

Barra Fria*

OYSTERS ON THE HALF SHELL*

served with chiltepin mignonette,
salsa negra, fresno hot sauce 4ea

CHOCOLATA CLAM*

chiltepin-lime broth, black pepper,
olive oil 12ea

OSTIÓN AL AJO BLANCO*

almond,
fried capers, osetra caviar 10ea

TOSTADA MIXTA*

poached whitefish, shrimp,
avocado, cucumber pico,
habanero ash aioli 19

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

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

SHRIMP AGUACHILE*

23
NEGRO burnt habanero broth,
cucumber, avocado
VERDE cilantro-serrano broth,
cucumber, avocado
¡MAKE IT DIVORCIADO!
los dos with fried calamari 65

LA SEAFOOD PLATTER* dzn oysters,
smoked white fish dip,
half dzn top neck clams,
los accoutrements 80

LA SEAFOOD TOWER* dzn oysters,
smoked fish dip with trout roe,
half dzn top neck clams,
half dzn chile marinated shrimp,
calamar frito, morita aioli,
los accoutrements 135

Botanas y Tacos

GUACAMOLE DEL JARDÍN sesame macha verde 18

SMOKED TUNA CRISPY TACOS topped with cabbage slaw,
jalapeño y fresno salsas 18

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

QUESADILLA DE HONGOS confit oyster mushrooms, epazote,
quesillo, costeño amarillo salsa 19

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

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 Fermin

PULPO ZARANDEADO grilled octopus,
annatto red chile marinade, cabbage slaw,
salsa verde, refried black beans 42

TURBOT A LA MANTEQUILLA green onion-anchovy butter,
salsa verde, refried black beans 96

À la Carte

ENSALADA DE CALABAZA mixed greens,
roasted winter squash, morita coriander rub,
blue cheese dressing, bacon breadcrumbs 16

TURNIPS AL CARBÓN pinenut mole blanco,
turnip top chimichurri, pickled turnip 16

Specialties

TAMAL DE AVELLANA sweet potato, hazelnut mole,
winter greens 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, tortillas 32

PESCADO A LA CREMA black cod, shrimp salsa cremosa,
winter greens, habanero ash oil, chives 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
- GARDEN G&T** gin, basil, lime aperitif, chartreuse élixir végétal, tonic 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 16
- SOMBRA** mezcal, tequila blanco, pomegranate, rhubarb amaro, port, lime 16
- TROPICAL** tequila reposado, passionfruit, pineapple, lime, angostura bitters 16
- VERDE** tequila blanco, mezcal, cucumber, tomatillo, cilantro, poblano, lime 16

Non-Alcoholic

- HOUSE AGUA FRESCA** tamarind, hibiscus 5
- GRAPEFRUIT SODA** 6
- MINT LIMONADA** 6
- YAUPON ICED TEA** 4
- SPARKLING WATER** 5
- SODA** coke, sprite, diet coke 5
- ST. AGRESTIS MEZCAL PHONY NEGRONI** 12
- CHECK OUT OUR BEVERAGE BOOK FOR OUR ADDITIONAL N/A BOTTLES!

ESTE HAPPY HOUR

\$10 SIGNATURE MARGARITAS
25% OFF BOTTLES OF WINE

\$8EA FISH TACOS | \$10 CEVICHITO
\$9 GUACAMOLE | \$12 CRISPY TUNA TACOS
\$.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-Valdobbiadene, Prosecco Superiore, Italy 13 / 52
- VICARA** 'Domino' grignolino, 2024, Piedmonte, Italy 16 / 64

White

- MYLONAS** assyrtiko, 2024, Keratea, Greece 15 / 60
- LUIGI MAFFINI** 'Kratos' fiano, 2023, Campania, Italy 19 / 76

Rosé & Skin Contact

- TETRAMYTHOS** 'natur' mavro kalavrytino rosé, 2024, Peloponnese, Greece 13 / 52
- DARIO SERRENTINO** 'Cala' skin contact catarratto, 2023, Sicilia, Italy 13 / 52

Red

- BLOODROOT** pinot noir, 2022, Sonoma Coast 15 / 60
- MADSON WINES** 'Côte Blonde' syrah, 2024, Central Coast, California 19 / 76

JOIN US ON TUESDAYS FOR VINOS 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** pilsner, Mexico, 4.7%
- MODELO NEGRA** dark lager, Mexico, 5.4%
- PACIFICO** pilsner, Mexico, 4.7%
- VICTORIA** vienna lager, Mexico, 4.2%
- ATHLETIC BREWING** non-alcoholic golden ale, Milford, Connecticut, 0.5%