alcoholic Spirits Available

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

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

**NINFA'S BRUNCH MENU**

**MAINS**

**HUEVOS RANCHEROS / 16**

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 / 18**

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

**SHORT STACK PANCAKES / 10**

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

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

**BLUE MASECA PECAN WAFFLE / 10**

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

**AVOCADO GUAJILLO TOAST / 18**

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

**CHILAQUILES VERDES / 14**

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

**SHRIMP & GRITS / 23**

Pan-Seared Jumbo Gulf Shrimp, Goat and Manchego Cheese Grits, Chorizo, and Pepita Pesto.

Add Two Fried Eggs / 4

**DESAYUNO MEXICANO / 20**

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

**RED CHILE-PORK POSOLE / 18**

*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 .....	6 ea.
BEANS, EGG, CHEESE .....	6 ea.
BACON, EGG, CHEESE .....	7 ea.
CHORIZO, EGG, CHEESE .....	7 ea.
CARNITAS, EGG, CHEESE .....	7 ea.
FAJITA, EGG, CHEESE .....	7.5 ea.
BRISKET, EGG, CHEESE .....	7.5 ea.

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

**SIDES & EXTRAS**

BACON / 6

CHORIZO / 6

GUACAMOLE / 5

SEASONAL FRUIT / 5

**CORN BREAD / 5**

Served with Guava Jelly & Butter

CAGE FREE EGG / 2

CHEESE GRITS / 5

RED BLISS POTATOES / 4

**CHURROS / 5**

Served with your Choice of: Cajeta Sauce, Chocolate Sauce, or Jamaica Syrup

**DRINKS**

CAFÉ AMERICANO / 6

ESPRESSO/CAPPUCCINO / 6

CAFÉ MEXICANA / 9

Tequila Blanco, Kahlúa, Whipped Cream

MEXICAN HOT CHOCOLATE / 5

JUGO NATURALES / 6

Freshly Squeezed Orange or Grapefruit Juice

AGUA FRESCAS / 5

made fresh daily

**COCKTAILS**

GUAVA MIMOSA / 9

Sparkling Wine and Guava Purée

CLASSIC MIMOSA / 9

Sparkling Wine and Freshly Squeezed Orange Juice

BLOODY MARIA / 9

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

~ 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.

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

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

# BREAKFAST TACOS

POTATO, EGG, CHEESE /4

BEAN, EGG, CHEESE /4

BACON, EGG, CHEESE /5

CHORIZO, EGG, CHEESE /5

FAJITA, EGG, CHEESE /6

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*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

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*Serves 4-6 people  
- Available with Food Purchase -*

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

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

**NINFA'S HAPPY HOUR**

Monday - Friday 3-6pm

**LAS BEBIDAS ESPECIALES**

**THE ORIGINAL NINFARITA /7**

FROZEN OR ON THE ROCKS  
MAKE IT A PITCHER /25

**MOJITO /8**

**RANCH WATER /8**

**OAXACAN OLD-FASHION /8**

**PALOMA /7**

**MEXICAN MULE /7**

**FROZENS /7**

MANGONADA, PIÑA COLADA OR STRAWBERRY DAIQUIRI  
MAKE IT A PITCHER /25

**SANGRIA /5**

MAKE IT A PITCHER /16

**CERVEZA/4**

ALL DRAFT & BOTTLE SELECTIONS

**VINOS/5**

WHITE, RED, OR ROSÉ

**AGUAS FRESCAS/4**

MADE IN HOUSE. CHANGES DAILY

**BOCADOS ESPECIALES**

\*Uptown Location Only\*

**TACOS /6**

**SUADERO** Thin Beef Carnitas  
Nopales, Salsa de Chile de Arbol

**POLLO AL PASTOR** Chicken Adobo  
Grilled Onions, Pineapple

**PESCADO** Beer Battered Fish  
Chipotle Mayo, Citrus Slaw

**MOLE CHICKEN WINGS /8**

Traditional Mole Salsa,  
Toasted Sesame Seeds

**TORTAS /8**

**PAMBAZO** Potato and Chorizo

**PULPO** Braised Octopus, Citrus Slaw

**POLLO AL PASTOR** Chicken Adobo

**NINFA'S 'WORLD FAMOUS**

**FAJITA BURGER SLIDERS /8**

Manchego Cheese, Grilled Onions, Spicy  
Harissa-Chipotle Mayo

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

**ESPECIALES DEL CHEF**

**CARPACCIO DE SANDIA / 15**

Thin Sliced Watermelon, Queso  
Panela, Melon Vinaigrette,  
Toasted Pecans

**CRUDO DE RED SNAPPER\* / 18**

Gulf Snapper, Cucumber, Salsa  
Amarillo, Red Onions

**GAZPACHO DIVORCIADO / 17**

Two Gazpachos in One--Cantaloupe  
& Watermelon, Toasted Pepitas

**ELOTE LOCO / 17**

Street Corn, Huitlacoche Aioli,  
Cotija Cheese & Bone Marrow Side

**HUARACHE DE PIERNA DE CERDO / 24**

Sliced & Grilled Pork Shoulder,  
Nixtamal Azul, Black Beans  
(Mexico City Street Dish)

**LAS FAMOSAS TACODILLAS / 17**

Chicharrón, Chicken,  
& Brisket, Consome



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

LUNCH/DINNER  
BEVERAGES  
BRUNCH  
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HAPPY HOUR  
CHEF'S SPECIALS  
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## 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/ ICED COFFEE /4

ESPRESSO/CAPPUCCINO /6

CAFÉ MEXICANA /9