



## Barra Fria\*

### OYSTERS ON THE HALF SHELL\*

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

### CLAMS PREPARADOS\*

top neck clams, guajillo pico 3.50ea

### CEVICHE MIXTO\*

poached whitefish,  
pink shrimp, avocado, cucumber pico,  
habanero ash aioli 23

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

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

### 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 salad,  
los accoutrements 80

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

## Botanas, Tacos, y Más

**MELONCITO** chilled seasonal melon, aleppo, mezcal 7

**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, squash blossoms, costeño amarillo salsa 19

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

**FLAUTAS DE POLLO** braised chicken thighs,  
morita salsa, oaxacan crema, cotija, cilantro 24

## Al Carbón

**CAMARONES "EL RICAS"** butterflyed 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

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

**PESCADO ZARANDEADO** half spanish sea bass,  
annatto red chile marinade, cabbage slaw,  
salsa verde, refried black beans 45

## Lunch Specials available until 4pm

## À la Carte

**ENSALADA DE VERANO** mustard-date dressing,  
mixed greens, sungold tomatoes, garden cucumbers,  
caskey peaches, candied citrus zest 17

**ADD SHRIMP AL CARBÓN** 12

### FRIED FISH TORTA

halibut milanese, housemade bolillo, avocado, chorizo,  
black beans, mixed greens salad 24

### BURRITO PUERTO NUEVO

morita butter poached shrimp, 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 elixir vegetal, tonic 17
- HOJA EN BLANCO\*** gin, pisco, melon, aloe, lemon, egg white, hoja santa 17
- BLUE TANG CLAN** mezcal, rum, coconut, falernum, pineapple, lime, serrano, blue spirulina 17
- DEL MAR-TINI** navy strength gin, vermouth, muscadet, kombu 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

### ESTE HAPPY HOUR

\$10 SIGNATURE MARGARITAS  
25% OFF BOTTLES OF WINE

\$8EA FISH TACOS | \$10 CEVICHITO  
\$9 GUACAMOLE | \$8EA 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 13 / 52
- LUIS PATO** 'baga bruto' NV, Bairrado, Portugal 15 / 60

### White

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

### Rose & Skin Contact

- ANNE PICHON** grenache rose, 2024, Côtes du Rhône, France 13 / 52
- DARIO SERRENTINO** 'Cala' skin contact catarratto, 2023, Sicilia, Italy 13 / 52

### Red

- BLOODROOT** pinot noir, 2022, Sonoma Coast 15 / 60
- CRUSE WINE CO.** 'Monkey Jacket' valdiguié, carignan, petite syrah, syrah, 2021, Sonoma County, California 17 / 68

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