



BAR SPECIALTIES

Cuba Moderna

Zaya 12 Year Rum, Mexican
Coca Cola, key lime granita
10

One Good Squeeze

Fortaleza Blanco Tequila, lime,
tangerine, Topo Chico
Our answer to the gin and tonic
11

Piña Rostizada

Plantation "Stiggin's Fancy" Pineapple
Rum, Del Maguey Vida Mezcal,
Luxardo Cherry, lime, piloncillo syrup
11

Bonita en Rosa

Pisco Porton, St Germaine, lime,
grapefruit, simple syrup, egg white
12

Michelada de Chicharrón

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

CERVEZAS

Michelada

Dos XX Lager, sangrita, lime,
jalapeño, served over ice with
a lime and a lightly salted rim
7

POURING HOUSTON PROUD (DRAFT)

Lone Pint Yellow Rose IPA	7
Saint Arnold Amber Ale	7
8th Wonder Intellectual Ale	7
Southern Star Bombshell Blonde	7

MEXICO'S BREWS (BOTTLE)

Victoria Vienna Style Lager	6
Negra Modelo Vienna Style Lager	5.5
Dos XX American Style Lager	5.5
Pacifico American Style Lager	5.5



Botella y Hamburguesa

our prime beef Mexican hamburger with
melted quesillo, chorizo, rajas, avocado,
tomato, mayonnaise, a smear of black
beans and papas bravas

+

'12 Terrazas Reserve Malbec Half Bottle

30

TODO POR SIETE

\$7 BAR BITES

Chicharrones

housemade crunchy pork rinds,
guacamole, salsa de caracol

Albondigon

plantain, fruit and
goat cheese croquet

Trio de Quesadillas

trio of quesadillas made with
housemade Oaxacan string cheese,
calabacita; huitlacoche and pollo

Sopesitos de Carnitas de Pato

masa boats topped with braised
duck in tamarind mole

Molletes de Ostiones

two small fried oyster sandwiches,
guacamole, chipotle-mayonnaise

Tostaditas de Campechana

(3) tostaditas topped with a seafood
cocktail of shrimp, crab, octopus,
tomato, serrano chile, cilantro,
Mexico City style

Petalos de Huachinango

red snapper ceviche,
tangerine, cucumber

Croquetitas de Yuca y Jaiba

yucca, chorizo, crab fritters,
avocado tomatillo

Taquitos Tronadores de Carnitas

slow-cooked pork, crema fresca,
avocado-tomatillo sauce

Paletitas de Cordero

lamb lollipops with onion marmalade

Guacamole, Salsa y Totopos

M A R G A R I T A S

Caracol Rita 9

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

Toque de Calor 10.5

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

La Pureza 11

El Tesoro Blanco Tequila, Combier Triple
Sec, agave nectar, lime, salt

Zihuatanejo 11

mezcal, Crème de Violet liqueur,
lime, salted margarita foam

The Greatest Margarita Ever Sold 29

Gran Centenario Añejo, 25 Yr. Old
Grand Marnier, tangerine, lime, ginger,
agave nectar, thyme, flake-salted rim

P A L O M A S

Paloma, Mi Corazón 9

tequila, guava, lime, grapefruit, dry soda

Paloma de Mercado 9

Sotol, lime, our Tajin soda, fresh fruit

Paloma de Mi Primo 10

Ocho Tequila, fennel & coriander
liqueur, lime, blood orange soda

M O D E R N A G A V E S

Dissident 12

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

An Ocean Between 12

rye, reposado mezcal, XTA anise
liqueur, bitters, grapefruit peel

Past the Heather 11

tequila añejo, Balcones Rumble,
Drambuie, orange bitters, preserved fig

C O C T E L E S

Hard Sun 11

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

Beach Bonfire 10

Prosecco, white peach, raspberry,
lemon, herb infusion, jalapeño

Blackberry Mojito 9.5

rum, fresh mint, lime,
muddled blackberry, simple syrup, soda

HAPPY HOUR SPECIALS 3 - 7 PM, MONDAY– FRIDAY

OSTIONES

Ostiones en su Concha

Gulf oysters on the half shell,
salsa bruja, lime

10 / 18 HH - 7 / 13

Ostiones Asados

wood-roasted Gulf oysters chipotle butter

14 / 26 HH - 7 / 13

Vuelve a la Vida Especial

half a dozen raw gulf oysters and
a glass of “oyster” wine

13.5

*HH - Our Gulf oysters are at a reduced
price during our daily Happy Hour, 3-7 pm
and Saturdays before 5pm*

Y Porque No Margarita

6

Spicy Pineapple Paloma

6

Mojito Classico

6

Brandy & Soda

6

Happy Hour Wines

(white and red)

6 gl 24 btl

Signature Red Wine Sangria

6

Tiny Bubbles

sparkling wine cocktail with
pomegranate, guava, ginger
liqueur, lime

6

Origen

Carpano Antica Vermouth,
Topo Chico, Orange Slice

6

Canned & Bottled

Beer

4