

House Cocktails



Maroma Paloma

Mi Campo Tequila Blanco, Grapefruit Juice,
Lime Juice, Agave, Fever Tree Grapefruit Soda,
Prosecco
AVAILABLE SPIRIT-FREE

Muchacho Margarita

Mi Campo Tequila Blanco,
Pierre Ferrand Dry Curaçao, Lime Juice, Agave
ADD GRAND MARNIER
AVAILABLE FROZEN



Mexican Martini

Mi Campo Tequila Blanco, Pierre Ferrand Dry
Curaçao, Castelvetro Olive Juice,
Lime Juice, Agave

Frozen Caipirinha

Leblon Cachaça, Flor de Caña Rum,
Bacardi White Rum, Lime Juice, Simple Syrup, Water



Lemon Poppy Pisco Sour

Caravedo Pisco Quebranta, Lemon Juice, Poppy
Simple Syrup, Fresh Egg White, Peychaud Bitters

Petalo & Perla

Tito's Vodka, St. Elder, Giffard Lichi Li,
Lime Juice, Lychee Puree



Hibis-Kiss

Qui Tequila Extra Añejo Cristalino,
Pierre Ferrand Curaçao,
Lime Juice, Hibiscus Cordial

Velvet Riot

Tito's Vodka, Passionfruit,
Lemon Juice, Piment D'Espelette,
Pink Peppercorn Syrup,
Fee Foam Bitters



Peeled Proof

Old Forester Bourbon, Banana Liqueur,
Walnut Bitters, Demerara

South of the Border

Jalapeño-Infused Illegal Mezcal,
Pineapple Juice, Dry Curaçao,
Lime Juice, Agave



Corona y Caña

Planteray, Artisanal Pineapple Rum,
Diplomático Reserva, Lime Juice,
Honey Syrup, Sugar Rim, Piña Colada Candy Floss

House Cocktails



Shiso Fresh

Citadelle Vive le Cornichon, Elderflower,
Cucumber Juice, St. Germain, Yuzu Juice,
Pink Peppercorn Simple Syrup, Shiso Leaves

Espresso Martini

Tito's Vodka, Espresso,
Mr. Black, Licor 43, Demerara Syrup
ADD IRISH CREAM



Tío Julio

Planteray Artisanal Coconut Rum, Sailor Jerry
Spiced Rum, Lime Juice, Pineapple Juice,
Coco Lopez, Chocolate Bitters, Angostura Bitters
AVAILABLE SPIRIT-FREE

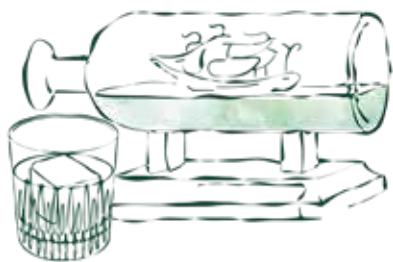
Fuego Fresh

Tanteo Jalapeño Tequila, Ferrand Yuzu,
Cucumber Agave, Lime Juice



Golden Hour

Citadelle Jardin D'Été Gin, Lillet Blanc,
Elderflower, Sparkling Wine



Neptune's Vieux

Old Forester Rye, E&J Brandy,
Punt e Mes, Amaro Nonino,
Peychaud's Bitters

Cazuela 76

ENHANCE WITH

Delamotte Champagne, Brut, Reims, France

Hennessy VS, White Peach Puree, Cocchi Vermouth,
Lime Juice, Honey Syrup, Half bottle Prosecco

SERVES 4



BEER

DOS EQUIS

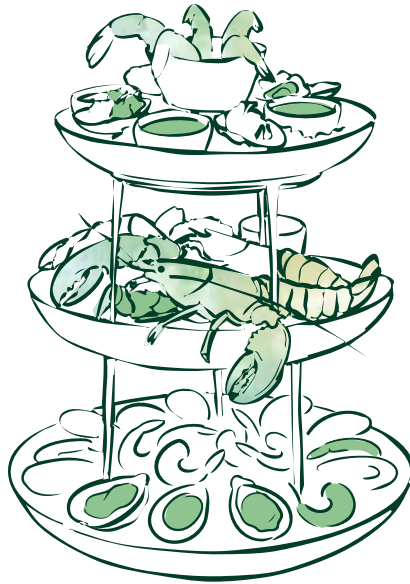
PACIFICO

NEGRA MODELO

MODELO ESPECIAL

MICHELOB ULTRA

Barra Fria



MARISCO TOWER

An Assortment of Chilled Oysters, Lobster,
Red Snapper Ceviche, Poached Shrimp, Montaditos

CHILLED MERCADO OYSTERS HALF / FULL DOZEN

Classic Cocktail Sauce, Fresh Horseradish,
Chiltepin Mignonette, Salsa Marisquera

OYSTER "MONTADITOS"

Four Pieces, Bluefin Tuna Tartare, Pickled
Ginger, Kizami, Yuzu Ponzu, Salsa Negra

SPOT PRAWN AGUACHILE VERDE

Serrano-Cucumber Broth, Avocado,
Pickled Red Onion, Cucumber, Chiltepin

LOBSTER MAROMA

Chilled, Aji Verde, Jicama,
Mango Xni-Pec Salsa

YELLOWTAIL AGUACHILE NEGRO

Cucumber, Red Onion, Cilantro,
Avocado, Burnt Habanero Salsa

RED SNAPPER CEVICHE

Charred Pineapple, Serrano Chile,
Olive Oil, Cilantro,
Aji Amarillo Leche de Tigre



Tostadas



PEEKYTOE CRAB TOSTADA

Guacamole Salsa, Kewpie Mayo,
Smoked Trout Roe, Furikake

BLUEFIN TUNA TOSTADA

Chipotle Mayo, Peanut Salsa Matcha,
Serrano Chile, Avocado, Cambay Onion

CAVIAR TOSTADA

Crème Fraiche, Kaluga Gold Caviar, Chives

*CERTAIN ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED SEAFOOD OR SHELLFISH
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE INFORM US OF ANY ALLERGIES.
OUR KITCHEN HANDLES WHEAT, DAIRY, EGGS, SOY, PEANUTS, TREE NUTS, FISH, AND SHELLFISH.



Las Entradas

GUACAMOLE DE CASA

Crushed Avocado, Toasted Seeds, Serrano Chile, Herb Oil, Lime & Cilantro

LITTLE NECK CLAMS CHORI-PAPA

Mexican Chorizo, Fingerling Potatoes, Fennel Confit, White Wine & Chipotle Chile Broth

SMOKED BEEF CHEEK BARBACOA SOPES

Crispy Masa, Salsa Taquera, Pickled Red Onion, Mexican Crema, Cotija Cheese

CALAMARI FRITO

Crispy Fried Calamari, Zucchini, Red Finger Peppers, Roasted Jalapeno Tartar, Pequin Pepper Hot Sauce

CHARGRILLED OYSTERS

Chile Toreado & Garlic Herb Butter, Lime, Grilled Baguette

Sopa & Ensaladas

GULF SHRIMP POZOLE

Guajillo Chile Broth, Hominy, Cabbage, Radish, Cilantro, Lime, Avocado Tostada

MERCADO CAESAR SALAD

Baby Romaine, Dried Corn, Toasted Seeds, Shaved Manchego, Garlic Crumb, Anchovy Dressing

ENSALADA MAROMA

Arugula, Radicchio, Grilled Corn, Campari Tomatoes, Avocado, Cucumber, Goat Cheese, Spiced Pistachios, Charred Oregano & White Balsamic Vinaigrette

ENHANCED WITH WOOD FIRED:

BELL & EVANS CHICKEN BREAST

GULF SHRIMP

WAGYU SKIRT STEAK

Tacos de la Casa

BAJA FISH TACOS

Fresh Corn Tortillas, Masa Battered Halibut, Chipotle Chile Mayo, Carrot Salpicon Slaw, Salsa Taquera

TACOS DE RIBEYE

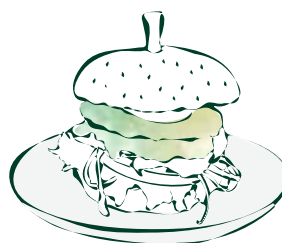
Fresh Corn Tortillas, Oaxaca Cheese Crust, Burnt Habanero Salsa, Avocado Salsa Cruda, Pickled Red Onions

TACOS DORADOS GOBERNADOR

Crispy Folded Shrimp Tacos, Oaxaca Cheese, Poblano Peppers, Salsa Divorciada, Mexican Crema, Sliced Avocado

GREEN CHILE BURGUESA

Double Angus Patty, Double American Cheese, Roasted Anaheim Chilies, Sauce "Especial", LTO, Russet French Fries



Platos Principales

SPANISH OCTOPUS "A LA BRAVA"

Smoked Potato Puree, Saffron Aioli,
Bravas Glaze, Crispy Fingerlings,
Castelvetrano Olive Relish

JUMBO PRAWNS

Gochujang Adobo & Mesquite Grilled,
Chile Butter Sauce, Rancho Gordo Corona
Beans, Mojo Verde.

RED SNAPPER

Lemongrass Coconut Broth, Beech
Mushrooms, Pea Tendrils, Finger Chile, Lime

SEA BREAM A LA TALLA

Grilled, Salsas, Black Beans, Arroz Verde,
Dressed Slaw, Fresh Corn Tortillas

A la Brasa

Grilled over mesquite hardwood. Served with a Chile Toreado & Cebollitas

8 OZ WAGYU OUTSIDE SKIRT STEAK "ARRACHERA" - FAJITA MARINADE

8 OZ UPPER CHOICE CENTER CUT FILET

16 OZ PRIME DELMONICO RIBEYE

STEAK ACCOMPANIMENTS

Chimichurri

Steak Sauce 1333

Bone Marrow Bordelaise Sauce

SIDES

BLACK BEANS

Epazote, Queso Fresco,
Glazed Crispy Pork Belly

ARROZ VERDE

Basmati Pilaf, Poblano,
Sweet Corn, Cilantro

ASPARAGUS

Pipian Verde, TX Goat Cheese, Pepitas

RUSSET FRENCH FRIES

Rosemary, Spicy Ketchup

THE SEA GIVES
THE FIRE FINISHES

*CERTAIN ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED SEAFOOD OR SHELLFISH
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE INFORM US OF ANY ALLERGIES.
OUR KITCHEN HANDLES WHEAT, DAIRY, EGGS, SOY, PEANUTS, TREE NUTS, FISH, AND SHELLFISH.

Wines

BY THE GLASS

CHAMPAGNE

Marqués De Cáceres, Cava Brut, Penedès, Spain ^{MV}

Lucien Albrecht, Brut Rosé, Crémant De Rosé, Alsace, France ^{MV}

Delamotte, Le Mesnil-Sur-Oger, Brut, Reims, (375ml)

Champagne Collet, Champagne, France ^{MV}

WHITE

Chateau Minuty, Rose Et Or, Provence, France

Dr. Loosen, "Blue Slate" Riesling, Kabinett, Mosel, Germany ²⁰²⁴

Crowded House, Sauvignon Blanc, Marlborough, New Zealand ²⁰²⁴

Telmo Rodriguez, "Transistor" Verdejo, Rueda, Spain ²⁰²³

Terras Gauda O Rosal, Albariño, Rias Baixas, Spain ²⁰²³

Patrick Sullivan Chardonnay, Limestone Coast, Australia

RED

Zuccardi Malbec, Mountain Vineyard, Mendoza, Argentina ²⁰²²

Bodegas & Viñedos Montecastro, Reserva, Ribera Del Duero, Spain ²⁰²²

Casa Jipi Nebbiolo, San Vicente Valley, Baja California, Mexico ²⁰²³

Casa Madera 3V, Valle de Parras, Mexico ²⁰²³

Andre Goichot, Mercury Rouge, Burgundy France ²⁰²³

BY THE BOTTLE

SPARKLING WINES

Marqués De Cáceres, Cava Brut, Catalunya, Spain ^{MV}

Lucien Albrecht, Brut Rosé, Cremant De Rosé, Alsace, France ^{MV}

Champagne Collet, Brut, Champagne, France ^{MV}

Telmont, Reserve Brut, Champagne, France ^{MV}

Taittinger, 'Brut La Française', Champagne, France ^{MV}

Louis Roederer, 'Collection 245', Brut, Champagne, France ^{MV}

Henriot, Rosé, Champagne, France ^{MV}

GLOBAL REDS

Marqués De Cáceres, Rioja Reserva, Spain ²⁰¹⁹

Seppeltsfield, Shiraz, Barossa Valley, Australia ²⁰²⁴

Catena, Malbec, Mendoza, Argentina ²⁰²²

My Favorite Neighbor, Cabernet Sauvignon, California, United States ²⁰²¹

Casa Jipi Nebbiolo, San Vicente Valley, Baja California, Mexico ²⁰²³

Casa Madero 3V, Valle De Parras, Coahuila, Mexico ²⁰²³

Vall Llach, 'Embruix', Priorat, Spain ²⁰²²

Andre Goichot, Mercurey Rouge, Burgundy, France ²⁰²⁴

Zuccardi Malbec, Mountain Vineyard, Mendoza, Argentina ²⁰²²

Montecastro, Reserva, Ribera Del Duero, Spain ²⁰²³

Wines

GLOBAL WHITES

Casa Madero, '2v', Parras Valley, Mexico ²⁰²⁴
Dr. Loosen, Kabinett Riesling, Blue Slate, Mosel, Germany ²⁰²⁴
Clos Des Lunes, Lune D'argent, Bourgogne Blanc, France ²⁰²³
Minuty 'M' Rosé, Côte De Provence, France ²⁰²⁴
Crowded House, Sauvignon Blanc, Marlborough, New Zealand ²⁰²⁴
Terras Gauda O Rosal, Albariño, Rias Baixas, Spain ²⁰²⁴
Telmo Rodriguez, 'Transistor', Verdejo, Rueda, Spain ²⁰²³
Patrick Sullivan Chardonnay, Limestone Coast, Australia ²⁰²⁴
Quattro Theory, Sauvignon Blanc, Napa Valley, California, United States ²⁰²³
Jean Durup, Chablis, Burgundy, France ²⁰²⁴
Flowers Chardonnay, Sonoma Coast, California, United States ²⁰²³
Dos Búhos, Chenin Blanc, Guanajuato, Mexico ²⁰²⁴
Stonestreet Chardonnay, Napa Valley, California, United States ²⁰²⁴

Spirits

VODKA

Townes (Well)	Grey Goose
Ketel One	Chopin
Tito's	Belvedere

GIN

Citadelle (Well)	Roku Gin
Gracias A Dios	Condesa Gin
Citadelle Jardin D'Été	Tanqueray 10
No.3 Gin	Isle Of Harris
Bombay Sapphire Murcian Lemon	Monkey 47

RUM

Flor De Caña 4 Yr White (Well)	Santa Teresa 1796
Sailor Jerry Spiced Rum	El Dorado 12 Yr
Bacardi Superior	Plantation Pineapple
Plantaray 3 Stars	Diplomático Reserva
El Dorado 3 Yr	Plantation XO Guatemala
Plantaray OFTD	Brugal 1888 Reserva
Flor De Caña 7 Yr Dark	Plantation Barbados 2007
El Dorado 8 Yr Dark	Zacapa 23
Cruzan Blackstrap	Flor De Caña 18
Plantaray Coconut	Diplomático Single Vintage
Diplomático Planas	Diplomático Ambassador
Diplomático Mantuano	Flor De Caña 25

BRANDY / COGNAC

E&J VSOP
Hennessy VS

PISCO

La Caravedo Quebranta
La Caravedo Torontel
Caravedo Mosto Verde Pisco

CACHAÇA

Leblon Cachaça

JAPANESE WHISKY

Nikka From The Barrel
Hibiki Harmony
The Yamazaki 12
The Yamazaki

IRISH WHISKY

Redbreast 12

Spirits

SCOTCH WHISKY

X By Glenmorangie (Well)
Johnnie Walker Black Label
Laphroaig 10 Yr
Highland Park 12
Glenmorangie Nectar D'Or
The Balvenie 12
Macallan 12 Double Oak

Lagavulin 16
Oban 14 Yr
The Balvenie 14
Macallan 15
Johnnie Walker Blue Label
Macallan 18

BOURBON

Balcones Baby Blue
High West
Old Forester 100 Proof
Woodford Reserve
Jack Daniel's
Buffalo Trace
Whistle Pig Piggy Back
Basil Hayden
Maker's 46

Angel's Envy
Eagle Rare
Michter's
Weller 12
Stagg Kentucky Bourbon
Blanton's
Booker's BBN
Baker's 13
Booker's 30

RYE

High West
Old Forester 100
Rittenhouse
Old Overholt 100 Proof

Angel's Envy Rye
Whistle Pig 10 Yr
Michter's 10

TEQUILA

Mi Campo Blanco
Mi Campo Reposado
El Tesoro Blanco
La Pulga Blanco
Tanteo Jalapeño
Lalo
Casamigos Reposado
Mijenta Blanco
Tequila Ocho Blanco
Casa Noble Reposado
Casa Noble Añejo
Qui Cristalino
Siete Leguas Blanco
Don Julio Blanco
Tequila Ocho Reposado
Siete Leguas Reposado
Don Julio Reposado
La Pulga Reposado
G4 Reposado
Don Julio Añejo
Siete Leguas Añejo
Mijenta Reposado
Fortaleza Blanco
Tequila Ocho Añejo
El Tesoro Reposado
Casa Dragones Blanco
Grand Mayan Silver

La Pulga Añejo
Fortaleza Añejo
Mijenta Añejo
Grand Mayan Reposado
G4 Añejo
Mijenta Symphony
Fuenteseca Cosecha Blanco
Arte Nom 1146
Casa Dragones Reposado
Clase Azul Plata
Arte Nom 1414
Jose Cuervo Reserva Extra Añejo
Clase Azul Reposado
Casa Dragones Añejo
Don Julio 1942
El Tesoro Mundial
Fuenteseca 5 Yr
Fortaleza Reposado (Winter Blend)
Arte Nom 1597
Tears Of Llorona
Fuenteseca 7 Yr
Casa Dragones Joven
Fuenteseca 11 Yr
Clase Azul Añejo
Fuenteseca 15 (998)
Fuenteseca 18

MEZCAL

Illegal Mezcal Joven
Illegal Mezcal Reposado
Gracias A Dios Mezcal Espadín
Desolas Blanco
La Pulga Mezcal
Del Maguey San Luis Del Rio
Gracias A Dios Arriquiteño

Del Maguey Wild Jabalí
Del Maguey Tobalá
Creyente Mezcal Cristalino
Clase Azul San Luis Potosí
Clase Azul Durango
Clase Azul Guerrero