

COCKTAILS

HEMINGÜEY - treaty oak rum, lime, chipotle piloncillo simple, luxardo. 11

TE AMO - tito's vodka, st. germaine macerated berries, lemon, mint. 11

MEZCAL MULE - union mezcal, ginger brew, xocolatl mole bitters. 10 | 7 happy hour

DOÑA ROSA - 9 banded bourbon, ginger liqueur, lemon, basil. 10 | 7 happy hour

JACKED SANGRÍA - spanish red, jack daniel's, crème de cassis, fruit juices. 9 | 6 happy hour

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

BLOODY MARY - serrano-citrus infused vodka, house bloody mix. el chile rim. 9 | 6 brunch

CAFÉ CAMILA - 43 licor, 9 banded bourbon, double strength coffee, cream. 9 | 6 brunch

SANDÍA MIMOSA - watermelon, sparkling wine. 8 | 5 brunch

MARGARITAS

DON CARLOS - don julio blanco, cointreau, lime. pink salt rim. 13 | 10 happy hour

TULUM - herradura silver, grand marnier, orange, lime, agave. rocks. 12 | 9 happy hour

ROSITA - azuñia blanco, cointreau, watermelon, lime, agave, cholula. el chile rim. rocks. 12

COYOACÁN - del maguey mezcal, hibiscus, lime, agave. smoked hibiscus salt. rocks. 12

PLAYA - el jimador silver, triple sec, lime, agave. frozen or rocks. 10 | 7 happy hour

FLAQUITA - el jimador reposado, lime, agave, soda. rocks. 11 | 8 happy hour

PEPINO PICOSO - frozen margarita, house cucumber-xalapeño purée. el chile rim. 11 | 8 happy hour

COCO TROPICAL - frozen margarita, pineapple juice, coconut milk, ginger liqueur. cinnamon & sugar rim. 11 | 8 happy hour

SPIKED SWIRL - frozen margarita with Jacked Sangría 12 | 9 happy hour
Tequila-Infused Watermelon 12 | 9 happy hour
Tequila-Infused Passion Fruit 12 | 9 happy hour

HAPPY HOUR EVERY DAY 3-6

WINE

WHITE

Ostatu Rioja Blanco, Spain 10/40

Moillard Cotes du Rhone Blanc, France 10/40

Hunky Dory Sauvignon Blanc, New Zealand 11/44

Aromas das Castas Vino Verde, Portugal 11/44

Tamarack Chardonnay, Washington 11/44

Zemmer Pinot Grigio, Alto Adige - Italy 12/48

ROSÉ

Vicchiomaggio Rosé of Sangiovese, Italy 10/40

Bonny Doon Vin Gris de Grenache Rosé, California 11/44

Dom Fontsaite Corbieres Rosé, France 12/48

BUBBLES

Veuve Devienne Rosé, France 10/40

Rack & Riddle Blanc de Blancs, Mendocino 12/48

RED

Mil Piedras Malbec, Argentina 10/40

Gauchezo Reserva Malbec, Argentina 11/44

Gene Red Blend: Malbec/Merlot/Cabernet, Argentina 12/48

Moillard Bourgne Rouge Pinot Noir, France 13/52

Cult Cabernet Sauvignon, Napa Valley 13/52

Fleur de Roc, Saint-Emillion, Bordeaux 13/52

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

FRIED EGG TORTA* - refried white beans, manchego cheese, spicy pickled onions & avocado. purple & yukon potatoes. 13
+ TX wagyu hanger steak* 5 | + bacon 3

CHORIZO VERDE SCRAMBLE* - 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

FRIED EGG GORDITAS* - chorizo verde, refried white beans, spinach, piquín salsa. crema & avocado. 15

PORK CARNITAS & POACHED EGGS* - crispy pork, tomatillo corn salsa, chayote & potatoes. refried white beans. tortillas. 19

BUTTERNUT SQUASH OMELETTE* - mole verde, swiss chard, goat cheese & pepitas. refried white beans. tortillas. 16

MOJO LOBSTER OMELETTE* - poblanos, onions, goat cheese & asparagus. purple & yukon potatoes. 21

We Proudly Serve Cage-Free Eggs

LUNCH SPECIALS

Monday - Friday 11 - 3

SHRIMP TIKIN XIC TOSTADAS
refried white beans, manchego cheese, avocado & xalapeño slaw. saffron rice. 13

GRILLED TUNA TOSTADAS*
guac, arugula, spicy pickled onions & arbol oil. saffron rice. 15

GRILLED FISH TACOS
corvina, serrano slaw, veggie escabeche & avocado. saffron rice. 14

WAGYU BEEF TACOS
TX wagyu hanger, bacon & asadero cheese. xalapeños toreados, onions & guacamole. refried white beans. 16

MOLE XICO
CHEESE ENCHILADAS
saffron rice, fried plantains and spicy pickled onions. 14

STEAK TORTA*
TX wagyu hanger, refried white beans, manchego cheese, spicy pickled onions, avocado & arugula. piquín salsa. 16
+ fried egg* 2 | + bacon 3

SOUTH FIRST SALAD
local lettuce, goat cheese, tomatoes, avocado, radishes, jicama & garbanzos. xalapeño vinaigrette. grilled tuna 15
crab cake 16

BEER

MEXICAN BOTTLES

pacífico 5 | victoria 5
dos xx 5 | negra modelo 5
corona light 5
calavera mexican imperial stout 7
calavera american pale ale 7

LOCAL CANS

firemans #4 blonde ale 5.5
fire eagle ipa 5.5
uncle billy's pale ale 5.5
peacemaker pale ale 5.5
pearl snap pils 5.5
london homesick ale 6
zoe pale lager 6

Alcomar

APPETIZERS happy hour every day 3-6

GULF OYSTERS* - lemon, orange habanero mignonette & cholula cocktail sauce.
one dozen 23 | 17 **happy hour** half a dozen 12 | 9 **happy hour**

AHI TUNA CEBICHE - ají amarillo, ginger, corn nuts, spicy pickled onions & sweet potatoes.
yuca. 15 | 12 **happy hour**

CEVICHE VERDE* - corvina, serrano, mint, jicama, tomatillo, green olives & avocado.
yuca. 14 | 11 **happy hour**

AGUACHILE* - sea scallop crudo, serrano, lime, cucumber, cilantro & avocado. tostadas. 16

MANGO CHIPOTLE CAMPECHANA - shrimp, scallop, crab, mango, jicama & avocado.
yuca. 17 | 14 **happy hour**

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. 16

TORTILLA CRUSTED CRAB CAKE - sweet potatoes, beets, crispy capers, tomatoes
& grilled lemon aioli. 17

CRISPY SHRIMP & OYSTERS - corn meal dusted, tabasco aioli. pickled shallots, arugula
& veggie escabeche. 15 | 12 **happy hour**

QUESO FLAMEADO - melted asadero cheese. tortillas. 13 | 10 **happy hour**
+ chorizo verde 14 | 11 **happy hour**
+ shrimp tikin xic 15
+ mojo crab 16

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. 23

SOUPS & SALADS

SHRIMP POZOLE ROJO - hominy, oregano, radishes, avocado & cabbage. tostadas. small 9 | large 13

BUTTERNUT SQUASH & LOBSTER BISQUE - ancho, xoxoyotes, pepitas & epazote. small 11 | large 15

GRILLED BEETS & BLUE CHEESE - arugula, pickled shallots & pistachios. 13

WOOD GRILLED CALAMARI - spinach, olives, caper mignonette & grilled lemon aioli. baguette. 15

LOCAL LETTUCE & GOAT CHEESE - tomatoes, avocado, radish, jicama & garbanzos.
small 10 | large 13

ALCOMAR SALAD - spinach, arugula, raw beets, olives, jicama, avocado & pepitas. 12
grilled salmon or shrimp tikin xic 19 | hanger steak 21

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. 25

LOBSTER ENCHILADAS - poblano, onion & asadero cheese enchiladas. mojo lobster.
spinach salad, avocado & saffron rice. 27 | + hanger steak 9

RED SNAPPER & MOLE VERDE - butternut squash, xoxoyotes, swiss chard & pepitas. 35

ACHIOTE GRILLED SALMON - caper mignonette, herb salad & radishes. saffron rice &
white beans. tortillas. 25

SEA SCALLOP VERACRUZANA - cauliflower flan & asparagus. tortillas. 33

BUTTERNUT POBLANO RELLENO - swiss chard & goat cheese. roasted garlic pecan cream.
saffron rice. 23

SHRIMP & CRAB RELLENO - corn meal dusted anaheim, asadero cheese, epazote & mojo lobster.
spicy pickled onions. saffron rice. 31

HALF GRILLED CHICKEN & MOLE XICO - sweet plantains, saffron rice & white beans. tortillas. 24

PORK SHANK CARNITAS - tomatillo corn salsa, chayote & potatoes. refried white beans. tortillas. 26

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

SIDES

lobster enchilada 11

4oz grilled lobster tail 11

TX wagyu hanger steak 11

3 shrimp tikin xic 9

adobo grilled salmon 9

grilled asparagus with
serrano purée 8

cauliflower flan 7

roasted butternut in
mojo butter 7

xalapeños toreados 3

handmade corn tortillas 3

DESSERT

EL REY CHOCOLATE TART
pink salt & mexican vanilla
ice cream. 10

SEASONAL CREME BRÛLÉE
cookie. 9

SPICED PECAN APPLE CRISP
chipotle sugar & dulce de
leche ice cream. 9

SOPAPILLA CHEESECAKE
guajillo honey & berries. 9

BUÑUELOS
strawberries & whipped
coconut tequila cream. 8

DRINKS

topo chico 4

mexican coke 4

black currant iced tea 4

peruvian coffee 4

limonada 5

seasonal agua fresca 5

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

CHEF ALMA ALCOCER-THOMAS
CHEF JEFF MARTÍNEZ



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