

caracol

MEXICAN COASTAL KITCHEN



CRUDOS

Ceviche Acapulqueño
cured snapper, tomato,
worcestershire, onion,
jalapeño, lime
14

Ostiones en su Concha
Gulf oysters on the half shell,
salsa bruja, lime
10 / 15

Ceviche de Caracol
conch, pineapple, ginger,
red jalapeño
14

Petalos de Huachinango
red snapper, tangerine,
cucumber
15

Tostones de Atún
raw tuna, crisp plantain,
grilled lime, cilantro cream
12

Baja Ceviche
scallop ceviche, mango, papaya,
cucumber, jalapeño
14

Ceviche de Atún
tuna, young coconut, ginger,
macadamia, habanero
15

Aguachile
lime-cured Gulf shrimp,
cucumber, serrano chile
13



SOPAS Y ENSALADAS

Mole de Olla de Pescado y Camaron
Oaxacan fish and shrimp
soup with dried chiles,
casuelitas de masa, tomato,
green beans, squash
9

Ensalada de Risada y Betabel
kale salad, Brussels sprouts,
baby beets, candied pistachios,
goat cheese, grapefruit dressing
9

Ensalada de Calabaza
acorn squash salad with
pumpkin seeds, red romaine,
red endive, blue cheese,
mandarin vinaigrette
9

Sopa de Tortuga
green turtle soup
10

Chilpachole de Jaiba
blue crab soup, masa
dumplings, puya chile
12

Ensalada de Pulpo
Spanish octopus salad,
roasted potato, carrot, celery
leaves, pumpkin-seed dressing
15

DEL HORNO

Ostiones Asados
wood-roasted Gulf oysters, chipotle butter
14 / 23

Callitos de Hacha en su Concha
roasted bay scallops in the shells with poblano, mushroom,
tomatillo, chile de arbor, bread crumbs
15

Pescado Horneado
today's catch, whole roasted
39

Langosta Puerto Nuevo
fire roasted lobster, flour tortillas, playa la ropa beans,
arroz Mexicana
45

PLATOS FUERTES

Costillar de Borrego
ribs, tamales de ajonjolí, greens, pasilla mole
37

Black Angus Bistec Adobado
grilled ribeye, adobo, spiced roasted potatoes
36

Pescado Alcaparrado a la Plancha
today's catch, tomatillo-caper sauce, crispy shallot
26

Mariscos al Ajillo
scallop, shrimp, lobster, clams, mussels, octopus, frog legs, mojo
de ajo, chile de arbol, green onion
29

Pescado Zarandeado
butterflied boneless whole fish, wood-grilled
27

Birria Mascota
bone-in short rib, roasted tomato salsa, cocoa nib
33

Pato en Pipian Rojo
crispy duck, duck molote, chard,
red pumpkin seed sauce
28

Camarones a la Diabla
sautéed shrimp, spicy morita pepper sauce, arroz blanco
26

Callo de Hacha
seared scallops, caramelized cauliflower,
pipian verde, en frijolata
29

AL LADO 7

Calabaza Rellena
roasted acorn squash stuffed
with bread, raisins, chorizo,
almonds, goat cheese

Repollitos Asados
charred Brussels sprouts

Hongos al Mojo de Ajo
garlic mushrooms

Tamal Azteca
layered tortilla casserole

Chile de Padron Asados
padron peppers, lime, salt

Col Rizata
sautéed kale,
queso añejo, lime

Arroz y Frijoles
rice and refried beans

Coliflor Capeado
pan-fried cauliflower,
tomato sauce

Camote a las Brasas
coal-roasted sweet potato
with condensed milk

Guacamole y Totopos

ANTOJITOS

Albondigas De Pescado
seafood meatballs, morita
pepper sauce
12

Mejillones en Verde
mussels, corn, chorizo verde,
poblano, tomatillo, hoja santa
13

Camarones a la Talla
grilled shrimp, ancho, guajillo
12

Tostadas de Pez Vela Ahumado
smoked spearfish tostadas
13

Tacos de Carnitas de Atún
crispy tuna, guacamole, refritos
13

Costillas a las Brazas
wood-roasted pork ribs,
pickled onion
12

Chicharrón de Calamar
fried squid, serrano, crispy garlic,
chipotle-tomatillo sauce
13

Empanadas de Saragalla
spicy hashed fish turnovers,
cilantro cream
13

Tlacoyo de Alverjon
stuffed masa pancake, chickpea
puree, avocado salad
12

Taquitos Tronadores de Carnitas
crispy rolled pork tacos,
avocado-tomatillo salsa,
crema fresca, queso fresco
11



COCTELES Y ESCABECHES

Bocadillos de Langosta
lobster cocktail bites
in endive leaves
15

Pescadito en Escabeche
seared small fish filet, pickled
vegetables, xoconostle
vinegar dressing
12

Coctel de Pulpo Almadrado
Spanish octopus, almond,
caper, green olive
13

Campechana Estilo DF
shrimp, crab, octopus, tomato,
serrano chile, cilantro,
Mexico City style
15

Tostaditas de Jaiba en Salpicon
small tostadas of herb
marinated crab
15

WHITE WINES

Featured White:

'13 Fiddlehead "Gooseberry" 16
Sauvignon Blanc
Happy Canyon, CA

Only 300 cases are made of this beguiling blend of Sauvignon clones from Santa Barbara. An inviting mix of wild flower, pink grapefruit, peach and hints of spice. So fresh and so clean.

Waves of Fruit & Fragrance

'13 Selbach Kabinett Riesling 11
Saar, Germany

'12 Jouly Vouvray 9
Loire Valley, France

'13 Tora Bay Sauvignon Blanc 10
Martinborough, New Zealand

'13 Brooks Pinot Blanc 10
Willamette Valley, Oregon

Taste the Ocean: Crisp, Mineral

'13 Dom La Fruitiere Muscadet 8.5
Sevre et Main Sur Lie Loire, France

'12 Shaya "ARINDO" Verdejo 8
Reuda, Spain

'12 Jankara Vermentino 12
di Gallura Sardinia, Italy

When the Fin has Some Fat

'11 Tasca D'Almerita "Leone" 10
Sicily, Italy

'10 Novy Blanc of Pinot Noir 11
Willamette Valley, Oregon

'12 Talbott 'Sleepy Hollow' 11.5
Chardonnay Santa Lucia Highlands, CA

PALOMAS

The Paloma is Mexico's most cherished Cocktail, a traditional blend of tequila, lime and grapefruit soda that's more refreshing than a margarita. Here are two exciting new twists:

Paloma, Mi Corazón
tequila, guava, lime, grapefruit, dry soda
9

Paloma de Mercado
Sotol, lime, housemade Tajin soda,
fresh fruit
9

MODERN AGAVES

Agave-based spirits are among the most complex made today. Here we present some inspired new ways for the flavors of Mexico to interact with the rest of the world.

Hard Sun
Sotol Blanco, St. Germaine, cava, passion
fruit syrup, jalapeño-coriander ice cube
10.5

Past the Heather
tequila anejo, Balcones Rumble, Drambuie,
orange bitters, preserved fig
11

Mountains to the Sea
Fidencio Mezcal, No 209 Gin, lime,
pineapple and nopales puree
10

TINY BUBBLES

Nothing sets the tone for a great meal, like dancing bubbles in your glass. Chef Hugo and Tracy love bubbles and the magic they bring. Share in the wonder!

NV Pol Roger Brut Reserve 18
Champagne, France

'10 Argyle Brut Sparkling 10
Willamette Valley, Oregon

'09 Gramona Cava 8.5
Penedes, Spain

SANGRIA

When made with quality wine and fresh fruit, sangria is impossible to resist.

Caracol Red Wine Sangria
Spanish red wine, orange juice, lime, guava,
mango, pineapple, ginger, pilloncillo
syrup brandy, mezcal
Glass 8 Pitcher 48

Buena Fortuna
A sangria of Provence Rose, gin,
orange liqueur, Chartreuse, lemon, passion
fruit, guava, raspberry, strawberry
9

MARGARITAS

Caracol Rita
tequila, orange liqueur, Campari, lime, peach
nectar, simple syrup, tea-infused salt
8.5

Gran Especial
reposado tequila, Grand Marnier, lime,
tamarind, roasted spiced simple syrup, salt
10

La Pureza
El Tesoro Silver Tequila, Combier Original
Triple Sec, agave nectar, lime, salt
11

Zihuatanejo
mezcal, Crème de Violet liqueur, lime,
salted margarita foam
11

The Greatest Margarita Ever Sold
Gran Centenario Añejo, 25 Yr. Old Grand
Marnier, tangerine, lime, ginger, agave nectar,
thyme, Murray River flake-salted rim
You'll never drink a smoother margarita!
28

FLIGHTS

half-ounce pouring of 3 different spirits

Tres Sabores de Jalisco
Fortaleza blanco, reposado, añejo
13

Espíritu México
tequila, sotol and mezcal
9.5

RED & ROSE WINES

Featured Red:
'10 Finca La Mata 10.5
Ribera del Duero, Spain

A supremely inviting red with rich black berries, fleshy plum and dried violet aromas. Made from the Tempranillo grape in the rocky vineyards of central Spain. Robust, yet supple, it is a delicious quaffing wine and a welcome match for braised and grilled meats.

12 Domaine Souviou Rose 10.5
Bandol, France

Lean, Lithe & Ready To Swim

'12 Sikelia Nero d'Avola 8
Sicily, Italy

'12 Cono Sur "Block 21" Pinot Noir 11.5
San Antonio Valley, Chile

'12 Solena Grand Cuvee Pinot Noir 13
Willamette Valley, Oregon

'12 Lunar Apogee Cotes-du-Rhone* 9
Southern Rhone Valley, France
*Natural Wine

Comforting & Rustic Reds

'11 Esporao "Assobio" 9.5
Duoro, Portugal

'12 Beckman Estate Grenache 12
Santa Ynez, California

When Seafood is Not the Thing

'12 TINTONEGRA "Limestone" 10.5
Malbec /Cab Franc Uco Valley, Argentina

'11 Truchard Cabernet Franc 15
Carneros, California

'10 Laird "Jillian's Blend" 18
Cabernet/Syrah Napa, California

COCTELES

Seasonal Fruit Mojito
Rum, muddled fresh fruit,
lime, mint, simple syrup, soda water
9.5

The Blushing
pomegranate, guava, ginger
liqueur, lime, sparkling wine
9

CERVEZAS

Draft Beer of the Week MP

Pouring Houston Proud

***Lone Pint Neighbor of the Beast 7
***8th Wonder Intellectuale Ale 6.5
***Southern Star Bombshell Blonde 6
***Draft Selection

Mexico's Brewing Tradition

Victoria Vienna Style Lager 6
Negra Modelo Vienna Style Lager 5.5
Dos XX American Style Lager 5.5
Pacífico American Style Light Lager 5.5

Michelada
Dos XX Lager, sangrita, lime
pickled peppers, gusano salt
Mexican Beer cocktail served over ice
with a lime and lightly salted rim
7