

APPETIZERS happy hour every day 3-6

- GULF OYSTERS* - lemon, orange habanero mignonette & cholula cocktail sauce. 12 | 9 **happy hour**
- AHI TUNA CEBICHE* - ají amarillo, ginger, corn nuts, spicy pickled onions & sweet potatoes. yucca. 15 | 12 **happy hour**
- CEVICHE VERDE* - corvina, serrano, mint, jicama, tomatillo, green olives & avocado. yucca. 13 | 10 **happy hour**
- AGUACHILE* - sea scallop crudo, serrano, lime, cucumber, cilantro & avocado. tostadas. 15
- CRAB & GUAC - grilled pineapple, serrano purée. tostadas. 15
- PASTOR OCTOPUS TOSTADAS - guac, pineapple, cilantro & onions. piquín salsa. 13 | 10 **happy hour**
- WOOD GRILLED GULF OYSTERS - mojo butter, bacon & manchego cheese. 15
- TORTILLA CRUSTED CRAB CAKE - sweet potatoes, beets, crispy capers, tomatoes & grilled lemon aioli. 16
- CRISPY SHRIMP & OYSTERS - corn meal dusted, tabasco aioli. pickled shallots, arugula & veggie escabeche. 14 | 11 **happy hour**
- QUESO FLAMEADO - melted asadero cheese. tortillas. 12 | 9 **happy hour**
+ chorizo verde 13 | 10 **happy hour**
+ shrimp tikin xic 14
+ mojo crab 15
- MUSHROOM GORDITAS - chipotle mushrooms, refried white beans, manchego cheese & guac. piquín salsa. 11 | 8 **happy hour**
- GRILLED LOBSTER TAIL TACOS - poblanos, onions, goat cheese & avocado. handmade corn tortillas. 22

SOUPS & SALADS

- SHRIMP POZOLE ROJO - hominy, oregano, radishes, avocado & cabbage. tostadas. small 8 | large 12
- BUTTERNUT SQUASH & LOBSTER BISQUE - ancho, xoxoyotes, pepitas & epazote. small 11 | large 15
- GRILLED BEETS & BLUE CHEESE - arugula, pickled shallots & pistachios. 12
- WOOD GRILLED CALAMARI - spinach, olives, caper mignonette & grilled lemon aioli. baguette. 13
- SPINACH & ARUGULA - raw beets, olives, jicama, avocado & pepitas. 11 + crab cake 6
- LOCAL LETTUCE & GOAT CHEESE - tomatoes, avocado, radish, jicama & garbanzos. small 10 | large 14
- xalapeño vinaigrette | coriander-lime yogurt dressing | blue cheese | pineapple vinegar & oil

SPECIALTIES

- ADOBO GRILLED SHRIMP - stacked enchiladas, manchego cheese, potatoes & spinach. smoked tomato morita salsa. crema & avocado. 23
- LOBSTER ENCHILADAS - poblano, onion & asadero cheese enchiladas. mojo lobster. spinach salad, avocado & saffron rice 24. | + hanger steak 9
- RED SNAPPER & MOLE VERDE - butternut squash, xoxoyotes, swiss chard & pepitas. 33
- ACHIOTE GRILLED SALMON - caper mignonette, herb salad & radishes. saffron rice & white beans. tortillas. 25
- SEA SCALLOP VERACRUZANA - cauliflower flan & asparagus. tortillas. 31
- BUTTERNUT POBLANO RELLENO - swiss chard & goat cheese. roasted garlic pecan cream. saffron rice. 21
- SHRIMP & CRAB RELLENO - corn meal dusted anaheim, asadero cheese, epazote & mojo lobster. spicy pickled onions. saffron rice. 29
- HALF GRILLED CHICKEN & MOLE XICO - sweet plantains, saffron rice & white beans. tortillas. 23
- PORK CARNITAS & SALSA VERDE - crispy pork, chayote, corn & potatoes. refried white beans. tortillas. 24
- GRILLED RIBEYE A LA TAMPIQUEÑA* - 12oz black angus ribeye, manchego cheese enchiladas. xalapeños toreados, grilled spring onions & refried white beans. 39
+ 3 shrimp tikin xic 6

WEEKEND BRUNCH Saturdays & Sundays 10-3 | Holidays 11-3

- AVOCADO TOAST - grilled baguette, avocado, pico, arugula & evoo. 11
+ fried egg* 2 | + bacon 3 | + smoked salmon* 6
- STEAK TORTA* - TX wagyu hanger, refried white beans, manchego cheese, spicy pickled onions, avocado & arugula. piquín salsa. 16
+ fried egg* 2 | + bacon 3
- FRIED EGG GORDITAS* - chorizo verde, refried white beans, spinach, piquín salsa. crema & avocado. 14
- SCRAMBLED EGGS & CHORIZO VERDE* - in tomatillo corn salsa, asadero cheese. purple & yukon potatoes. tortillas. 15
- CHILAQUILES - tostadas in morita salsa, asadero cheese, crema, cilantro & avocado. 2 fried eggs*. 14
+ mojo crab 5
- PORK CARNITAS & POACHED EGGS* - crispy pork, tomatillo corn salsa, chayote, corn, potatoes. refried white beans. tortillas. 18
- BUTTERNUT SQUASH OMELETTE* & MOLE VERDE - swiss chard, goat cheese & pepitas. refried white beans. tortillas. 15
- OMELETTE* & MOJO LOBSTER - poblanos, onions, goat cheese & asparagus. purple & yukon potatoes. 19

SIDES

- 4oz grilled lobster tail 11
- 5oz mojo lobster 11
- TX wagyu hanger steak 11
- 3 shrimp tikin xic 9
- adobo grilled salmon 9
- grilled asparagus with serrano purée 8
- cauliflower flan 6
- roasted butternut in mojo butter 6
- purple & yukon potatoes 5
- xalapeños toreados 2
- handmade corn tortillas 2

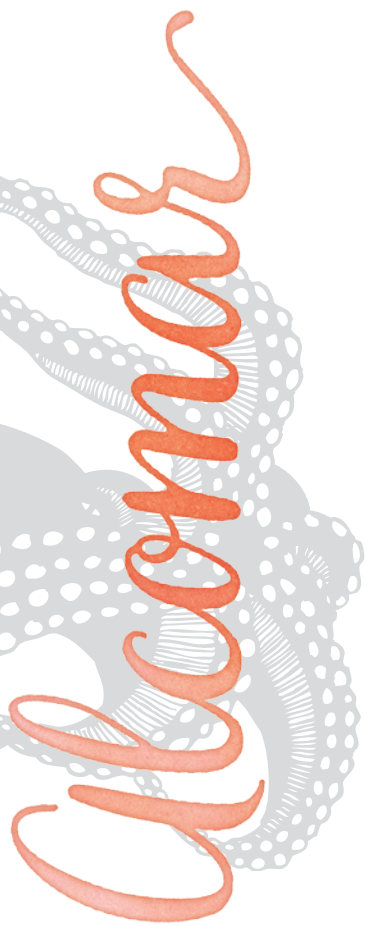
DESSERT

- EL REY CHOCOLATE TART pink salt & mexican vanilla ice cream. 9
- SEASONAL CREME BRÛLÉE cookie. 8
- SPICED PECAN APPLE CRISP chipotle sugar & cajeta ice cream. 8
- SOPAPILLA CHEESECAKE guajillo honey & berries. 8
- BUÑUELOS strawberries & whipped coconut tequila cream. 7

DRINKS

- topo chico 3
- mexican coke 3
- black currant iced tea 3
- peruvian coffee 3
- limonada 4
- seasonal agua fresca 4

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*



COCKTAILS

SANGRÍA - spanish red, jack daniel's, crème de cassis, fresh fruit juices. 8 | 5 **happy hour**

MICHELADA TOREADA - modelo, lime, cholula, worcestershire, el chile rim, xalapeño toreado. 7 | 4 **happy hour**

HEMINGÜEY - treaty oak rum, lime, chipotle piloncillo simple, luxardo. 10

MEZCAL MULE - union mezcal, ginger brew, xocolatl mole bitters. 9 | 6 **happy hour**

DOÑA ROSA - four roses bourbon, ginger liqueur, lemon, basil. 9 | 6 **happy hour**

TE AMO - tito's vodka, st. germaine macerated berries, lemon, mint. 10

BLOODY MARY - serrano-citrus infused vodka, house bloody mix. el chile rim. 8 | 5 **brunch**

CAFÉ CAMILA - 43 licor, four roses bourbon, double strength coffee, cream. 8 | 5 **brunch**

SANDÍA MIMOSA - watermelon, sparkling wine. over ice. 7 | 4 **brunch**

MARGARITAS

DON CARLOS - don julio blanco, cointreau, lime. pink salt rim. 12 | 9 **happy hour**

ALMARITA - herradura silver, grand marnier, orange, lime, agave. 11 | 8 **happy hour**

ROSITA - azuñia organic blanco, cointreau, watermelon, lime, agave, cholula. el chile rim. 11

COYOACÁN - del maguey mezcal, hibiscus, lime, agave. smoked hibiscus salt. 11

DE LA CASA - el jimador silver, silver triple sec, lime, agave. frozen or rocks. 9 | 6 **happy hour**

SKINNY - el jimador reposado, lime, agave, soda. rocks. 10 | 7 **happy hour**

XALARITA - frozen margarita, house cucumber-xalapeño purée. el chile rim. 10 | 7 **happy hour**

WATERMELONRITA - frozen margarita, watermelon purée. 10 | 7 **happy hour**

SANGRÍARITA - frozen margarita, sangría swirl. 10 | 7 **happy hour**

HAPPY HOUR EVERY DAY 3-6

Pitcher of Margarita De La Casa \$29

WINE

SPARKLING

Cavazza Proceso Brut NV, Italy..... 9/36

Veuve Devienne Rosé, France 10/40

Rack & Riddle Sparkling Rosé NV, California 48

Jacquart Mosaïque Brut NV, Champagne 68

WHITE

Batan de Salas Chardonnay, Spain..... 8/32

Kaltern Pinot Grigio, Alto Adige-Italy 9/36

Gorrondana Txakolina, Spain..... 9/36

Hunky Dory Savignon Blanc, New Zealand 10/40

Vieira de Plata Albariño, Spain 11/44

Casa Magoni Viogner, Mexico 12/48

Ostatu Rioja Blanco, Spain 12/48

JAX Y3 Chardonnay, Napa Valley..... 13/56

ROSÉ

Ch. L'Orangerie Bordeaux Rosé, France..... 9/36

Ostatu Rosado, Rioja-Spain..... 11/44

RED

Tres Ojos Old Vine Garnacha, Spain..... 8/32

Reunion Malbec, Mendoza-Argentina 9/36

Zorzal Cabernet Franc, Mendoza-Argentina..... 10/40

Peza do Rei Mencia, Spain 11/44

Montinore Willamette Pinot Noir, Oregon..... 12/48

Chateau Redon Bordeaux, Saint-Emilion..... 14/56

Baldassari Nolan Vineyard Syrah, Sonoma 14/56

Krutz Cabernet Sauvignon, Napa..... 15/60

Vina Sastre Ribera del Duero, Spain 67

Frank Family Cabernet Sauvignon, Napa..... 79

DESSERT

Ch Roumieu-Lacoste Sauternes, France..... 9/36

Calem Late Bottle Vintage Port, Portugal 8/40

BEER

MEXICAN BOTTLES

pacífico 4.5 | victoria 4.5 | dos xx 4.5

negra modelo 4.5 | corona light 4.5

calavera mexican imperial stout 7

calavera american pale ale 7

LOCAL CANS

firemans #4 blonde ale 5

fire eagle ipa 5

uncle billy's pale ale 5.5

peacemaker pale ale 5.5

pearl snap pilz 5.5

london homesick ale 6

zoe pale lager 6

CHEF ALMA ALCOCCER-THOMAS
CHEF JEFF MARTÍNEZ

Socialize with us!
@alcomar_atx

