



CEVICHEs

PESCADOR	16
Lime-marinated Fisherman's ceviche with fresh snapper, Gulf shrimp or combo, tossed with onions, tomatoes, serrano peppers, cilantro and avocado.	
CAMPECHANO	16
Lime-marinated fresh snapper, Gulf shrimp or combo, tossed with onions, tomatoes, cilantro, serrano peppers, avocado and fresh campechana sauce.	
SHRIMP COCKTAIL TAMPICO	15
Gulf shrimp, Tampico-style cocktail sauce with diced avocado.	

CEVICHE COSTEÑO CON PICO DE PIÑA Y MANGO	15
Lime-marinated fresh snapper, Gulf shrimp or combo with pineapple and mango pico, tomatoes and avocado.	
VUELVE A LA VIDA COCKTAIL*	21
Gulf Shrimp, Octopus, Calamari, Fresh Oysters, Fresh Clams, Gulf Snapper in a savory tomato sauce with diced avocado and spicy pico de gallo.	
AGUA CHILE DE CAMARON	16
Vibrant, and spicy Sinaloa style marinated shrimp in fresh squeezed lime juice, seasoned with garlic and a proprietary blend of chiles	

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	18
CAMARON (SHRIMP) AL AJILLO	16
CALAMARES (CALAMARI) AL AJILLO	14
Above served with bolillo bread	

SALADS

SALPICÓN DE RES	16
Pulled beef brisket, chopped crisp romaine, red onions, tomatoes and cilantro, tossed with oregano vinaigrette, topped with avocado slices and queso fresco.	
ENSALADA MIXTA	11
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)	13
The Original Cesare Cardini Salad from Tijuana Mexico.	
SPINACH AND GOAT CHEESE SALAD	13
Baby spinach, caramelized red onions and warm goat cheese encrusted with toasted pumpkin seeds, with our hibiscus-infused vinaigrette and toasted pepitas.	

SOUPS

SOPA DE TORTILLA TARASCA	10
A classic Central Mexico version of tortilla soup.	
CALDO TLALPEÑO	10
Pulled chicken, diced vegetables, garbanzo beans and avocado in a chicken consommé, served with chilpotle peppers and limes.	

POZOLE ROJO O VERDE	12
Hominy stew with choice of traditional pork (red) or chicken (green).	
BLACK BEAN SOUP	12
Savory Black Bean & Chistorra Soup topped with crostini, queso fresco and crema.	

APPETIZERS

CHILORIO **NAMED TEXAS MONTHLY TOP 10 TACO IN TEXAS** 13
Sinaloa-style slow roasted seasoned pulled pork served with avocado slices, pico de gallo and fresh tortillas.

MARISCADA A LA MEXICANA	25
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	15
Fresh calamari sautéed with fresh tomatoes, onions, serrano peppers and cilantro, served with bolillo bread.	
TAMALES OAXAQUEÑOS	16
Three banana leaf-wrapped tamales - pork, chicken and portobello with cuitlacoche.	

QUESO FLAMEADO	15
Melted Chihuahua cheese topped with house-made chorizo or sautéed mushrooms and poblano peppers.	
CHILPOTLE SMOKED SALMON QUESADILLAS	17
House-made flour tortillas filled with chilpotle smoked salmon, melted Cotija and Chihuahua cheeses served with fresh guacamole and creamy chilpotle sauce.	
GUACAMOLE NATURAL	12
Fresh avocado, tomatoes, onions, cilantro and serrano peppers folded table side.	
CANASTA DE CHICHARRON (CRACKLINS)	6

PICOS SIGNATURE SHAKER MARGARITAS

SERVED STRAIGHT UP OR ON THE ROCKS · 🍸 = PICOS EXCLUSIVE BARREL COLLECTION MARGARITAS

THE PERFECT	13	LA CRISTALINA	15
Herradura Silver, Cointreau and fresh lime juice.		Don Julio 70, Herradura Ultra, Bols Strawberry, Mathilde Framboise, lime, strawberry, agave.	
TOP SHELF	11	EL JEFE	14
El Jimador Reposado, Cointreau and fresh lime juice.		Patrón Roca Silver Tequila, Patrón Citronge Orange Liqueur and fresh lime juice.	
THE ORIGINAL	11	OAXACA RITA	14
El Jimador Blanco, Cointreau Orange Liqueur and fresh lime juice.		Maestro Dobel Humito Mezcal, Pierre Ferrand Dry Curacao, lime, agave, orange.	
THE NOIR	14	1800 COCO RITA	12
Picos Herradura Double Barrel Reposado Tequila, Cointreau Noir, fresh lime Juice.		1800 Coconut, 1800 Silver, lime, coconut cream, pineapple, Cointreau.	
EL DIAMANTE	15	LA ELEGANCIA	28
Picos Barrel Select Maestro Dobel Diamante, Cointreau Noir, and fresh lime juice.		Don Julio 1942, Cointreau Noir and fresh lime juice.	
GRAN RESERVA	14	EL REY	28
Picos select barrel San Matias Gran Reserva Extra Anejo, Cointreau Noir, lime, agave.		Cuervo Reserva de la Familia, Cointreau Noir, lime juice, agave nectar.	
ARANDA RITA	14	LA BILLIONARIA	75
Picos Cazadores Reposado Barrel hand blended by Beverage Director Monica Richards, Cointreau, fresh lime juice, agave.		Herradura Seleccion Supremo, Grand Marnier Cuvée du Centenaire (100 years) and fresh lime juice.	
THE ULTIMATE	13	MAYAN PINA RITA	13
El Jimador Reposado, Cointreau, Grand Marnier & fresh lime juice.		Cazadores Silver, lime pineapple, agave, Xtabentun Yucatecan honey liqueur	
100% MARGARITA	13	MARGARITA BONITA	12
Cuervo Tradicional Reposado, Cointreau, fresh lime juice.		Gran Centenario Silver, Cointreau, hibiscus, lime, and agave	
THE HORNY	12	SPICY PEPINO RITA	13
Sauza Hornitos Reposado, Patron Citronge Orange Liqueur & fresh lime juice.		Creyente Mezcal, Pierre Ferrand Dry Curacao, lime, cucumber, agave with a tajin rim	
THE CLASSIC	13	ALTO RITA	12
An old school blend of Don Julio Silver, Cointreau, fresh lime juice & agave.		Olmeca Altos exclusive Picos Barrel reposado, Cointreau, lime, and agave	
THE GOLDEN	12	ILEGAL RITA	13
El Jimador Reposado, Grand Marnier & fresh lime juice.		A smoky blend of Illegal Mezcal joven, Pierre Ferrand Dry Curacao, lime, orange, agave with a tajin rim	
24 KARAT	14	CHUMBO RITA	13
Herradura Reposado, Cointreau & fresh lime juice.		Olmeca Altos Silver, Cointreau, Prickly Pear, lime, agave	

COCKTAILS

PALOMA	11
Cuervo Tradicional Reposado, lime, grapefruit & Squir!	
RANCH WATER	10
El Jimador Silver, topo chico, lime, sea salt.	
MOJITO ME BABY	11
Bacardi Superior or Bacardi Coconut, lime, agave, Topo Chico, mint.	
LA PATRONA	13
Bacardi Superior, Bacardi 4yr., passion fruit, pineapple, orange, orgeat, Pierre Ferrand dry curacao, Cruzan 151.	
MANGO CHIPOTLE CHELADA	12
Patron Citronge Mango Liqueur, Mango, Chipotle, lime, Modelo Especial, chile salted rim.	
PICOLADA	12
Bacardi Coconut, pineapple, Bacardi 4yr., Coconut cream, Bacardi Ocho.	
CHILTON TOWN	10
Regular or spicy, Absolut Vodka, Topo Chico, lemon, salt.	
THE HIGHBALL	13
Johnny Walker Black Label, citrus peel, sparkling water.	
CALL ME A SALTY DOG	10
Absolut Vodka, grapefruit, Topo Chico, sea salt.	
UN BESITO	11
Avion Silver, lemon agave, with a red wine halo.	
PINA MANGO SMASH	12
Pineapple, mango, lime sour, Jack Daniels whiskey, chile salt rim.	
GIN Y TONICA TROPICAL	14
Beefeater 24, pineapple, passion fruit, St. Germain Elderflower, lemon, tonic	
MEXICAN SEX ON THE BEACH	11
Cazadores tequila, peach, orange, cranberry.	
CARAJILLO	11
A traditional blend of Licor 43 and our Picos blend Katz Coffee Espresso	

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.

RIB EYE STEAK A LA PARRILLA

Ribeye Steak, rich, juicy and full-flavored with generous marbling throughout, prepared to your specifications, served sizzling

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

FOR ONE 27 FOR TWO 43

FOR ONE 38 FOR TWO 64

FOR TWO TO THREE 80 FOR FOUR TO FIVE 106

12oz. 36 16oz. 45

12oz. 36 16oz. 45

28

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.

42

TAMPIQUEÑA

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

12oz. 36 16oz. 45

PLATO HUASTECO HIDALGUENSE

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

12oz. 36 16oz. 45

FAVORITE ADD-ONS

3 GRILLED SHRIMP

10.50

1 BACON WRAPPED GRILLED QUAIL

10.50

½ RACK PORK RIBS

13

3 SHRIMP BROCHETTE

10.50

1 LOBSTER TAIL (4 OZ)

10.50

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.

31

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.

31

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.

26

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.

21

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.

20

CHAMORRO DE PUERCO CARNITAS STYLE

Carnitas style Pork Shank served sizzling with rajas your choice of beans, pico de gallo and guacamole

28

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

20 CHICKEN

21

MOLES Y PIPIANES

MANCHA MANTELES

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.

22

MOLE COLORADITO LAMB OR WILD BOAR

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.

23

DUCK TWO WAYS

Breast of duck in green pipián sauce and duck hindquarter in mole de ciruela served with poblano-cilantro rice

30

POLLO EN MOLE NEGRO OAXAQUEÑO

Chicken forehalf stewed in a black mole sprinkled with toasted sesame seeds served with black rice and refried black beans.

22

POLLO EN MOLE ROJO POBLANO

Chicken forehalf stewed in mole rojo poblano, sprinkled with toasted sesame seeds served with Mexican rice and refried pinto beans.

22

FILETE DE RES EN MOLE AZTECA

8 oz. charbroiled beef tenderloin, covered with a proprietary mole and queso cotija, on charbroiled cactus, served with esquites Mexicanos and fresh sautéed spinach.

34

POLLO EN MOLE ALMENDRADO OAXAQUEÑO

Chicken forehalf stewed in an almond mole, sprinkled with toasted sesame seeds served with Mexican rice and refried pinto beans.

22

PATO EN MOLE MIAHUATECO

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

31

CAMARONES EN PIPIAN VERDE

Blackened jumbo gulf shrimp in green pipián, with toasted pepitas, served with green poblano rice and sautéed Mexican squash.

31

PORK RIBS IN PIPIAN ROJO

Braised pork spareribs stewed in red pipián with toasted pepitas, served with tostons (fried plantains) and steamed rice.

23

SEAFOOD SPECIALTIES

CAMARONES AL MOJO DE AJO

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

31

CAMARONES ADOBADOS EN BROCHETA

Six bacon wrapped Jumbo Gulf shrimp stuffed with poblano peppers charbroiled basted with adobo sauce served with Mexican rice and guacamole

31

ENCHILADAS DE MARISCOS

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

22

ENCHILADAS DE ACOCILES

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

24

PULPO ZARANDEADO

Charbroil tender Octopus basted with Huichol style salsa, served with pickled red onions, frijoles de la olla and steamed rice.

26

MAHI-MAHI ENNEGRECIDO

Mahi Mahi filet sautéed in a cast iron skillet with a special spice blend served with esquites chorizo maque-choux, sautéed spinach and avocado

28

PESCADO TIKIN-XIC

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

31

PESCADO A LA VERACRUZANA

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

31

PESCADO AL MOJO DE AJO

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

31

TEJAS FAVORITES

ENCHILADAS DE TEJAS

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.

17

QUESO BLANCO

LARGE 10.50 HALF 8.50

TACOS AL CARBON (BEEF OR CHICKEN)

Your choice of charbroiled beef or chicken fajita, served with guacamole, pico, cilantro and a side of charro beans.

20

CHILE CON QUESO

LARGE 9.50 HALF 7.50

SIDES - 7.50 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