

CEVICHE

- PESCADOR** 14
Lime-marinated Fisherman's ceviche with fresh snapper, Gulf shrimp or combo, tossed with onions, tomatoes, serrano peppers, cilantro and avocado.
- CAMPECHANO** 14
Lime-marinated fresh snapper, Gulf shrimp or combo, tossed with onions, tomatoes, cilantro, serrano peppers, avocado and fresh campechana sauce.
- CEVICHE COSTEÑO CON PICO DE PIÑA Y MANGO** 13
Lime-marinated fresh snapper, Gulf shrimp or combo with pineapple and mango pico, tomatoes and avocado.
- VUELVE A LA VIDA COCKTAIL*** 19
Gulf Shrimp, Octopus, Calamari, Fresh Oysters, Fresh Clams, Gulf Snapper in a savory tomato sauce with diced avocado and spicy pico de gallo.
- SHRIMP COCKTAIL TAMPICO** 12
Gulf shrimp, Tampico-style cocktail sauce with diced avocado.

SALADS

- SALPICÓN DE RES** 15
Pulled beef brisket, chopped crisp romaine, red onions, tomatoes and cilantro, tossed with oregano vinaigrette, topped with avocado slices and queso fresco.
- ENSALADA MIXTA** 10
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** 12
The Original Cesare Cardini Salad from Tijuana Mexico.
- SPINACH AND GOAT CHEESE SALAD** 12
Baby spinach, caramelized red onions and warm goat cheese encrusted with toasted pumpkin seeds, with our hibiscus-infused vinaigrette and toasted pepitas.

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** 16
- CAMARON (SHRIMP) AL AJILLO** 16
- CARACOLES (SNAILS) AL AJILLO** 18
- CALAMARES (CALAMARI) AL AJILLO** 14

Above served with bolillo bread

APPETIZERS

CHILORIO **NAMED TEXAS MONTHLY TOP 10 TACO IN TEXAS** 12
Sinaloa-style slow roasted seasoned pulled pork served with avocado slices, pico de gallo and fresh tortillas.

- MARISCADA A LA MEXICANA** 20
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** 14
Fresh calamari sautéed with fresh tomatoes, onions, serrano peppers and cilantro, served with bolillo bread.
- TAMALES OAXAQUEÑOS** 15
Three banana leaf-wrapped tamales - pork, chicken and portobello with cuitlacoche.

OSTIONES Y MEJILLONES

- OSTIONES A LA PARRILLA (6)** 12
Charbroiled Gulf oysters, avocado oil infused with chile meco.
- OSTIONES CARLOS SLIM (6)** 14
Our versión of oysters Rockefeller.
- OSTIONES EN SU CONCHA (6)** 10
Gulf oysters on the half shell, savory cocktail sauce.
- MEJILLONES A LA GALLEGA (6)** 10
Sautéed with Spanish chorizo, shallots, white wine and crema. Served with bolillo.
- MEJILLONES A LA ALBAÑIL (6)** 10
Sautéed with tomatillo, onions, cilantro, serrano peppers and white wine, served with bolillo bread.

- QUESO FLAMEADO** 12
Melted Chihuahua cheese topped with house-made chorizo or sautéed mushrooms and poblano peppers.

- CHILPOTLE SMOKED SALMON QUESADILLAS** 16
House-made flour tortillas filled with chipotle smoked salmon, melted Cotija and Chihuahua cheeses served with fresh quacamole and creamy chipotle sauce.

- GUACAMOLE NATURAL** 10
Fresh avocado, tomatoes, onions, cilantro and serrano peppers folded table side.

- CANASTA DE CHICHARRON (CRACKLINS)** 5

SOUPS

- TORTILLA SOUP AZTECA** 10
A classic Central Mexico version of tortilla soup.
- POZOLE** 10
Hominy stew with choice of traditional pork (red) or chicken (green).

- CALDO TLALPEÑO** 10
Pulled chicken, diced vegetables, garbanzo beans and avocado in a chicken consommé, served with chipotle peppers and limes.

- SOUP OF THE DAY** MKT

PICOS EXCLUSIVE BARREL COLLECTION MARGARITAS

- THE NOIR** 14 **EL DIAMANTE** 15 **THE NOBLE RITA** 15
- Picos Herradura Double Barrel Reposado Tequila, Cointreau Noir, fresh lime Juice. Served straight up or on the rocks
- Picos Barrel Select Maestro Doble Diamante, Cointreau Noir, and fresh lime juice. Served Straight up or on the rocks.
- Picos Casa Noble Single Barrel Reposado Tequila, Cointreau, Fresh lime juice. Served straight up or on the rocks.

PICOS SIGNATURE SHAKER MARGARITAS

- THE PERFECT** 12
The perfect blend with the perfect ingredients, Herradura Silver, Cointreau and fresh lime juice. Served straight up or on the rocks.
- TOP SHELF** 11
Arnaldo's authentic blend of El Jimador Reposado, Cointreau and fresh lime juice. Served straight up, frozen or on the rocks.
- THE ORIGINAL** 12
Margarita's original blend of El Jimador Blanco, Cointreau Orange Liqueur and fresh lime juice. Served straight up or on the rocks.
- THE ULTIMATE** 12
The ultimate blend of El Jimador Reposado, Cointreau, Grand Marnier and fresh lime juice. Served straight up or on the rocks.
- 100% MARGARITA** 13
A classic blend of Cuervo Tradicional Reposado, Cointreau, fresh lime juice, served straight up or on the rocks.
- THE HORNY** 12
Our romantic blend of Sauza Hornitos Reposado, Patron Citronge Orange Liqueur and fresh lime juice. Served straight up or on the rocks.
- MR. BLUE** 10
A smooth blend of El Jimador Blanco, Patron Citronge Orange Liqueur, Blue Curaçao and fresh lime juice. Served straight up or on the rocks.
- THE GOLDEN** 12
A rich blend of El Jimador Reposado, Grand Marnier and fresh lime juice. Served straight up or on the rocks.
- 24 KARAT** 13
An elegant blend of Herradura Reposado, Cointreau and fresh lime juice. Served straight up or on the rocks.
- ALTO RITA** 14
A rich blend of Altos reposado, Cointreau Noir, and fresh lime juice. Served straight up or on the rocks.
- LA LEYENDA** 15
A legendary blend of Avion Reposado, Cointreau Noir, fresh lime juice, served straight up or on the rocks.
- EL JEFE** 13
A straightforward blend of Patrón Roca Silver Tequila, Patrón Citronge Orange Liqueur and fresh lime juice. Served straight up or on the rocks.
- ANCHO RITA** 13
Dulce Vida Reposado, Ancho Reyes Ancho Chile Liqueur, lime juice, orange, agave, Cointreau noir, tahin.
- LA ELEGANCIA** 28
A prestigious blend of Don Julio 1942, Cointreau Noir and fresh lime juice served straight up or on the rocks.
- LA BILLIONARIA** 75
A sophisticated blend of Herradura Selección Supremo, Grand Marnier Cuvée du Centenaire (100 years) and fresh lime juice. Served straight up or on the rocks.

COCKTAILS

- PALOMA** 11
Cuervo Tradicional Reposado, lime, grapefruit & Squir!
- PATRON LIME SHANDY** 12
Patron Citronge Lime, agave, lime juice, topped with Tecate Beer, salt rim.
- TRICKY RICKY** 12
Leblon Cachaca, Bacardi Banana, pineapple juice, lime, and agave nectar topped with Topo Chico Natural.
- PICOLADA** 12
Cruzan Coconut, pineapple, Bacardi Anejo, Coconut cream, Bacardi Ocho.
- CAZADORES CAMPECHANO** 12
Cazadores Reposado, Topo Chico Natural, and a splash of Coca-Cola.
- LA PATRONA** 13
Bacardi Superior, Bacardi Anejo, passion fruit, pineapple, orange, orgeat, Pierre Ferrand dry curacao, Cruzan 151.
- ELDERFLOWER MEXTEINI** 14
St. Germaine, Sauza Silver, lime, orange juice, agave.
- BLOOD ORANGE MARTINI** 15
Grey Goose, Grey Goose L'orange, Blood orange, Cointreau agave, sugar rim.
- DEEP SOUTH BOURBON LEMONADE** 13
Bulleit Bourbon, Lemon Juice, agave, Cointreau Noir.
- MANDARINA MEXICANA** 14
Hornitos Black Barrel, Mandarine Napoleon, Disaronno, Coconut cream, pineapple, matcha green tea
- THE GOLD STANDARD** 25
Absolut Elyx, Patron Citronge Mango, Tuaca, Lime, Cointreau, Mango Juice, Pineapple juice, fairy dust.

ASK YOUR SERVER ABOUT OUR EXTENSIVE SELECTION OF WINE, BEER AND FABULOUS TEQUILAS

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.

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

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.

RIB EYE ENNEGRECIDO

Beef rib eye steak blackened with our 3 chili rub, served over epazote black beans, topped with salsa martajada served with blackened avocado.

TAMPIQUEÑA

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

PLATO HUASTECO HIDALGUENSE

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

FOR ONE 24 FOR TWO 39

FOR ONE 34 FOR TWO 56

FOR TWO TO THREE 72 FOR FOUR TO FIVE 99

12oz. 32 16oz. 38

26

36

12oz. 32 16oz. 38

12oz. 32 16oz. 36

12oz. 32 16oz. 38

FAVORITE ADD-ONS

3 GRILLED SHRIMP	10	1 BACON WRAPPED GRILLED QUAIL	9	½ RACK PORK RIBS	12
3 SHRIMP BROCHETTE	10	1 LOBSTER TAIL	MKT		

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.

29

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.

20

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 steamed rice.

28

CHILES RELLENOS

Two Roasted poblano peppers stuffed with your choice of beef picadillo or Cotija cheese covered with tomato chilpotle sauce and crema served with Mexican rice and refried pinto beans.

19

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.

25

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	18	RABBIT	28
CHICKEN	20	VENISON	32

MOLES Y PIPIANES

MANCHA MANTELES 20
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.

MOLE COLORADITO LAMB OR WILD BOAR 20
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.

DUCK TWO WAYS 29
Breast of duck in green pipian sauce and duck hindquarter in mole de ciruela served with poblano-cilantro rice

POLLO EN MOLE NEGRO OAXAQUEÑO 20
Chicken forehalf stewed in a black mole sprinkled with toasted sesame seeds served with black rice and refried black beans.

POLLO EN MOLE ROJO POBLANO 20
Chicken forehalf of stewed in mole rojo poblano, sprinkled with toasted sesame seeds served with Mexican rice and refried pinto beans.

FILETE DE RES EN MOLE AZTECA 32
8 oz. charbroiled beef tenderloin, covered with a proprietary mole and queso cotija, on charbroiled cactus, served with esquites Mexicanos and fresh sautéed spinach.

POLLO EN MOLE ALMENDRADO OAXAQUEÑO 20
Chicken forehalf stewed in an almond mole, sprinkled with toasted sesame seeds served with Mexican rice and refried pinto beans.

PATO EN MOLE MIAHUATECO 29
Duck forehalf stewed in mole Miahuateco Poblano, sprinkled with toasted sesame seeds served with tostones (fried plantains) and steamed rice.

CAMARONES EN PIPIAN VERDE 29
Blackened jumbo gulf shrimp in green pipian, with toasted pepitas, served with green poblano rice and sautéed Mexican squash.

PORK RIBS IN PIPIAN ROJO 22
Braised pork spareribs stewed in red pipian with toasted pepitas, served with tostones (fried plantains) and steamed rice.

SEAFOOD SPECIALTIES

CAMARONES AL MOJO DE AJO 28
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

MAHI-MAHI ENNEGRECIDO 25
Mahi Mahi filet sautéed in a cast iron skillet with a special spice blend served with esquites chorizo maquechoux, sautéed spinach and avocado

CAMARONES ADOBADOS EN BROCHETA 28
Six bacon wrapped Jumbo Gulf shrimp stuffed with poblano peppers charbroiled basted with adobo sauce served with Mexican rice and guacamole

PESCADO TIKIN-XIC 29
Today's catch charbroiled over banana leaves and basted with achiote sauce served with shredded lettuce, pickled red onions, Mexican rice and xni-pec

LANGOSTA ZARANDEADA MKT
Charbroiled lobster with chile meco-lime butter, served with frijoles de la olla and Mexican rice

PESCADO A LA VERACRUZANA 29
Today's catch, broiled then covered with salsa Veracruzana (tomatoes, green olives, capers and chiles queros) served with Mexican rice

ENCHILADAS DE MARISCOS 20
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

PESCADO AL MOJO DE AJO 29
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

ENCHILADAS DE ACOCILES 20
Sautéed crawfish enchiladas, topped with creamy chilpotle sauce and melted Chihuahua cheese served with Mexican rice and sautéed spinach

TEJAS FAVORITES

ENCHILADAS DE TEJAS 16
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.

TACOS AL CARBON (BEEF OR CHICKEN) 19
Your choice of charbroiled beef or chicken fajita, served with guacamole, pico, cilantro and a side of charro beans.

QUESO BLANCO LARGE 10 HALF 8

CHILE CON QUESO LARGE 9 HALF 7

SIDES - 7 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