

# House Cocktails



## Maroma Paloma

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



## Mexican Martini

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



## Hibis-Kiss

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



## Peeled Proof

Old Forester Bourbon, Banana Liqueur,  
Walnut Bitters, Demerara



## Corona y Caña

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

## Muchacho Margarita

Mi Campo Tequila Blanco,  
Pierre Ferrand Dry Curaçao, Lime Juice, Agave  
ADD GRAND MARNIER 4  
AVAILABLE FROZEN



## Frozen Caipirinha

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



## Petalo & Perla

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



## Velvet Riot

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



## South of the Border

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



# 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

## Cazuela

### 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

## HAPPY HOUR

2 PM -6 PM EVERYDAY

OFFERED EXCLUSIVELY AT THE BAR

### HAPPY HOUR COCKTAILS

Maroma Paloma

Classic Martini Citadelle Gin Or Titos Vodka

Mexican Martini

Muchacho Margarita

Corona Y Caña

### HOUSE WINE

Sparkling / Red / White

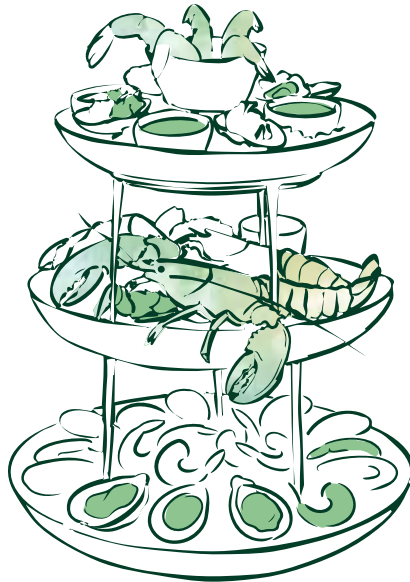
### CALAMARI FRITO

GREEN CHILI BURGESA

SMOKED BEEF CHEEK BARBACOA SOPE

RAW OYSTERS | EACH

# 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

### CAVIAR TOSTADA

Creme Fraiche, ½ oz Kaluga Gold Caviar,  
Chives

### BLUEFIN TUNA TOSTADA

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

### MAINE LOBSTER TOSTADA

Guacamole, Chile Serrano,  
Grapefruit, Pickled Red Onion

\*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  
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,  
Pequín 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

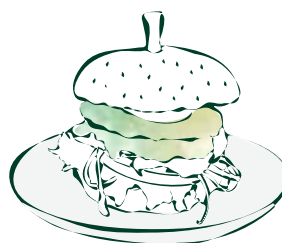
Fresh Corn Tortillas, Oaxaca Cheese  
Crust, Burnt Habanero Salsa, Avocado  
Salsa Cruda, Pickled Red Onions

## 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

Wood Fired, Gochujang Adobo Glaze,  
Dressed Slaw Served with Fresh Corn  
Tortillas, Black Beans, Arroz Verde

## 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

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MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE INFORM US OF ANY ALLERGIES.  
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# Wines

## BY THE GLASS

### CHAMPAGNE

Marqués De Cáceres, Cava Brut, Penedès, Spain <sup>MV</sup>

Lucien Albrecht, Brut Rosé, Crémant De Rosé, Alsace, France <sup>MV</sup>

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

Champagne Collet, Champagne, France <sup>MV</sup>

### WHITE

Chateau Minuty, Rose Et Or, Provence, France

Dr. Loosen, "Blue Slate" Riesling, Kabinett, Mosel, Germany <sup>2024</sup>

Crowded House, Sauvignon Blanc, Marlborough, New Zealand <sup>2024</sup>

Telmo Rodriguez, "Transistor" Verdejo, Rueda, Spain <sup>2023</sup>

Terras Gauda O Rosal, Albariño, Rias Baixas, Spain <sup>2023</sup>

Patrick Sullivan Chardonnay, Limestone Coast, Australia

### RED

Zuccardi Malbec, Mountain Vineyard, Mendoza, Argentina <sup>2022</sup>

Bodegas & Viñedos Montecastro, Reserva, Ribera Del Duero, Spain <sup>2022</sup>

Casa Jipi Nebbiolo, San Vicente Valley, Baja California, Mexico <sup>2023</sup>

Casa Madera 3V, Valle de Parras, Mexico <sup>2023</sup>

Andre Goichot, Mercury Rouge, Burgundy France <sup>2023</sup>

## BY THE BOTTLE

### SPARKLING WINES

Marqués De Cáceres, Cava Brut, Catalunya, Spain <sup>MV</sup>

Lucien Albrecht, Brut Rosé, Cremant De Rosé, Alsace, France <sup>MV</sup>

Champagne Collet, Brut, Champagne, France <sup>MV</sup>

Telmont, Reserve Brut, Champagne, France <sup>MV</sup>

Taittinger, 'Brut La Française', Champagne, France <sup>MV</sup>

Louis Roederer, 'Collection 245', Brut, Champagne, France <sup>MV</sup>

Henriot, Rosé, Champagne, France <sup>MV</sup>

### GLOBAL REDS

Marqués De Cáceres, Rioja Reserva, Spain <sup>2019</sup>

Seppeltsfield, Shiraz, Barossa Valley, Australia <sup>2024</sup>

Catena, Malbec, Mendoza, Argentina <sup>2022</sup>

My Favorite Neighbor, Cabernet Sauvignon, California, United States <sup>2021</sup>

Casa Jipi Nebbiolo, San Vicente Valley, Baja California, Mexico <sup>2023</sup>

Casa Madero 3V, Valle De Parras, Coahuila, Mexico <sup>2023</sup>

Vall Llach, 'Embruix', Priorat, Spain <sup>2022</sup>

Andre Goichot, Mercurey Rouge, Burgundy, France <sup>2024</sup>

Zuccardi Malbec, Mountain Vineyard, Mendoza, Argentina <sup>2022</sup>

Montecastro, Reserva, Ribera Del Duero, Spain <sup>2023</sup>

# Wines

## GLOBAL WHITES

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

# 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