



## Barra Fria\*

### OYSTERS ON THE HALF SHELL\*

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

**CHOCOLATA CLAM\*** chiltepin-lime broth, black pepper 14ea

### ESTE CEVICHE\*

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

### TUNA TIRADITO\*

bluefin, avocado, allium salsa negra, crispy leeks 26

### SHRIMP AGUACHILE\* 23

**NEGRO** burnt habanero broth, cucumber, avocado

**VERDE** cilantro-serrano broth, cucumber, avocado

**¡MAKE IT DIVORCIADO!**

los dos with tempura shrimp 65

### TOSTADA DE MARISCOS\*

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

### LA SEAFOOD PLATTER\*

dzn oysters, smoked fish dip, chocolata clams, los accoutrements 80

### LA SEAFOOD TOWER\*

dzn oysters, smoked fish dip, charcoal seared tuna belly, 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

**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

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

## 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 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 BEETS** mint, queso fresco, pistachios, tangerine oil 16

**BOK CHOY A LA PARRILLA** tahini maple dressing, lemon breadcrumbs, herbs 16

## Lunch Specials available until 4pm

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

**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 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 | \$.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

- TERRE NERE** carricante, 2022, Sicily, Italy 17 / 68
- GOISOT** chardonnay, 2024, Burgundy, France 19 / 76

### Rosé & Skin Contact

- BODEGA GAINZA** 'Bixigu' hondarribi beltza and zuri, Getariako Txakolina, Basque Country, Spain 15 / 60
- DARIO SERRENTINO** 'Cala' skin contact catarratto, 2023, Sicilia, Italy 13 / 52

### Red

- CLURICAUN** touriga nacional blend, 2023, Pinhel, Portugal 16 / 64
- MADSON WINES** 'Côte Blonde' syrah, 2024, Central Coast, California 19 / 76

### 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%