

CEVICHE

PESCADOR 15

Lime-marinated Fisherman's ceviche with fresh snapper, Gulf shrimp or combo, tossed with onions, tomatoes, serrano peppers, cilantro and avocado.

CAMPECHANO 15

Lime-marinated fresh snapper, Gulf shrimp or combo, tossed with onions, tomatoes, cilantro, serrano peppers, avocado and fresh campechana sauce.

CEVICHE COSTEÑO CON PICO DE PIÑA Y MANGO 14

Lime-marinated fresh snapper, Gulf shrimp or combo with pineapple and mango pico, tomatoes and avocado.

VUELVE A LA VIDA COCKTAIL* 20

Gulf Shrimp, Octopus, Calamari, Fresh Oysters, Fresh Clams, Gulf Snapper in a savory tomato sauce with diced avocado and spicy pico de gallo.

SHRIMP COCKTAIL TAMPICO 14

Gulf shrimp, Tampico-style cocktail sauce with diced avocado.

SALADS

SALPICÓN DE RES 15

Pulled beef brisket, chopped crisp romaine, red onions, tomatoes and cilantro, tossed with oregano vinaigrette, topped with avocado slices and queso fresco.

ENSALADA MIXTA 10

Mixed greens dressed with radishes, tomatoes, red onions, corn kernels and green olives, with our house vinaigrette and garnished with flour tortilla tostadas.

ENSALADA CESAR (CHOPPED OR TRADITIONAL) 12

The Original Cesare Cardini Salad from Tijuana Mexico.

SPINACH AND GOAT CHEESE SALAD 12

Baby spinach, caramelized red onions and warm goat cheese encrusted with toasted pumpkin seeds, with our hibiscus-infused vinaigrette and toasted pepitas.

AL AJILLO

Al ajillo is a condiment in Mexican cuisine which involves infusing olive oil with dried chilis and sliced garlic for a minimum of 72 hours, its name derives from the world aji which Spaniards use to name chilis, this infused oil is used to sauté meats, seafood and vegetables.

PULPO (OCTOPUS) AL AJILLO 16

CAMARON (SHRIMP) AL AJILLO 16

CARACOLE (SNAILS) AL AJILLO 18

CALAMARES (CALAMARI) AL AJILLO 14

Above served with bolillo bread

CHILORIO **NAMED TEXAS MONTHLY TOP 10 TACO IN TEXAS** 12

Sinaloa-style slow roasted seasoned pulled pork served with avocado slices, pico de gallo and fresh tortillas.

MARISCADA A LA MEXICANA 21

Gulf shrimp, fresh calamari, crawfish tails, mussels and red snapper sautéed with onions, peppers, cilantro and tomatoes, served with bolillo bread.

CALAMARES A LA MEXICANA 14

Fresh calamari sautéed with fresh tomatoes, onions, serrano peppers and cilantro, served with bolillo bread.

TAMALES OAXAQUEÑOS 15

Three banana leaf-wrapped tamales - pork, chicken and portobello with cuitlacoche.

SOPA DE TORTILLA TARASCA 10

A classic Central Mexico version of tortilla soup.

POZOLE ROJO O VERDE 12

Hominy stew with choice of traditional pork (red) or chicken (green).

OYSTERS & MUSSELS

OSTIONES A LA PARRILLA (6) MKT

Charbroiled Gulf oysters, avocado oil infused with chile meca.

OSTIONES CARLOS SLIM (6) MKT

Our versión of oysters Rockefeller.

OSTIONES EN SU CONCHA (6) MKT

Gulf oysters on the half shell, savory cocktail sauce.

MEJILLONES A LA GALLEGA (6) 12

Sautéed with Spanish chorizo, shallots, white wine and crema. Served with bolillo.

MEJILLONES A LA ALBAÑIL (6) 12

Sautéed with tomatillo, onions, cilantro, serrano peppers and white wine, served with bolillo bread.

APPETIZERS

QUESO FLAMEADO 14

Melted Chihuahua cheese topped with house-made chorizo or sautéed mushrooms and poblano peppers.

CHILPOTLE SMOKED SALMON QUESADILLAS 16

House-made flour tortillas filled with chilpotle smoked salmon, melted Cotija and Chihuahua cheeses served with fresh guacamole and creamy chilpotle sauce.

GUACAMOLE NATURAL MKT

Fresh avocado, tomatoes, onions, cilantro and serrano peppers folded table side.

CANASTA DE CHICHARRON (CRACKLINS) 5

SOUPS

CALDO TLALPEÑO 10

Pulled chicken, diced vegetables, garbanzo beans and avocado in a chicken consommé, served with chilpotle peppers and limes.

SOUP OF THE DAY MKT

COCKTAILS

PALOMA 11

Cuervo Tradicional Reposado, lime, grapefruit & Squirt!

PATRON LIME SHANDY 12

Patron Citronge Lime, agave, lime juice, topped with Tecate Beer, salt rim.

TRICKY RICKY 12

Leblon Cachaca, Bacardi Banana, pineapple juice, lime, and agave nectar topped with Topo Chico Natural.

PICOLADA 12

Cruzan Coconut, pineapple, Bacardi 4yr., Coconut cream, Bacardi Ocho.

CAZADORES CAMPECHANO 12

Cazadores Reposado, Topo Chico Natural, and a splash of Coca-Cola.

LA PATRONA 13

Bacardi Superior, Bacardi 4yr., passion fruit, pineapple, orange, orgeat, Pierre Ferrand dry curacao, Cruzan 151.

CORAZON DE MELON 12

Grey Goose Le Melon, pineapple, lemon, Midori.

TIA GRANADA MARTINI 14

Titos, Deep Eddy Cranberry, Pama Pomegranate liqueur, lemon, cranberry, pomegranate, Pierre Ferrand Dry Curacao.

DEEP SOUTH BOURBON LEMONADE 13

Bulleit Bourbon, Lemon Juice, agave, Cointreau Noir.

MI DESTINO 12

Sombra Mezcal, Mango, Deep Eddy Orange, Passion Fruit, lime, vanilla.

CARAJILLO ESTILO JALISCO 12

Licor 43, espresso, agave, Courvosier V.S.O.P., Sauza Hornitos Reposado, over ice.

DUCASSE ESPRESSOTINI 16

Grey Goose Ducasse Vodka, Stoli Vanilla, espresso, Grey Goose, Cinnamon, Cointreau, espresso crema.

PICOS EXCLUSIVE BARREL COLLECTION MARGARITAS

HAND SELECTED BY BEVERAGE DIRECTOR MONICA RICHARDS

THE NOIR 14 EL DIAMANTE 15 THE NOBLE RITA 15 GRAN RESERVA 14

Picos Herradura Double Barrel Reposado Tequila, Cointreau Noir, fresh lime Juice. Picos Barrel Select Maestro Dobel Diamante, Cointreau Noir, and fresh lime juice. Picos Casa Noble Single Barrel Reposado Tequila, Cointreau, Fresh lime juice. Picos select barrel San Matias Gran Reserva Extra Anejo, Cointreau Noir, lime, agave.

PATRON BARREL RITA 13 MI CASA RITA 20 ARANDA RITA 14

Picos Barrel Select Patron Reposado, Patron Citronge Orange, lime, agave, orange. Picos Barrel Select Casa Noble single barrel Anejo, Cointreau Noir, lime, agave. Picos Cazadores Reposado Barrel hand blended by Beverage Director Monica Richards, Cointreau, fresh lime juice, agave.

PICOS SIGNATURE SHAKER MARGARITAS

SERVED STRAIGHT UP OR ON THE ROCKS

THE PERFECT 12

Herradura Silver, Cointreau and fresh lime juice.

TOP SHELF (AVAILABLE FROZEN) 11

El Jimador Reposado, Cointreau and fresh lime juice.

THE ORIGINAL 12

El Jimador Blanco, Cointreau Orange Liqueur and fresh lime juice.

THE ULTIMATE 12

El Jimador Reposado, Cointreau, Grand Marnier and fresh lime juice.

100% MARGARITA 13

Cuervo Tradicional Reposado, Cointreau, fresh lime juice.

THE HORNY 12

Sauza Hornitos Reposado, Patron Citronge Orange Liqueur and fresh lime juice.

MR. BLUE 10

El Jimador Blanco, Patron Citronge Orange Liqueur, Blue Curaçao and fresh lime juice.

THE GOLDEN 12

El Jimador Reposado, Grand Marnier and fresh lime juice.

24 KARAT 13

Herradura Reposado, Cointreau and fresh lime juice.

LA CRISTALINA 15

Don Julio 70, Herradura Ultra, Bols Strawberry, Mathilde Framboise, lime, strawberry, agave.

EL JEFE 13

Patrón Roca Silver Tequila, Patrón Citronge Orange Liqueur and fresh lime juice.

OAXACA RITA 13

Verde Momento Mezcal, Pierre Ferrand Dry Curacao, lime, agave, orange.

1800 COCO RITA 12

1800 Coconut, 1800 Silver, lime, coconut cream, pineapple, Cointreau.

LA ELEGANCIA 28

Don Julio 1942, Cointreau Noir and fresh lime juice.

EL REY 28

Cuervo Reserva de la Familia, Cointreau Noir, lime juice, agave nectar.

LA BILLIONARIA 75

Herradura Seleccion Supremo, Grand Marnier Cuvée du Centenaire (100 years) and fresh lime juice.

PROUDLY SERVING ALL HOUSE PICO RITAS WITH CAZADORES TEQUILA! ASK YOUR SERVER ABOUT OUR SELECTIONS OF WINE, BEER, AND FABULOUS TEQUILAS.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

FROM THE GRILL

FAJITAS AL CARBÓN

Sizzling charbroiled beef fajitas, chicken breast or combo.

BEEF TENDERLOIN FAJITAS

Sizzling charbroiled beef tenderloin fajitas.

PARRILLA MIXTA DELUXE

Sizzling charbroiled beef fajitas, chicken breast, butterflied grilled Jumbo Gulf shrimp, Gulf shrimp brochette, pork ribs.

SIRLOIN STEAK A LA PARRILLA

Sirloin steak, the finest cut of beef that money can buy, prepared to your specifications, served sizzling.

CODORNIZ A LA PARRILLA

Two sizzling butterflied and bacon-wrapped charbroiled quail.

All of the above served with rajas (grilled onions and poblano peppers), tortillas, guacamole, pico de gallo, Mexican rice and your choice of frijoles charros, refried pinto or black beans

FILETE AL CHILPOTLE

8 oz. charbroiled beef tenderloin covered with melted Chihuahua cheese on a tomato-chilpotle sauce served with avocado slices and sautéed Mexican squash.

RIB EYE ENNEGRECIDO

Beef rib eye steak blackened with our 3 chili rub, served over epazote black beans, topped with salsa martajada served with blackened avocado.

TAMPIQUEÑA

Charbroiled sirloin steak topped with roasted poblano peppers, served with cactus pad salad, refried beans and cheese enchilada with mole poblano.

PLATO HUASTECA HIDALGUENSE

Charbroiled sirloin steak served with cheese enchiladas verdes, guacamole, frijoles refritos y nopales a la Parrilla.

FOR ONE 24 FOR TWO 39

FOR ONE 34 FOR TWO 56

FOR TWO TO THREE 72 FOR FOUR TO FIVE 99

12oz. 32 16oz. 39

26

38

12oz. 32 16oz. 38

12oz. 32 16oz. 36

12oz. 32 16oz. 38

FAVORITE ADD-ONS

3 GRILLED SHRIMP	10	1 BACON WRAPPED GRILLED QUAIL	9	½ RACK PORK RIBS	12
3 SHRIMP BROCHETTE	10	1 LOBSTER TAIL	MKT		

CHEF SPECIALTIES OF THE 7 REGIONS

LAMB SHANK MIXIOTE HILDALGO STYLE

Spiced lamb shank steamed wrapped in agave parchment served with Mexican rice and stewed black beans.

CHAMORRO DE TERNERA EN SALSA DE CHILE DE ARBOL

Veal shank osso bucco stewed in a roasted tomato and chile de arbol sauce, served with blackened avocado and quelites sautéed with alubia beans.

PORK SHANK WITH PURSLANE IN TOMATILLO SAUCE

Pork shank stewed in a green tomatillo sauce laid over sautéed organic purslane served with stewed black beans.

CHILES EN NOGADA TRADICIONALES

Roasted poblano peppers stuffed with pulled pork in a peanut sauce with green olives, almonds, raisins, and fruits covered with a chilled creamy walnut sauce and pomegranate seeds, served with poblano-cilantro rice.

CHILES RELLENOS

Two Roasted poblano peppers stuffed with your choice of beef picadillo or Cotija cheese covered with Entomatada Sauce and crema served with Mexican rice and refried pinto beans.

PIBIL

Pibil, a traditional Mexican slow-roasted way of cooking from the Yucatan peninsula, involves marinating meat in achiote-citrus, then slow roasting it wrapped in banana leaves. We serve Pibil with pickled red onions, Mexican rice, refried black beans and spicy xni-pec.

PORK CHICKEN 19 RABBIT 28
VENISON 32

MOLES Y PIPIANES

MANCHA MANTELES 21
Pork and chicken braised in a Oaxacan peanut and chile ancho mole with plantains, sweet potatoes, apples, and pineapple, sprinkled with fresh green peas, served with Mexican rice and stewed black beans.

MOLE COLORADITO LAMB OR WILD BOAR 22
Your choice of boneless leg of lamb or wild boar stewed in a rich red Oaxacan mole served with Mexican rice and stewed black beans.

DUCK TWO WAYS 29
Breast of duck in green pipian sauce and duck hindquarter in mole de ciruela served with poblano-cilantro rice

POLLO EN MOLE NEGRO OAXAQUEÑO 21
Chicken forehalf stewed in a black mole sprinkled with toasted sesame seeds served with black rice and refried black beans.

POLLO EN MOLE ROJO POBLANO 21
Chicken forehalf stewed in mole rojo poblano, sprinkled with toasted sesame seeds served with Mexican rice and refried pinto beans.

FILETE DE RES EN MOLE AZTECA 32
8 oz. charbroiled beef tenderloin, covered with a proprietary mole and queso cotija, on charbroiled cactus, served with esquites Mexicanos and fresh sautéed spinach.

POLLO EN MOLE ALMENDRADO OAXAQUEÑO 21
Chicken forehalf stewed in an almond mole, sprinkled with toasted sesame seeds served with Mexican rice and refried pinto beans.

PATO EN MOLE MIAHUATECO 29
Duck stewed in mole Miahuateco Poblano, sprinkled with toasted sesame seeds served with tostons (fried plantains) and steamed rice.

CAMARONES EN PIPIAN VERDE 29
Blackened jumbo gulf shrimp in green pipian, with toasted pepitas, served with green poblano rice and sautéed Mexican squash.

PORK RIBS IN PIPIAN ROJO 22
Braised pork spareribs stewed in red pipian with toasted pepitas, served with tostons (fried plantains) and steamed rice.

SEAFOOD SPECIALTIES

CAMARONES AL MOJO DE AJO 29
Six Jumbo Gulf shrimp lightly breaded and pan-sautéed in garlic-infused olive oil served with Mexican rice, shredded lettuce, tomatoes, avocado slices and tomato habanero salsa

CAMARONES ADOBADOS EN BROCHETA 29
Six bacon wrapped Jumbo Gulf shrimp stuffed with poblano peppers charbroiled basted with adobo sauce served with Mexican rice and guacamole

LANGOSTA ZARANDEADA MKT
Charbroiled lobster with chile meco-lime butter, served with frijoles de la olla and Mexican rice

ENCHILADAS DE MARISCOS 21
Sautéed Gulf shrimp and lump crab meat enchiladas topped with our signature roasted poblano cream sauce and melted Chihuahua cheese served with poblano-cilantro rice and refried black bean

ENCHILADAS DE ACOILES 22
Sautéed crawfish enchiladas, topped with creamy chilpotle sauce and melted Chihuahua cheese served with Mexican rice and sautéed spinach

MAHI-MAHI ENNEGRECIDO 26
Mahi Mahi filet sautéed in a cast iron skillet with a special spice blend served with esquites chorizo maquechoux, sautéed spinach and avocado

PESCADO TIKIN-XIC MKT
Today's catch charbroiled over banana leaves and basted with achiote sauce served with shredded lettuce, pickled red onions, Mexican rice and xni-pec

PESCADO A LA VERACRUZANA MKT
Today's catch, broiled then covered with salsa Veracruzana (tomatoes, green olives, capers and chiles queros) served with Mexican rice

PESCADO AL MOJO DE AJO MKT
Today's catch lightly breaded and pan-sautéed in garlic-infused olive oil served with Mexican rice, shredded lettuce, tomatoes, avocado slices and tomato habanero salsa

TEJAS FAVORITES

ENCHILADAS DE TEJAS 16
Two chicken, cheese or ground beef picadillo enchiladas, topped with Texas gravy, melted cheddar cheese and chopped onions served with Mexican rice and refried pinto beans.

QUESO BLANCO LARGE 10 HALF 8

TACOS AL CARBON (BEEF OR CHICKEN) 19
Your choice of charbroiled beef or chicken fajita, served with guacamole, pico, cilantro and a side of charro beans.

CHILE CON QUESO LARGE 9 HALF 7

SIDES - 7 EACH

RICE, MOLE NEGRO AND FRIED EGG
CORN MAQUE CHOUX (OUR VERSION)
MEXICAN, POBLANO-CILANTRO OR OAXACAN BLACK RICE

SAUTÉED ROASTED CORN (ESQUITES)
CHARROS OR STEWED BLACK BEANS
PURSLANE SAUTÉED WITH GARLIC

SPINACH SAUTÉED WITH GARLIC
SAUTÉED MEXICAN SQUASH
REFRIED PINTO OR BLACK BEANS