Este

Barra Fria*

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

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

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

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-chiltepin 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,
los accoutrements 80

LA SEAFOOD TOWER*
dzn oysters, smoked fish dip,
fatty tuna cornets,
two acapulco 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

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

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

PESCADO ZARANDEADO spanish turbot filet,
annatto red chile marinade, cabbage slaw,
salsa verde, refried black beans 52

Lunch Specials available until 4pm

CRAB MELT AHOGADO chorizo, blue crab, brioche,
tomato-arbol salsa ahogada, fries 32

BURRITO DE PULPO morita butter octopus, chorizo,
black beans, xnipek, tomatillo avocado salsa 28



*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

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 4

SPARKLING WATER 5

SODA coke, sprite, diet coke 5

ST. AGRESTIS 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-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

LES TERRES PROMISES 'Apostrophe' grenache, carignan, cinsault, 2025, Provence, France 17 / 68

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

Red

CLURICAUN touriga nacional blend, 2023, Pinhel, Portugual 16 / 64

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%