CRUDOS

Ceviche con Chile Rojo
lime-cured red snapper, cilantro, red bell pepper, black olives, onion, jalapeño, radish
13

Petalos de Robalo
striped bass, tangerine, cucumber
15

Aguachile de Camaron
shrimp, cucumber, serrano chile
13

Ostiones en su Concha
Gulf oysters on the half shell, salsa bruja, lime
10 / 18

Tostadas de Atún Crudo
tuna tostadas, sour orange mayonnaise, leeks
13

Ceviche de Caracol
conch, pineapple, ginger, red jalapeño
15

Baja Ceviche
scallop ceviche, mango, papaya, cucumber, jalapeño
14

SOPAS Y ENSALADAS

Pozole Rojo
little neck clams, hominy soup, puyo pepper scented broth, pumpkin seeds
12

Ensalada Roja
red tipped romaine, baby beets, orange supremes, requeson, pomegranate dressing
9

Sopa Azteca de Camarón
shrimp tortilla soup
10

Lechugita Orejona
baby romaine with zesty pumpkin seed Caesar dressing, blue cheese, avocado salsa
11

Sopa de Tortuga
green turtle soup
10

Ensalada de Pulpo
Spanish octopus salad, roasted potato, carrot, celery leaves, pumpkin-seed dressing
15

DEL HORNO

Ostiones Asados
wood-roasted Gulf oysters, chipotle butter
14 / 26

Coliflor
wood-roasted baby cauliflower, guajillo butter, crema agria, tiny pickled peppers, salsa de ajo
12

Pescado Horneado
whole roasted red snapper
44

Langosta Puerto Nuevo
fire roasted lobster, flour tortillas, playa la ropa beans, arroz Mexicano
49

PLATOS FUERTES

Birria Masota
slow-cooked tender short rib, wood roasted winter squash, ancho mole
37

Cochito Costeño
slow-roasted pork shank, fire roasted sweet potato, mole costeño, charred Brussels sprout leaves
22

Bistec con Moras
grilled Prime ribeye, spiced roasted potatoes, blackberry mole
37

Mariscos con Arroz Negro
shrimp, clams, mussels, squid, octopus, chorizo with rice cooked in black bean broth
29

Callo de Hacha
pan-seared jumbo scallops, roasted cauliflower, wild mushrooms, rajas, Poblano sauce
31

Pato en Mole de Higo
crispy duck, duck molote, chard, fig and apricot mole
28

Camarones Encamisados
shrimp stuffed with Poblano and Chihuahua cheese, wrapped in bacon, mole of pasilla and cascabel, papas martajadas
27

Atún a las Brasas
peppered coal-roasted tuna, charred yellow bell pepper escabeche, avocado salad
28

Pescado Alcaparrado a la Plancha
striped bass, pan-seared, tomatillo-caper sauce, crispy shallot
29

Mariscos al Ajillo
scallop, shrimp, lobster, clams, mussels, octopus, frog legs, mojo de ajo, chile de arbol, green onion
33

Pescado Zarandeado
butterflied boneless whole fish, wood-grilled
31

AL LADO 7

Camote a las Brasas
coal-roasted sweet potato with condensed milk

Papas Martajadas
smashed crispy potatoes, rajas, salsa de ajo

Repollitos Asados
charred Brussels sprouts

Hongos al Mojo de Ajo
garlic mushrooms

Tamal Azteca
layered tortilla casserole

Guacamole y Totopos

Arroz y Frijoles
rice and refried beans

COCTELES Y ESCABECHES

Coctel de Vegetales
vegetable cocktail of asparagus, romanesco cauliflower, white corn, baby carrot, Brussels sprouts, avocado, lime, olive oil
10

Pulpo Almendrado
Spanish octopus, almonds, purslane-herb salad, palm, tomato, fish cracklings
12

Campechana Estilo DF
shrimp, crab, octopus, tomato, serrano chile, cilantro, Mexico City-style
15

Tostaditas de Jaiba en Salpicón
small tostadas of herb-marinated crab
15

ANTOJITOS

Tamal de Langosta
corn and epazote infused tamale, sautéed lobster, lobster sauce
12

Sope con Hongos
large masa pancake topped with refritos, mushrooms cooked in lime, chile, garlic oil, crema, queso fresco, herbs
9

Mejillones con Chorizo Verde
mussels, corn, chorizo verde, poblano, tomatillo, hoja santa
14

Pato con Tamarindo
duck with tamarind adobo, tortillas for rolling
13

Taquito de Langosta de Cabo
Cabo style lobster taquito on flour tortilla, baby romaine, pico de gallo, crema, cilantro
11

Carnitas de Atún
seared tuna tacos, guacamole, refritos
13

Costillas a las Brasas
wood-roasted pork ribs, pickled onion
12

Chicharrón de Calamar
fried squid, serrano, crispy garlic, chipotle-tomatillo sauce
13

Taquitos Tronadores de Carnitas
crispy rolled pork tacos, avocado-tomatillo salsa, crema fresca, queso fresco
12

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
No separate checks, please • Split plate 5

WHITE WINE

Featured White

‘14 Davis Family “Cuvee Luke” 14
Russian River, California

A sublime blend of Viognier, Marsanne and Roussanne from the famed Saralee’s Vineyard in the heart of the Russian River Valley. The nose is deeply fragrant mix of spicy floral, stone fruit and orange peel. It exudes a round, lush texture and a playful thread of ginger, spice.

Fruit Driven & Fragrant

‘13 SA Prum Kabinett Riesling 12
‘Wehlener Sonnenuhr’
Mosel, Germany

‘15 Dog Point Sauvignon Blanc 11.5
Marlborough, New Zealand

‘14 Planalto Blanco 9
Reserva Douro, Portugal

‘15 Casa Magoni Viognier 9
Valley de Guadalupe, Mexico

Crisp & Mineral Driven

'14 Henri Bourgios Sancerre 14
Loire Valley, France

‘14 DO Ferreiro Albarino 14
Rias Biaxas, Spain

’14 Schiopetto Pinot Grigio 11
Friuli, Italy

Hefty Whites For Fatty Fish

'12 Lioco 'Hanzell’ Chardonnay 22
Sonoma, California

‘14 Farmstead Chardonnay 11
Long Meadow Ranch-Napa Valley, CA

’15 Huber Gruner Veltliner 10
Traisental, Austria

TINY BUBBLES

Nothing sets the tone for a great meal, like dancing bubbles in your glass.

NV Mumm Brut Cordon Rouge
Champagne, France
18 glass 44 Bottle

NV Gramona Brut Cava
Penedes, Spain
11 glass 36 Bottle

NV Fantinel Extra Dry Prosecco
Valdobbiadene, Italy
9.5 glass 30 Bottle

ROSE

‘15 Miraval 13
Cotes de Provence, France

‘15 Domaine de Souviou 10.5
Bandol, France

SANGRIA

Caracol Red Wine Sangria
Spanish red wine, orange juice, lime, mango, pineapple, peach, simple syrup, brandy
Glass 8 Pitcher 48

Bunea Fortuna Rose Sangria
Spanish Rose, gin, orange liqueur, lemon, passion fruit, guava, strawberry, raspberry
Glass 8 Pitcher 48

RED WINES

Featured Red

‘13 Alximia “Libis” 14
Zinfandel/Syrah/Petit Sirah Blend
Valley de Guadalupe, Mexico

Mexico’s Guadalupe Valley is an incredible wine region. This destination is just a few hours south of San Diego. Alximia is my favorite of the new wave producers. This blend exudes jammy, dark fruit with full, supple tannins and fresh berry on the finish.

Silky, Soft & Perfect For Fish

‘12 Siduri Pinot Noir 15
Sonoma Coast, California

‘13 Rocco ‘Gravel Road’ Pinot Noir 13
Willamette Valley, Oregon

‘14 Poggio Alla Luna Chianti 9
Tuscany, Italy

Rustic, Comforting & Versatile

‘13 Dom Mathieu Chateauneuf-du-Pape 19
Southern Rhone, France

‘11 Damilano Lecinquevigne Barolo 17
Piemonte, Italy

‘11 Marques Grinon “Caliza” Syrah 11
Valdepusa, Spain

‘13 Thymiopoulos Xinomavro 11
Naoussa, Greece

When Seafood is Not the Thing

NV10 Cain Cuvee Cabernet Blend 16
Napa Valley-Spring Mountain, California

‘12 Clos des Fous Cabernet 11
Cachapoal Valley, Chile

‘12 TintoNegro Mablec/Cab Franc 10.5
Mendoza-Uco Valley, Argentina

‘11 Muriel Reserva 10.5
Rioja, Spain

PALOMAS

Mexico’s most cherished cocktail blends tequila, lime and grapefruit soda. Here are some exciting twists.

Paloma, Mi Corazón
tequila, guava, lime, grapefruit, dry soda
9

Paloma de Mercado
Sotol, lime, housemade Tajin soda
9.5

Paloma de Mi Primo
Ocho Tequila, fennel & coriander liqueur, lime, blood orange soda
10

MODERN AGAVES

Here we share inspired new ways for Mexico’s flavors to interact with the world.

Dissident
Herradurra Silver, Hendrick’s Gin, lime, hibiscus tea and cucumber ice cube, fresh mango slices, Fever Tree Tonic
Rebel against the old, staid gin and tonic!
12

Shelter From The Storm
Del Maguey San Luis del Rio Mezcal, Plantation Pineapple Stiggins Fancy Rum, Luxardo Sangre, lime, ginger beer
11

An Ocean Between
rye, reposado mezcal, XTA Yucatan Anise Liqueur, Peychaud bitters, grapefruit peel
12

Past the Heather
tequila anejo, Balcones Rumble, Drambuie, orange bitters, preserved fig
11

MARGARITAS

Caracol Rita
blanco tequila, orange liqueur, Campari, lime, peach nectar, simple syrup, tea-infused salt
9.5

Toque de Calor
reposado tequila, reposado mezcal, Grand Marnier, lime, ancho & chipotle simple syrup, fresh jalapeño, salt
10.5

La Pureza
El Tesoro Silver Tequila, Combier Original Triple Sec, agave nectar, lime, salt
11

Zihuatanejo
Fidencio Mezcal, Crème de Violet liqueur, lime, salted margarita foam
11

The Greatest Margarita Ever Sold
Gran Centenario Añejo, 25 Yr. Old Grand Marnier, tangerine, lime, ginger, agave nectar, thyme, Murray River flake-salted rim
You'll never drink a smoother margarita!
29

FLIGHTS

- half-ounce pouring of 3 different spirits -

Tres Sabores de Jalisco
Don Julio blanco, reposado, 1942 añejo
15

Terroir de Oaxaca
tasting of family-made single origin Mezcals
Alipus: San Baltazar, San Juan, San Andres
11

COCTELES

Hard Sun
sotol blanco, St. Germaine, cava, passion fruit syrup, jalapeño-coriander ice cube
11

Beach Bonfire
Prosecco, white peach, raspberry, lemon, herb infusion, jalapeño
10

Blackberry Mojito
rum, muddled blackberry, lime, fresh mint, simple syrup, soda water
10

Michelada
Dos XX Lager, sangrita, lime, peppers, salt, over ice with a lime & lightly salted rim
7

CERVEZAS

Draft

Lone Pint Yellow Rose IPA *Houston*	7
Saint Arnold Summer Pilsner *Houston*	7
8th Wonder Intellectuale Ale *Houston*	7
Southern Star Blonde Bombshell *Conroe*	7

Bottles & Cans

Saint Arnold Art Car IPA *Houston*	6.5
8th Wonder Doam Foax’m *Houston*	6.5
Albur Mano Pachona IPA *Mexico*	8
Ocho Reales Imperial Ale *Mexico*	7
Victoria Vienna-style Lager *Mexico*	6
Negra Modelo Vienna-style Lager *Mexico*	6
Dos XX American-style Lager *Mexico*	6
Pacifico American-style Lager *Mexico*	6