

APERITIVOS

PAPAS FRITAS garlic dipping sauce	9
STREET CORN NACHOS grilled corn, lime crema, cotija cheese, scallion, house salsa roja add grilled chicken, smoked pork or grilled skirt steak*	12
PLATO DE JAMON spanish hams (serrano, ibérico) roasted olives and garlic, pan con tomate	18
NOPALES GUACAMOLE tomato, jicama, red onion, pickled jalapeño, cilantro, warm tortilla chips	9
CHICKEN TOSTADA refried black beans, shredded lettuce, pico de gallo, guacamole, house salsa roja	12

SOPAS – ENSALADAS

GAZPACHO cucumbers, peppers, heirloom tomatoes	9
GRILLED VEGETABLE ENSALADA zucchini, red onion, cotija cheese, radicchio, scallions, mushrooms, toasted coriander vinaigrette	12
ENSALADA DE QUINUA quinoa, achote-grilled chicken, fried chickpeas, citrus-avocado dressing	14
WARM GRILLED AVOCADO ENSALADA shredded iceberg, charred corn, cotija cheese, tequila-lime vinaigrette	15

CEVICHES

served with warm tortilla chips

TUNA CEVICHE tomato, cilantro, citrus, chile	18
SPICY SHRIMP CEVICHE watermelon & jalapeño	16

HANDHELDS

served with warm tortilla chips and salsa roja

CUBAN ham, roasted pork, swiss, pickle chips	14
AVOCADO TACOS avocado-stuffed, fried corn tortilla, house salsa roja	12
STREET TACOS serrano aioli, house salsa roja, choice of grilled skirt steak* or chicken	15
FISH TACOS pico de gallo, avocado crema, pickled jalapeños, lime, house salsa roja	15
HOUSE BURGER LTO, cheddar cheese & pickled jalapeños add guacamole for 3	14

DESSERTS

CACTUS FRUIT SORBET 9 mixed berries
CHURROS 9 warm spiked chocolate sauce
COCONUT PANNA COTTA 12 grilled pineapple, lime whipped cream, coriander caramel

AGUAS

PINEAPPLE & STRAWBERRY 5
CUCUMBER & MINT 5
TOPO CHICO MINERAL 5

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs
may increase your risk of foodborne illness. Please notify us of any food allergy.

Prices exclusive of state sales and liquor tax. 18% gratuity added to all unsettled tabs.

Nopales

BEERS

DRAFT 9

- Thirsty Goat American-Style Amber Ale, TX
Zilker Marco IPA, TX
Firemans #4 Blonde Ale, TX
Saint Arnold Fancy Lawnmower
German-Style Kolsch, TX
Shiner Bock, American-Style Dark Lager, TX
El Chingon, American-Style IPA, TX
Heart O' Texas, Red Ale, TX
Seasonal Craft & Draft Selections Available

DOMESTIC 7

- Bud Light • Budweiser
Coors Light • Miller Lite

CRAFT 8

- Blue Moon Belgian White
Samuel Adams Seasonal
Jai Alai IPA Can

IMPORT 8

- Corona Extra • Corona Light
Modelo Especial • Modelo Negra
Dos Equis Ambar • Tecate

AGUA FRESCAS, CIDERS & SELTZERS 5

- Angry Orchard Hard Cider
Mural Agua Fresca
Bon & Viv Spiked Seltzer

COCKTAILS

LA PASIÓN 14

Tito's Handmade Vodka, yellow chartreuse, passion fruit, lemon.
Tart passion fruit meets complex herbal flavors, saffron and honey.

GREEN BELT 13

New Amsterdam Gin, ancho verde, jalapeño, lime. London meets Texas
with this lightly spiced combination of juniper, poblano and lime.

THE GULF 13

Bacardí Dragon Berry, habanero shrub, guava, lime. Sweet heat from
this Caribbean refresher with dragon fruit and guava.

STORMY SEAS 14

Sailor Jerry, apple, ginger, Aztec bitters, lemon. A familiar friend takes
a deeper dive by mixing spiced chocolate with apple and ginger.

COCO CAFÉ 15

Buffalo Trace, Cocchi Storico, Patrón XO, coconut, Mi Casa bitters.
A smooth stirring of coffee and coconut to get you going or finish
your evening.

SCOTSMAN IN MEXICO 14

Monkey Shoulder, Luxardo Apricot, mango, lime. Blended scotch plays
well with stone fruit and tropical mango in this all-day sipper.

DESERT PEAR 14

Herradura Silver, Cointreau, prickly pear, tonic, lemon. When a gin &
tonic goes south of the border, it comes back with a Spanish accent in
this beautiful refresher.

TEXAS GRAPEFRUIT 15

Patrón Silver, Dolin Blanc, Giffard Pamplemousse, hopped grapefruit
bitters. The tequila shines with a kiss of grapefruit. Tequila lovers
rejoice, there is finally a martini for you!

SANDIA CON CHILE 13

Vida Mezcal, Aperol, watermelon, chile salt, lime. Thirst-quenching
watermelon gets a pinch of salt with a chile rim.

MIGUELITO* 13

El Gobernador Pisco, strawberry, rhubarb, lime, egg white. The pisco
sour gets an update with luscious strawberry and tangy rhubarb.

WINE

6oz & 9oz

SPARKLING

Maschio, Prosecco, ITA, 187ML 10

WHITE / ROSÉ

Kris, Pinot Grigio, "Artist Cuvee", delle Venezie, ITA 10 13.75
Decoy by Duckhorn, Sauvignon Blanc, CA 14 19.25
Chateau d'Esclans, "Whispering Angel", Rosé, FRA 15 20.75
Kendall-Jackson, "Vintner's Reserve", Chardonnay, CA 11 15.25

REDS

Elouan, Pinot Noir, OR 14 19.25
Honoro Vera, Merlot, ESP 10 13.75
Louis M. Martini, Cabernet Sauvignon, Sonoma, CA 13 18

SANGRIA

ROSÉ SANGRIA 15

Fresh strawberries, Cointreau, rosé wine

WHITE SANGRIA 14

Fresh apples and berries, Domaine de Canton Ginger,
St Germain, sauvignon blanc

PASSION FRUIT SANGRIA 13

Pinot grigio, Cointreau, brandy, Passion Fruit Reàl

SANGRIA DE VINO TINTO 13

Apples and oranges, merlot, brandy, lemon-lime soda

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