



Barra Fria*

OYSTERS ON THE HALF SHELL*

chiltepín mignonette, salsa negra,
fermented fresno hot sauce 4ea

CHOCOLATA CLAM*

chiltepín-lime broth, black pepper,
serrano 12ea

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

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

TOSTADA MARISQUERA*

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

SHRIMP AGUACHILE* 23

NEGRO burnt habanero 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 chocolata clams,
los accoutrements 80

LA SEAFOOD TOWER*

dzn oysters, smoked fish dip,
fatty tuna cornets,
two chocolata clams,
half dzn chile marinated shrimp,
fresno hot sauce fried shrimp,
los accoutrements 145

Botanas, Tacos, y Más

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, corn, garden hoja santa,
quesillo, salsa de molcajete 19

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

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

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

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

PESCADO ZARANDEADO half spanish sea bass,
annatto red chile marinade, cabbage slaw, salsa verde,
refried black beans 68

À la Carte

CITRUS AND PEACHES mint, queso fresco,
pistachios, tangerine oil 16

EJOTES A LA PARRILLA garden green beans,
tahini maple dressing, lemon breadcrumbs 16

Lunch Specials available until 4pm

FRIED FISH SANDWICH halibut milanese, sesame bun,
avocado, chorizo, black beans, mixed greens salad 24

BURRITO DE PULPO morita butter octopus, chorizo,
black beans, xnipek, tomatillo avocado salsa 32

*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 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

- 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 | \$.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, Piedmont, Italy 16 / 64
- White**
- BOAL DE AROUSA** albariño, 2025, Galicia, Spain 17 / 68
- TETRAMYTHOS** ‘natur’, roditis, 2023, Peloponnese, Greece 13 / 52
- MADSON WINES** chardonnay, 2024, Santa Cruz Mountains, California 21 / 84
- Rosé & Skin Contact**
- LES TERRES PROMISES** ‘Apostrophe’ grenache, carignan, cinsault, 2025, Provence, France 17 / 68
- GUSTAVO RIFFO** ‘Lomas de Llahuen – Pipeño’ moscatel de alejandria, 2024, Itata, Chile (1L) 15 / 75

- Red**
- CLURICAUN** **chilled** touriga nacional blend, 2023, Pinhel, Portugal 16 / 64
- CENTOPASSI** ‘Giato Rosso’ nero d’avola, perricone, 2024, Sicily, Italy 18 / 72

- 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%