



Barra Fria*

OYSTERS ON THE HALF SHELL*

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

OYSTER ESPECIAL*

spicy bluefin tuna,
tobiko, aioli, chives 7ea

CLAMS PREPARADOS* top neck clams,
guajillo pico 3.50ea

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 MIXTA*

poached whitefish, pink shrimp,
avocado, cucumber pico,
habanero ash aioli 19

SHRIMP AGUACHILE* 23

NEGRO burnt habanero broth,
cucumber, avocado

VERDE cilantro-serrano broth,
cucumber, avocado

¡MAKE IT DIVORCIADO!

los dos with fried calamari 65

LA SEAFOOD PLATTER* dzn oysters,
half dzn clams preparados,
smoked white fish dip,
los accoutrements 80

LA SEAFOOD TOWER* dzn oysters,
half dzn clams preparados,
smoked white fish dip,
half dzn chile marinated shrimp,
charcoal seared tuna belly,
calamar frito, morita aioli,
los accoutrements 145

Botanas y Tacos

TORO TOSTADITA* seared fatty tuna, chipotle aioli,
serrano, avocado 10ea

GUACAMOLE DEL JARDÍN sesame macha verde 18

SMOKED TUNA CRISPY TACOS topped with cabbage slaw,
jalapeño y fresno salsas 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

Al Carbón

CAMARONES "EL RICAS"

butterflied shell-on shrimp, lime,
chile costeño garlic butter, cilantro
half 21 / full 42

"Our messiest dish, eat it with your hands! It's delicious,
it's my favorite!" -Chef Fermin

PESCADO ZARANDEADO spanish sea bass,
annatto red chile marinade, cabbage slaw,
salsa verde, refried black beans 75

TURBOT A LA MANTEQUILLA shishito-anchovy butter,
salsa verde, refried black beans MKT

TUNA COLLAR LIMITED AVAILABILITY

morita tamarind honey, toasted peanuts,
lime pickled onions, cucumber pico de gallo MKT

À la Carte

BEETS Y PERAS cilantro green goddess dressing,
queso fresco, toasted pepitas 17

SHISHITOS AL CARBÓN tamarind morita glaze,
peanut crunch 14

Specialties

TAMAL EN HOJA SANTA black bean tamal, queso fresco,
malabar spinach, green beans, sesame hoja santa mole 19

MILANESA DE POLLO panko breaded chicken breast,
chipotle salsa, oaxacan crema, mixed greens 34

COCHINITA PIBIL slow cooked pork, orange adobo,
xnipek, guacamole, refried black beans, tortillas 32

PESCADO A LA CREMA halibut, shrimp salsa cremosa,
squash, habanero ash oil, chives 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 elixir vegetal, 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
- SALADITO** tequila blanco, tamarind, ancho chile, apricot, lime 16
- SOMBRA** mezcal, tequila blanco, pomegranate, rhubarb amaro, port, lime 16
- TROPICAL** tequila reposado, passionfruit, pineapple, lime, angostura bitters 16

Non-Alcoholic

- HOUSE AGUA FRESCA** tamarind, hibiscus 5
- GRAPEFRUIT SODA** 6
- MINT LIMONADA** 6
- YAUPON ICED TEA** 4
- SPARKLING WATER** 4
- SODA** coke, sprite, diet coke 5
- ST. AGRESTIS PHONY MEZCAL NEGRONI** 12
- UNIFIED FERMENTS** fermented tea, jasmine green Brooklyn, NY (>.5% ABV) 750ml 49

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 | \$12 CRISPY TUNA TACOS
\$.50 OFF OYSTERS
\$15 OFF SEAFOOD PLATTERS
\$25 OFF SEAFOOD TOWERS

FRIDAY, SATURDAY & SUNDAY 12-5
MONDAY - THURSDAY 5-6

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

- MYLONAS** assyrtiko, 2023, Keratea, Greece 15 / 60
- LES ATHLÉTES DU VIN** sauvignon blanc, 2023, Loire Valley, France 16 / 64
- LUIGI MAFFINI** 'Kratos' fiano, 2023, Campania, Italy 19 / 76

Rose & Skin Contact

- WILDMAKERS** 'Brisas' cinsault, muscat of alexandria rose, 2021, Itata Valley, Chile 13 / 52
- DARIO SERRENTINO** 'Cala' skin contact catarratto, 2023, Sicilia, Italy 13 / 52

Red

- BLOODROOT** pinot noir, 2022, Sonoma Coast 15 / 60
- MADSON WINES** 'Kessler-Haak' syrah, 2023, Santa Rita Hills, California 19 / 76

JOIN US ON TUESDAYS FOR VINOS 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** pilsner, Mexico, 4.7%
- MODELO NEGRA** dark lager, Mexico, 5.4%
- PACIFICO** pilsner, Mexico, 4.7%
- VICTORIA** vienna lager, Mexico, 4.2%
- ATHLETIC BREWING** non-alcoholic golden ale, Milford, Connecticut, 0.5%

A 20% gratuity will be added to parties of 6 or more