

# caracol

MEXICAN COASTAL KITCHEN

## DOS POR \$22

### Albondigas De Pescado

seafood meatballs, morita  
pepper sauce  
12

### Ceviche de Caracol

conch, pineapple, ginger,  
jalapeño  
14

### Tostones de Atún

tuna ceviche, crisp plantain,  
grilled lime, cilantro cream  
12

### Coctel de Pulpo Almendrado

Spanish octopus, almond,  
caper, green olive  
13

### Tostadas de Pez Vela Ahumado

smoked spearfish tostadas  
13

### Costillas a las Brazas

wood-roasted 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, salsa de ajo  
12

### Taquitos Tronadores de Carnitas

crispy rolled pork tacos,  
avocado-tomatillo salsa, crema  
fresca, queso fresco  
11

### Sopa de Tortuga

green turtle soup  
10

### Tacos de Carnitas de Atún

crispy tuna, guacamole, refritos  
13

### Pollo Pibil

half chicken roasted in banana leaves with achiote,  
chambray onions, arroz a la Mexicana  
20

### Ensalada de Pollo

chicken salad with kale, Brussels sprouts,  
goat cheese, pistachios, grapefruit dressing  
16

### Chile Relleno de Pollo

chicken and Chihuahua cheese stuffed poblano pepper,  
green pumpkin seed sauce  
15

### Tacos de Falda de Res

three brisket tacos, arroz a la Mexicana, salsa  
17

### Dos Tostadas

choose two toppings:  
pit roasted chicken, shrimp with roasted garlic,  
guajillo rubbed tuna, carnitas, or pescado adobado  
16

### Tacos de Ostiones Encamisados

fried oyster tacos, avocado tomatillo salsa  
16

### Tacos de Pescado al Pastor

achiote rubbed fish tacos, onion, cilantro, roasted pineapple  
16

### Pescado Zarandeado

wood-grilled fish filet, wild green salad  
23

### Tacos de Pescado Estilo Baja

crispy fish tacos, napa cabbage, chipotle-mayonnaise  
14

### Cemita de Pescado o Pollo

Mexican sandwich- choice of fish or chicken milanese,  
housemade beer-fermented sesame seed bun  
15

### Ensalada de Pulpo

grilled octopus salad, roasted potato, carrot,  
celery leaves, pumpkin seed dressing  
15

### Tacos de Carnitas

slow braised pork tacos, refritos, nopales salad,  
tomatillo-avocado salsa  
15

### Enchiladas Placeras de Pollo

deconstructed enchiladas, grilled chicken, garden  
veggies, red garlic sauce, crema fresca, queso fresco  
15

### Pescado Alcaparrado a la Plancha

today's catch, tomatillo-caper sauce, crispy shallot  
23

### Tlayuda de Carne a las Brazas

large tortilla stuffed with char-grilled beef, queso Oaxaca,  
yellow Oaxacan chile, pasilla and ancho sauce, arroz blanco  
16

## OSTIONES

### Ostiones en su Concha

Gulf oysters on the half  
shell, salsa bruja, lime  
10 / 15

### Ostiones Asados

wood –roasted Gulf oysters,  
chipotle butter  
14 / 23



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

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## MEXICAN COASTAL KITCHEN

### WHITE WINES

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



### MARGARITAS

- Caracol Rita**  
tequila, orange liqueur, campari, lime,  
peach nectar, simple syrup, tea-infused  
salt  
8.5
- Gran Especial**  
reposado tequila, Gran Marnier, lime,  
tamarind, roasted  
spiced simple syrup  
10
- La Pureza**  
El Tesoro Silver Tequila,  
Combi 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  
Gran Marnier, tangerine, lime,  
ginger, agave nectar, thyme,  
Murray River flake-salted rim  
28

### TINY BUBBLES

- NV Pol Roger Brut Reserve 18  
Champagne, France
- '10 Argyle Brut Sparkling 10  
Willamette Valley, Oregon
- '09 Gramona Cava 8.5  
Penedes, Spain



### SANGRIA

- Caracol Red Wine Sangria**  
Spanish red wine, orange  
juice, lime, guava, mango,  
pineapple, ginger, pilloncillo  
syrup brandy, mescal  
GL 8.5 Pitcher 48

### COCTELES

- Seasonal Fruit Mojito**  
Railean Texas Rum, muddled  
fresh fruit, lime, mint, simple  
syrup, soda water  
9.5

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

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

### MODERN AGAVES

- 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 purée,  
10

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

### RED & ROSE

- '12 Beckmen Estate Grenache 12  
Santa Ynez, CA
- '12 Domaine Souviou Rose 10.5  
Bandol, France
- '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
- '11 Esporao "Assobio" 9.5  
Duoro, Portugal
- '10 Finca La Mata 10  
Ribera del Duero, Spain
- '12 TINTONEGRA "Limestone" 10.5  
Malbec /Cab Franc  
Uco Valley, Argentina
- '11 Truchard Cabernet Franc 15  
Carneros, CA
- '10 Laird "Jillian's Blend" 18  
Cabernet/Syrah Napa, CA



### PALOMAS

- Paloma, Mi Corazón**  
tequila, guava, grapefruit, soda  
8.5
- Paloma de Mercado**  
sotol, lime, housemade Tajin soda,  
fresh fruit  
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