



CRUDOS

Ceviche Verde

lime-cured red snapper,
cilantro, parsley, green olives,
onion, jalapeño, radish
14

Ostiones en su Concha

Gulf oysters on the half shell,
salsa bruja, lime
7 / 13

Tostadas de Atún Crudo

tuna tostadas, sour orange
mayonnaise, leeks
13

Ceviche de Caracol

conch, pineapple, ginger,
red jalapeño
14

Petalos de Huachinango

red snapper, tangerine,
cucumber
15

Baja Ceviche

scallop ceviche, mango,
papaya, cucumber, jalapeño
14

Aguachile

lime-cured Gulf tuna,
cucumber, serrano chile
13



SOPAS Y ENSALADAS

Sopa Azteca de Camaron

shrimp tortilla soup
10

Ensalada de Aguacate y Melon

mixed greens, avocado,
roasted honeydew,
green guava dressing
11

Lechugita Orejona

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

Sopa de Tortuga

green turtle soup
10

Chilpachole de Jaiba

blue crab soup, masa
dumplings, puya chile
13

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
7 / 13

Coliflor

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

ALMUERZO

Chilaquiles

totopos, tomatillo salsa, chicken, eggs sunny side up
14

Tlayuda de Almuerzo

wood roasted large blue corn tortilla, queso Oaxaca, adobo,
black beans, sunny side up egg, chorizo, salad
15

Huevos de Ravo de Meztiza

oven baked eggs, poblano, onions, tomatoes, chilpachole
15

Caballeros Pobres

Mexican-style French toast, whipped crème fresca,
cherry piloncillo syrup, fresh fruit
14

Tortitas de Pescado y Huevos

fish cakes, chipotle aioli, quelites, roasted potatoes,
poached eggs, hollandaise sauce
14

Tostadas de Falda de Res

[2] brisket tostadas, refried black beans, guajillo sauce, eggs
16

Chile Relleno de Papas y Rajas

Poblano pepper stuffed with Chihuahua cheese, potatoes
and peppers, green pumpkin seed sauce, scrambled eggs
16

Hamburguesa de caracol

Prime beef hamburger, melted quesillo, chorizo, rajas,
avocado, tomato, mayonnaise, black beans, papas bravas
15

PLATOS FUERTES

Callo de Hacha

pan seared jumbo scallops, roasted cauliflower,
wild mushrooms, rajas, Poblano sauce
28

Camarones Encamisados

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

Bistec Adobado

grilled Prime ribeye, adobo, spiced roasted potatoes
36

Pescado Alcaparrado a la Plancha

today's catch, pan-seared tomatillo-caper sauce, crispy shallot
27

Pescado Zarandeado

butterflied boneless whole fish, wood-grilled
28

AL LADO 7

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

Arroz y Frijoles

rice and refried beans

Chile de Padron Asados

padron peppers, lime, salt

Guacamole y Totopos

COCTELES Y ESCABECHES

Coctel de Vegetables

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, heart of
palm, tomato, fish cracklings
12

Campechana Estilo DF

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

Tostaditas de Jaiba en Salpicon

small tostadas of herb-
marinated crab



ANTOJITOS

Tamales de Pescado

fish tamales, mole amarillo
12

Garnachas de Platano

plantain garnachas, refritos,
celery root, squash, romanesco,
plantain chips, crema, fresca,
cotija, sunchoke root pico de
gallo
12

Pato con Tamarindo

duck with tamarind
adobo, tortillas for rolling
13

Albondigas De Pescado

seafood meatballs, sauce
12

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

Tlacoyo de Alverjon

stuffed masa pancake,
chickpea puree, avocado salad
12

Taquitos Tronadores de Carnitas

crispy rolled pork tacos,
avocado-tomatillo salsa,
crema fresca, queso fresco
12



No Separate Checks, Please • Split Plate 5

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

WHITE WINES

Featured White

'14 Gerard Tremblay 'Fourchames'
Chablis, France
15

Tremblay is one of the most respected families in Chablis, with almost 200 year history of winemaking. Stellar Chardonnay from this acclaimed premier cru vineyard. Beautiful orchard fruit, white flower, oyster shell and classic minerality.

Waves of Fruit & Fragrance

'14 DeMorgenzon Reserve Chenin 14
Blanc Stellenbosch, South Africa

'15 Errazuriz Max Reserva 11.5
Sauvignon Blanc Aconcagua, Chile

'14 Donnhoff Kabinett Riesling 12
'Kreuznacher Krotenpfuhl' Nahe, Germany

'14 Casa Ferreirinha "Planalto" 9
Reserva Douro, Portugal

Taste the Ocean: Crisp, Mineral

'13 Michel Redde Pouilly-Fume 20
Loire Valley, France

'14 DO Ferreira Albarino 14
Rias Baixas, Spain

'14 Maysara "Arsheen" Pinot Gris 11
Willamette Valley—McMinville, Oregon

When the Fin has Some Fat

'13 Iron Horse Chardonnay 13
Green Valley-Russian River, CA

'13 Huber "Terrassen" 10
Gruner Veltliner Traisental, Austria

'15 Casa Magoni Manaz Viognier 8.5
Valley de Guadalupe, Mexico

PALOMAS

Mexico's most cherished cocktail blends tequila, lime and grapefruit soda to a result more refreshing than a margarita. Here are some exciting twists.

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

Paloma de Mercado
Sotol, lime, housemade Tajin soda,
fresh fruit
9

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, NO 209 Gin, lime,
hibiscus tea and cucumber ice cube, fresh
mango slices, Fever Tree Tonic
Rebel against the old, staid gin and tonic!
12

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

Past the Heather
tequila anejo, Balcones Rumble, Drambu-
ie, orange bitters, preserved fig
11

TINY BUBBLES

Nothing sets the tone for a great meal, like dancing bubbles in your glass. We adore bubbles and the magic they bring with Chef Hugo's food, so you'll always find a stunning array of very fairly price options on the list.

NV Duval-Leroy Brut
Champagne, France
18 glass 44 Bottle

NV Gramona Brut Cava
Penedes, Spain
9.5 glass 36 Bottle

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

ROSE

'14 Domaine de Souviou 10.5
Cotes de Luberon, France

SANGRIA

always made with quality wine and fresh fruit.

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

MARGARITAS

Caracol Rita
blanco tequila, orange liqueur, Campari, lime,
peach nectar, simple syrup, tea-infused salt
9

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

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

BRUNCH SPECIALS

House Specialty Mimosas
(ask server for days selections)
5.5 glass 34 pitcher

Mezclado
Aperol, oj, sparkling wine, white peach sorbet
8

Caracol Bloody Mary
Vodka, special house mix of tomato, clamato,
wood grilled vegetables, pickled peppers, lime
and spices. Tajin salted rim
9

Verde es Bueno Caipirinha
Cachaca, St Germaine, muddled kiwi, lime,
soda, simple syrup
10

RED WINES

Featured Red

'09 Vega Sicilia Valbuena
Ribera del Duero, Spain
50 glass 25 half glass

Vega is Spain's greatest winery. This blend of Tempranillo with a touch of Merlot typically appears on list for \$350 a bottle. A powerful wine of dark berry, crushed cherry, smoke, heady baked spice. It's a spectacular wine and a match for wood grilled meats.

Lean, Lithe & Ready To Swim

'13 Brewer Clifton Pinot Noir 17
Santa Rita Hills, California

'13 Adelsheim Pinot Noir 13
Willamette Valley, Oregon

'13 Thymiopoulos "Young Vines" 11
Xinomavro Naoussa, Greece

Comforting & Rustic Reds

'13 Roger Perrin Chteau-neuf-du-Pape 19
Southern Rhone, France

'11 Damilano Lecinquevigne Barolo 18
Piemonte, Italy

'11 Marques Grinon "Caliza" Syrah 11
Valdepusa, Spain

'11 Ontanon Crianza 10
Rioja, Spain

When Seafood is Not the Thing

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

'13 TintoNegro "Limestone" 10.5
Malbec /Cab Franc Uco Valley, Argentina

'13 Mulderbosch Cabernet Blend 12
Stellenbosch, South Africa

'13 Corte al la Flora 9
Rosso di Montipulciano, Italy

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, jalapeno
10

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

CERVEZAS

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

POURING HOUSTON PROUD (DRAFT = !!!)

Lone Pint Yellow Rose IPA !!! 7

Saint Arnold Coffee Porter !!! 7

8th Wonder Intellectuale Ale !!! 7

Southern Star Bombshell Blonde !!! 7

Saint Arnold Art Car IPA 6.5

8th Wonder Doam Foam 6.5

MEXICO'S BREWS (BOTTLE)

Albur Mano Pachona IPA 8

Ocho Reales Imperial Ale 7

Victoria Vienna Style Lager 6

Negra Modelo Vienna Style Lager 6

Dos XX American Style Lager 6

Pacifico American Light Lager 6