



Barra Fria*

OYSTERS ON THE HALF SHELL*

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

CHOCOLATA CLAM*

chiltepin-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 80

LA SEAFOOD TOWER*

dzn oysters, smoked fish dip,
two chocolata 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, corn, garden hoja santa,
quesillo, salsa de molcajete 19

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

Al Carbón

CAMARONES "EL RICAS" butterflyed 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 68

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

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

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 halibut, 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
- 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

5
- SPARKLING WATER

5
- SODA

coke, sprite, diet coke

5
- ST. AGRESTIS MEZCAL PHONY 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-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%