

DOS POR \$22

Ceviche con Chile Rojo

lime-cured red snapper, cilantro, red bell pepper, black olives, onion, jalapeño, radish
13

Sope con Hongos

large masa pancake topped with refritos, mushrooms cooked in lime, chile, garlic oil, crema, queso fresco, herbs
12

Ensalada Roja

red tipped romaine, baby beets, orange supremes, requeson, pomegranate dressing
11

Tamal de Langosta

corn and epazote infused tamale, sautéed lobster, lobster sauce
13

Sopa Azteca de Camarón

shrimp tortilla soup
10

Coctel de Vegetales

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

Tostadas de Atún Crudo

tuna tostadas, sour orange mayonnaise, leeks
13

Pulpo Almendrado

Spanish octopus, almonds, purslane herb salad, heart of palm, tomato, fish cracklings
12

Ceviche de Caracol

conch, pineapple, ginger, jalapeño
15

Costillas a las Brasas

wood-roasted 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

Carnitas de Atún

seared tuna tacos, guacamole, refritos
13

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MEXICAN COASTAL KITCHEN

Enchiladas de Falda de Res

brisket enchiladas, salsa de ajo, arroz a la Mexicana, black beans
17

Atún a las Brasas

chili rubbed grilled tuna, wood roasted celery root puree, quelites, mole amarillo
17

Cemita de Pescado o Pollo

Mexican sandwich on housemade beer-fermented sesame seed bun- choice of fish or chicken Milanese-with refritos, Oaxacan string cheese, chipotle mayo, avocado
16

Tacos de Camarón con Tortillas de Nopal

shrimp tacos with cactus-flavored tortillas, beans, crunchy garnishes
17

Hamburguesa de Caracol

prime Mexican hamburger with melted housemade quesillo, chorizo, rajás, avocado, tomato, crunchy garnishes, mayonnaise, a smear of black beans, papas bravas
16

Ensalada de Pollo

chicken salad with kale, Brussels sprouts, goat cheese, pistachios, grapefruit dressing
16

Chile Relleno de Pollo

chicken and Chihuahua cheese-stuffed poblano pepper, green pumpkin seed sauce
15

Dos Tostadas

choose two toppings:

chicken in tomato sauce, shrimp with roasted garlic, guajillo-rubbed tuna, carnitas, or fish in adobo
16

Tacos de Ostiones Encamisados

fried oyster tacos, pico de gallo, guacamole, chipotle mayonnaise
16

Tacos de Pescado al Pastor

achiote-rubbed fish tacos, onion, cilantro, roasted pineapple
16

Pescado Zarandeado

wood-grilled fish filet, wild green salad
27

Tacos de Pescado Estilo Baja

crispy fish tacos, Napa cabbage, chipotle mayonnaise
14

Tacos de Carnitas

slow-braised pork tacos, refritos, nopales salad, tomatillo-avocado salsa
15

Enchiladas Placeras de Pollo

deconstructed enchiladas, grilled chicken, garden veggies, red garlic sauce, crema fresca, queso fresco
15

Tlayuda de Carne a las Brasas

large tortilla stuffed with char-grilled beef, queso Oaxaca, yellow Oaxacan chile, pasilla and ancho sauce, arroz blanco
16

OSTIONES

Ostiones en su Concha

Gulf oysters on the half shell, salsa bruja, lime
10 / 18

Ostiones Asados

wood-roasted Gulf oysters, chipotle butter
14 / 26



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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MEXICAN COASTAL KITCHEN

MARGARITAS

Caracol Rita

tequila, orange liqueur, campari, lime, peach nectar, simple syrup, tea-infused salt
9.5

Toque de Calor

reposado tequila, reposado mescal, Grand Marnier, lime, ancho & chipotle simple syrup, fresh jalapeno, salt
10.5

La Pureza

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

Zihuatanejo

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
29



COCTELES

Dissident

Herradura Silver, NO 209 Gin, lime, hibiscus tea and cucumber ice cube, fresh mango slices, Fever Tree Tonic
12

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



SANGRIA

Caracol Red Wine Sangria

Spanish red wine, orange juice, lime, guava, mango, pineapple, ginger, pilloncillo syrup brandy, mescal
8 Glass 48 Pitcher

PALOMAS

Paloma, Mi Corazón

tequila, guava, lime, grapefruit, dry soda
9

Paloma de Mercado

Sotol, lime, housemade Tajin soda, fresh fruit
9



MODERN AGAVES

Hard Sun

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

Beach Bonfire

Prosecco, white peach, raspberry, lemon, herb infusion, jalapeno
10

Blackberry Mojito

rum, muddled blackberry, lime, mint, simple syrup, soda water
9.5

CERVEZAS

BOTTLED MEXICAN BEERS

Victoria 6
Vienna-style Lager

Negra Modelo 5.5
Vienna-style Lager

Dos XX 5.5
American-style Lager

Pacifico 5.5
American-style Light Lager

DRAFT BEER

POURING HOUSTON PROUD

Saint Arnold 7
Amber Ale

8th Wonder 7
Intellectual Ale

Lone Pint 7
Yellow Rose IPA

Southern Star 7
Bombshell Blonde

BEER COCKTAILS

Michelada

Dos XX Lager, sangrita, lime, pickled peppers, gusano salt
served over ice with a lime and lightly salted rim
7

Michelada de Chicharrón

8th Wonder Intellectuale Ale, sangrita, chipotle-tomatillo sauce, Mezcal, crispy garlic salted rim
7

