

APERITIVOS

PAPAS FRITAS	10
tajín, scallion, queso fresco, garlic aioli	
NOPALES NACHOS	14
grilled corn, lime crema, queso fresco, scallion, pickled jalapeños	
<i>add pastor chicken, smoked pork or beef barbacoa</i>	6 / 8 / 10
GUACAMOLE  	12
tomato, red onion, cilantro, warm tortilla chips	
QUESO 	9
warm cheese dip, jalapeños, tortilla chips	
<i>substitute cashew queso as a dairy-free alternative</i>	
TOSTONES	13
fried green plantains, cilantro crema	
TOSTADAS	12
refried beans, shredded cabbage, avocado, radish, queso fresco	
<i>add pastor chicken, smoked pork or beef barbacoa</i>	6 / 8 / 10
CAUSA	17
layered peruvian smashed potato, avocado, spicy shrimp, aji amarillo	

ENSALADAS

ENSALADA DE QUINOA 	18
quinoa, adobo chicken, avocado, corn, black beans, mango, chipotle aioli, pico de gallo	
ENSALADA DE CAMARONES 	21
grilled shrimp, chopped iceberg, roasted corn, cherry tomatoes, roasted peppers, pepitas, cilantro lime dressing	
ENSALADA CÉSAR	13
chopped romaine, croutons, parmesan, traditional dressing	
<i>add grilled chicken, salmon or shrimp</i>	6 / 8 / 10

CEVICHES

PERUVIAN STYLE SEAFOOD 	18
mariscos, leche de tigre, corn, shaved onion, sweet potato, cilantro	
MUSHROOM  	14
beech mushrooms, peppers, onions, cilantro	
PLATOS	
CUBAN SANDWICH	16
ham, braised pork, swiss cheese, pickles, yellow mustard	
STREET TACOS	21
salsa verde, shaved cabbage, queso fresco, beef barbacoa, garlic shrimp, pastor chicken thigh or beech mushroom	
CASA BURGER*	17
lettuce, tomato, onion, cheddar cheese, house pickle	
BEYOND BURGER 	16
plant-based burger patty, lettuce, tomato, onion, house pickle	
CHICKEN SANDWICH	16
al pastor chicken breast, lettuce, avocado, charred pineapple	
LOMO SALTADO*	26
sautéed wagyu skirt steak, onions, tomatoes, cilantro rice, papas fritas	

 gluten-free  vegan

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.

POSTRES

TROPICAL TRIFLE	 	9
coconut arroz con leche, kiwi gelée, tropical fruit salad, passion fruit caviar		
MEXICAN CREAM PUFFS		12
filled with guava, prickly pear, mexican chocolate		
MANGO SORBET	 	12
tropical fruit salad, chamoy, tajín		

Nopales

BEERS

DRAFT 9

Modelo Negra Dark Lager
Modelo Especial Pilsner
Dos Equis Lager
Bud Light Lager
Native Texan Pilsner
Independence Brewing Co., Austin, TX
El Berto Mexican Lager
Hi Sign Brewing, Austin, TX
Altstadt Hefeweizen
Altstadt Brewery, Fredericksburg, TX
Barton Creek Gold Blonde Ale
Vista Brewing, Driftwood, TX
Light Circus Hazy IPA
Karch Brewing Co., Houston, TX
Hopadillo IPA
Karch Brewing Co., Houston, TX
Ask your server for Rotating Seasonal Draft

CANS 7

Blue Moon Belgian White Ale
Corona Extra Pale Lager
Four Corners El Chingón IPA
Michelob Ultra Light Lager
Miller Lite Pilsner
New Belgium Voodoo Ranger Juicy Haze IPA
Holidaily Blonde Gluten-Free Blonde Ale
Heineken 0.0 Alcohol Free Malt

CIDERS & SELTZERS 7

White Claw Seltzer – Mango, Black Cherry
Deep Eddy Vodka + Soda – Lemon, Grapefruit
Karch Seltzer – Original Ranch Water,
Prickly Pear Ranch Water
Austin Eastciders – Original Cider

COCKTAILS

MIAMI

refreshing Svedka Citron vodka martini with crushed cucumber,
mint, lime & sweet elderflower finish

16

BUENOS AIRES

fizzy blend of Aperol, sparkling cava & St-Germain Elderflower liqueur,
with a spritz of seltzer

16

CANCUN

burst of fresh Texas watermelon, jalapeño, Tequila 512 &
splash of lime

15

LIMA

bright & balanced mix of Still Austin whiskey, juicy blackberries,
fresh basil & lime

15

CABO

crisp & refreshing blend of Sauza Silver tequila, red grapefruit &
lime, finished with sparkling grapefruit

15

CARTAGENA

juicy passion fruit & fresh citrus with Deep Eddy vodka &
spiced orgeat, served up

15

PUEBLA

Smoky Del Maguey Vida mezcal, tequila, agave, lime &
volcanic sea salt, with a warm chile ancho kick

15

RIO DE JANEIRO

a tropical combination of coconut, pineapple, lime &
Castillo Silver rum, with an herbal Green Chartreuse twist

15

HABANA

Castillo Silver rum, spiced sugar cane & hint of citrus
with a crisp Jarritos cola finish

15

MARBELLA

a smooth blend of Licor Cuarenta Y Tres & cold brew topped
with a crown of creamy foam & shaved spiced chocolate finish

14

WINE

SPARKLING

Garden Spritz, Chandon, Yountville, CA 14
Brut Rosé, Chandon, Yountville, CA 13
Brut Impérial, Moët & Chandon, Champagne, FRA 26
Cava, Chic Barcelona NV, Catalonia, ESP 15
Prosecco, Cavit Lunetta, Veneto, ITA 13

ROSÉ

Château d'Esclans Whispering Angel, Provence, FRA 15
Château d'Esclans The Palm, Provence, FRA 12

WHITE

Chardonnay, Kendall-Jackson Vintner's Reserve, CA 13
Pinot Grigio, Kris delle Venezie, Friuli-Venezia Giulia, ITA 13
Riesling, Chateau Ste Michelle, Columbia Valley, WA 14
Sauvignon Blanc, Kim Crawford, Marlborough, NZL 12

RED

Malbec, Terrazas de Los Andes, Mendoza, ARG 15
Merlot, Honoro Vera, Jumilla, ESP 15
Cabernet Sauvignon, Terrazas de Los Andes, Mendoza, ARG 14
Pinot Noir, La Crema, Sonoma Coast, CA 15

Nopales