# Este

## Barra Fria*

**OYSTERS ON THE HALF SHELL*** served with chiltepín mignonette, salsa negra, fresno hot sauce 4ea

**TUNA TIRADITO*** bluefin, avocado, allium salsa negra, crispy leeks 26

**ACAPULCO CLAM*** chocolata clam, orange habanero broth, avocado, poached shrimp 13ea

**HAMACHI VERDE*** cashew-hoja santa broth, cucumber pico, crispy tortilla 27

**ESTE CEVICHE*** market fish, avocado, carrot-pepper salpicón, chile oil half 12 / full 24

**TOSTADA MARISQUERA*** rock shrimp tempura, bluefin spicy tuna, chipotle aioli, avocado puree 21

**SHRIMP AGUACHILE*** 23
ROJO arbol-chiltepín broth, cucumber, avocado
VERDE cilantro-serrano broth, cucumber, avocado
¡MAKE IT DIVORCIADO!
los dos with tempura shrimp 65

**LA SEAFOOD PLATTER***
dzn oysters, smoked fish dip, two acapulco clams 80

**LA SEAFOOD TOWER***
dzn oysters, smoked fish dip, two acapulco clams, half dzn chile marinated shrimp, fresno hot sauce, fried shrimp, fatty tuna cornets 145

## Botanas y Tacos

**GUACAMOLE DEL JARDÍN** sesame salsa macha verde 18

**SMOKED WHITEFISH DIP*** chipotle aioli, tomato-serrano relish, saltines 16

**FISH TACOS** masa battered swordfish, shredded cabbage, habanero-piquín hot sauce, salsa mexicana 19

**QUESADILLA DE RAJAS** shishito peppers, corn, garden hoja santa, quesillo, salsa de molcajete 19

**CACHETADA TACO** seared wagyu ribeye, asadero costra, avocado tomatillo salsa, charred onion, cilantro 15ea

## À la Carte

**KALE SALAD** dijon vinaigrette, honey roasted apples, comté, candied pistachios 17

**GRILLED CABBAGE** tomato pulla salsa, lemon tahini, sumac crunch, garden herbs 16




## Al Carbón

**CAMARONES "EL RICAS"** butterflied shell-on shrimp, lime, chile costeño garlic butter, cilantro half 22 / full 44
"Our messiest dish, eat it with your hands! It's delicious, it's my favorite!" -Chef Fermín

**PESCADO ZARANDEADO** half spanish sea bass, annatto red chile marinade, cabbage slaw, salsa verde, refried black beans MKT

## Specialties

**TAMAL DE HOJA SANTA** mole verde, pickled calabaza, toasted pistachios 19

**MILANESA DE POLLO** panko breaded chicken breast, chipotle salsa, oaxacan crema, mixed greens 32

**COCHINITA PIBIL** slow cooked pork, orange adobo, xnipek, guacamole, refried black beans 34

**PESCADO A LA CREMA** market fish, shrimp salsa cremosa, squash, habanero ash oil 42

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

# Cocktails

**NUESTRA PALOMA** tequila blanco, grapefruit juice, grapefruit cordial, grapefruit soda, salt 17

**FRESCA DE FRUTAS** mexican aperitivo, cranberry-apple ponche de frutas, sparkling water 17

**HOJA EN BLANCO*** gin, pisco, melon, aloe, lemon, egg white, hoja santa 17

**DEL MAR-TINI** navy strength gin, vermouth, muscadet, kombu 17

**BLUE TANG CLAN** mezcal, rum, coconut, falernum, pineapple, lime, serrano, blue spirulina 17

**OLMEC OLD FASHIONED** tequila reposado, mezcal, elote liqueur, chipotle, cacao bitters 17

**GUAVAMENTE** NON-ALCOHOLIC
guava, aperitif syrup, vanilla, lime, sparkling water 12

# Signature Margaritas

**CLÁSICA** tequila blanco, high proof tequila, cointreau, lime, salt 17

**SOMBRA** mezcal, tequila blanco, pomegranate, rhubarb amaro, port, lime 17

**TROPICAL** tequila reposado, passionfruit, pineapple, lime, angostura bitters 17

**VERDE** tequila blanco, mezcal, cucumber, tomatillo, cilantro, poblano, lime 17

# Non-Alcoholic

**HIBISCUS AGUA FRESCA** 5

**GRAPEFRUIT SODA** 6

**YAUPON ICED TEA** 5

**SPARKLING WATER** 5

**SODA** coke, sprite, diet coke 5

**ST. AGRESTIS PHONY MEZCAL NEGRONI** 12

**CHECK OUT OUR BEVERAGE BOOK FOR ADDITIONAL N/A BOTTLES!**

## ESTE HAPPY HOUR

$10 SIGNATURE MARGARITAS
25% OFF BOTTLES OF WINE

$8EA FISH TACOS | $10 CEVICHITO
$9 GUACAMOLE
$.50 OFF OYSTERS
$15 OFF SEAFOOD PLATTERS
$25 OFF SEAFOOD TOWERS

FRIDAY, SATURDAY & SUNDAY 12-5
MONDAY - THURSDAY 5-6

A 20% gratuity will be added to parties of 6 or more

# Wine by the glass

## Sparkling

**DOMUS PICTA** glera, 2020, Conegliano-Valdobbiadenne, Prosecco Superiore, Italy 13 / 52

**VICARA** 'Domino' grignolino, 2024, Piedmont, Italy 16 / 64

## White

**BOAL DE AROUSA** albariño, 2025, Galicia, Spain 17 / 68

**JO LANDRON** 'La Louvetrie' melon de bourgogne, 2023, Muscadet Sèvre et Maine, Loire, France 15 /60

**MADSON WINES** chardonnay, 2024, Santa Cruz Mountains, California 21 / 84

## Rosé & Skin Contact

**DOMAINE ROUGE BLEU** 'Dentelle,' grenache, carignan, 2024, Côtes du Rhône, France 15 / 60

**GUSTAVO RIFFO** 'Lomas de Llahuen - Pipeño' moscatel de alejandría, 2024, Itata, Chile (1L) 15 / 75

## Red

**CA'N VERDURA** mantonegro, syrah, merlot blend, 2025, Mallorca, Spain 18 / 72

**LES LUNES** syrah, 2025, North Coast, California 17 / 68

## Non-Alcoholic

**NON1** 'salted raspberry & chamomile' Melbourne, Australia, 0.0% 14 / 56

**JOIN US ON TUESDAYS FOR 'VINO Y VINYL'**
**50% OFF BOTTLES OF WINE!**

# Preparadas non-alcoholic available

**CHELADA** mexican lager, lime, salt 8

**CUBANA** mexican lager, petróleo, lime, salt 9

**MICHELADA** mexican lager, sangrita, petróleo, lime, salt 10

# Cervezas

## Draft 8

**HOLD OUT "DOMINGUITOS"**
Mexican-style lager, Austin, TX, 4.4%

**HOLD OUT "NOCTURNA"**
Mexican-style amber, Austin, TX, 4.8%

**MEANWHILE BREWING "SECRET BEACH"**
West Coast IPA, Austin, TX, 6.2%

**VISTA "DARK SKIES"**
Black Pilsner, Austin, TX, 4.9%

## Packaged 6

**MODELO ESPECIAL** lager, Mexico, 4.4%

**MODELO NEGRA** dark lager, Mexico, 5.4%

**PACIFICO** lager, Mexico, 4.4%

**VICTORIA** vienna lager, Mexico, 4.2%

**ATHLETIC BREWING** NON-ALCOHOLIC
golden ale, Milford, Connecticut, 0.5%