

## Barra Fria\*

### OYSTERS ON THE HALF SHELL\*

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

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

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

**TOSTADITA DE TORO\*** tuna belly, chipotle aioli, citrus salt 16ea

**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

### 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

**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"** 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

**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 AVELLANA** sweet potato, hazelnut mole, garden greens, pickled onions 21

**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

- NUUESTRA 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, Piemonte, Italy 16 / 64

### White

- JULIAN SCHEID** 'St.Stephanus' riesling, müller-thurgau, 2024, Mosel, Germany (1L) 15 / 75
- 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

- CLURICAN** 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%