



THERE'S ONLY ONE ORIGINAL NINFA'S...AND THIS IS IT!

ANTOJITOS

- Guacamole**.....9.50
with Jalapeño, Onions, Cilantro,
Tomato and Fresh Lime
- Crab Cake** 13.50
Jumbo Lump Crabmeat, Poblano
Sauce and Roasted Garlic Tartar
- Queso Flameado**9.95
Cheese Casserole with
Chorizo Sausage
- Seafood Ceviche** 10.95
Gulf Shrimp and Red Snapper with
Jalapeños, Tomatoes and Avocado
- Crispy Calamari Mexicana** ... 9.95
Tossed with Ancho and Serrano
Chiles and Chile de Arbol Sauce
- Chile Con Queso**8.95
Spicy Cheese and
Fire-Roasted Pepper Dip
- Mushroom Quesadillas**..... 7.95
Fresh Corn Tortillas with
Mushrooms, Poblano Peppers,
and Mexican Cheeses
Add Chicken..... 1.50
- Nachos**8.95
with Beans, Cheese, Jalapeños,
Salsa and Sour Cream
Beef Fajitas 10.75
Chicken Fajitas9.75

CALDOS Y ENSALADAS

- Caldo Xochitl**.....6.95
(So-Cheel) Soup
Shredded Chicken, Sliced
Avocado and Pico de Gallo
- Tortilla Soup**.....6.95
with Bacon, Corn and
Jalapeño Crème
- Caesar Salad**.....8.25
The original 1924 Tijuana Recipe
Add Beef Fajitas 4.95
Add Chicken Fajitas 3.95
- Fajita Salad** 14.95
Jalapeños, Cheese,
Avocado and Onion
- Grilled Gulf Shrimp Salad**... 15.75
Lime Dressing, Avocado, Tomato,
Grapefruit and Tamarind Shrimp
- India** 12.50
Tortilla, Refried Beans,
Pico de Gallo and Grilled Steak

ENCHILADAS

Served with Rice and Your Choice of Beans

- Antiguas**..... 11.95
Cheese and Ranchera Sauce
- Granjas**..... 12.95
Chicken, Ranchero Salsa
and Cheese
- Al Carbon**..... 13.95
Beef with Cheddar Cheese
- Suizas** 12.95
Chicken and Tomatillo Cream
- Del Mar**..... 16.95
Gulf Shrimp and Lump Crab
with Chipotle Sauce
- Verdes** 12.95
Roasted Pork, Avocado, Cheese
- Enchiladas de Mole** 15.50
Pulled Chicken Breast in
Poblano Mole Sauce with
Avocado and Sour Cream

HANDMADE TAMALES

Served with Rice and Your Choice of Beans

- Chicken**.....10.50 **Beef** 11.95 **Pork** 12.95
Tomatillo Sauce Chipotle Sauce “Oaxacan Style” with
beef gravy wrapped in
Banana Leaf

TACOS

*Prepared with Housemade Corn or Flour Tortillas and
served with Rice and Your Choice of Beans*

- El Eddie** 10.95 **Al Pastor** 10.95
Flour Tortillas, Ground Beef Roasted Pork and Pineapple
Brisket or Chicken in Soft Corn Tortillas
- El Dannie** 10.95 **Diablo Shrimp**..... 12.95
Crispy Tacos with Ground Beef Bacon-Wrapped with Jack Cheese
Brisket or Shredded Ranchera Chicken in Soft Corn Tortillas
- Redfish**..... 11.95 **Grilled Salmon** 13.95
with Chipotle Slaw Tamarind-Glazed with Grilled
Onions and Mango Salsa
- Musicos**..... 11.95
Spicy Chopped Pork



Mama Ninfa

MAMA NINFA'S FAMOUS TACOS AL CARBON

Beef or Chicken, with Pico de Gallo,
Guacamole and Chile Con Queso

One Taco a la Ninfa 9.95
Two Tacos a la Ninfa 15.95

This is where it all started! *Where Mama Ninfa first stuffed chargrilled sliced beef into a handmade flour tortilla and launched the national fajita craze.*

NINFA'S MIXTAS

Served with Rice and Your Choice of Beans

- Mixta Campesino** 19.95
Beef or Chicken Fajitas and Carnitas
- Mixta Diablo**20.95
Jumbo Diablo Shrimp and
choice of Beef or Chicken Fajitas
- Parilla Mixta (For Two)**.....43.95
Beef or Chicken Fajitas, Carnitas,
Shrimp, Ribs and Chile Relleño
- Mixta Ninfa**20.95
Fajitas and Shrimp
- Mixta Rio Grande**23.95
Jumbo Gulf Shrimp, Fajitas and Carnitas
- El Nopalito (For Two)**.....37.95
Jumbo Shrimp, Ribs and
Combination Fajitas

PLATOS FUERTES

Served with Rice and Your Choice of Beans

Chile Relleños 11.75 One filled with Cheese and one filled with Brisket Picadillo	Carne Asada 19.95 Grilled Beef Skirt Steak, with Potatoes and Onions
Pork Carnitas 15.95 Slow-cooked with Molacajete Sauce, Green Onions and Sliced Avocado	Slow-Roasted Baby Back Ribs 22.95 with Honey-Glazed Corn Cakes and Tamarind BBQ Sauce
Cochinita Pibil 15.95 Slow-roasted Pork, Pickled Onions, Plantains and Sour Cream	BBQ Stuffed Texas Quail 17.95 Stuffed with Potatoes and Cream wrapped in Applewood Bacon
Ribeye Mole 26.95 1 Pound Rib Eye Steak Glazed with Mole Rub and Chili-Garlic Butter	

PLATOS DEL MAR

Grilled Gulf Coast Shrimp ... 19.95 with Jicama Salad, Grilled Pineapple, Grapefruit and Agave Vinaigrette	Navigation's Famous Shrimp Diablo 21.95 Stuffed with Cheese and Jalapeño wrapped in Applewood-Smoked Bacon
Grilled Texas Redfish 18.95 Served with Tomatillo Salsa with Grilled Vegetables	Shrimp Tampico 20.75 Classic Jumbo Gulf Shrimp pan-seared with Garlic Butter

PLATOS MEXICANOS

Served with Rice and Your Choice of Beans

Tejas Combo 13.95 Choice of Fajitas, Beef Taco and Cheese Enchilada	El Benny 10.95 Choice of Chimichanga with Chile Con Queso
El Henry 12.25 Enchilada, Beef Tamale and Crispy Beef Taco	Flautas 10.95 Tomatillo and Molacajete Sauces, Guacamole and Sour Cream filled with your choice of Shredded Chicken or Beef Brisket
Delicioso 11.95 Chicken Flauta and one Taco a la Ninfa	

Fajitas

	MED (½LB)	LRG (1LB)
Marinated and Grilled Beef Skirt Steak	18.95	34.95
Grilled Chicken Served Fajita Style	16.95	27.95
Chicken and Beef Combination	17.95	32.95
¼ Pound Chicken, Beef or Combo	12.95	

SPECIALS

Chicharron de Queso 9.95
Asiago and Parmesan with Pork Carnita, Onion, Cilantro, Jalapeno and Tomatillo Sauce



Chicken Adobo Salad... 13.95
with Grilled Butternut Squash and Goat Cheese in a Pink Pepper Corn Vinaigrette



Chipotle Turkey Burger .. 9.95
with Guacamole, Lettuce, Tomatoes, Bacon, Cheese and Chipotle Mayonnaise



Double Cut Pork Chop... 15.95
with Apple/Pumpkin Puree and Chipotle Sauce



Plato Especial..... 43.95
Beef and Chicken Fajitas, BBQ Pork Ribs, Baked Mussels, Gulf Shrimp, Bacon Wrapped Scallops and Crab Claws

EXTRAS

<i>Quail</i>	6.95 each
<i>Chorizo</i>	3.95 each
<i>Beef or Cheese Chile Relleño</i>	4.95 each
<i>Navigation's Famous</i>	3.95 each
<i>Bacon-Wrapped Shrimp Diablo</i>	

FAMOUS "OFF THE MENU" TOPPINGS

Durango Crispy Bacon, Tomato and Jalapeños	
Mexicana Tomato, Onion and Cilantro	
Berry Tomato, Onions, Jalapeños and Mushrooms	
Chihuahua Bacon, Green Peppers, Onions and Cheese	
<i>¼ Pound</i>	2.00
<i>½ Pound</i>	4.00
<i>Full Pound</i>	6.00

CÓCTELES

Ninfa's

Houston's most famous Margarita – our 30-year-old proprietary recipe featuring 100% de Agave

Glass 7.95
Pitcher 26.95

The Navigation Margarita ... 9.95

Espolon Blanco Tequila,
Fresh-Squeezed Lime Juice,
Agave Nectar and Cointreau

The Spring Margarita 9.50

Jalapeno and Habanero
Infused Tequila, Lime,
Agave Nectar and Cilantro

Retablo Punch 9.50

Flor de Cana Rum, Fresh-
Squeezed Orange, Lemon and
Lime Juice and Passion Fruit

Aztec Affection..... 9.95

Skyy Vodka, Fresh-Squeezed
Lime Juice, Agave Nectar and
Sparkling Wine

CERVEZA

Micheladas

Tecate, Lime, a Spiced and Salted Rim and other ingredients we aren't at liberty to share... Let's just say this is one huge tasty Michelada

20 oz Michelada 5.95

MEXICAN

Caguama	4.00
Carta Blanca	4.00
Corona or Corona Light	4.00
Dos XX Amber or Lager.....	4.00
Indio	4.00
Modelo Especial.....	4.00
Negro Modelo	4.00
Pacifico.....	4.00
Sol.....	4.00
Tecate	4.00
Victoria.....	4.00

TEXAS CRAFT

Real Ale Fireman's #4.....	4.00
Saint Arnold's Amber.....	4.00
Shiner Bock.....	4.00
Standard Domestic.....	3.50

VINO

Sangrias

Our Sangrias – red only – are made fresh daily. We promise our Sangrias will change your mind about this often abused Tex-Mex classic!

Glass 7.95
Pitcher 26.95

VINO BLANCO GLASS.. BOTTLE

Chateau Ste. Michelle..	6.95..	28.00
Riesling, Washington		
Hess Select.....	6.95..	28.00
Chardonnay, California		
Kendall Jackson	9.50..	37.00
Chardonnay, California		

VINO ROJO GLASS.. BOTTLE

La Crema	12.95..	42.00
Pino Noir, California		
Dona Paula Estate ..	10.50..	39.00
Malbec, Argentina		
Layer Cake.....	10.95..	40.00
Shiraz, South Australia		
Estancia	9.95..	38.00
Cabernet Sauvignon, Paso Robles		

TEQUILAS, MEZCAL & SOTOL

Among popular brands not listed here, we recommend the following selections from distillers and jimadores who value the vital role of tequila in Mexican culture. Like fine wines, the best tequilas are not on billboards or in gimmicky bottles. In an industry dramatically changing to meet surging demand, many formerly great brands are now mere shadows of what they once were. We support those striving to preserve the essence of this superb spirit.

Make any Tequila.....Add 3.00 a Margarita

with Fresh Lime Juice and Cointreau

Ninfa's Integriy Flight 15.00

Three of our Favorite Tequilas –
Siete Leguas Blanco, El Tesoro
Reposado and Siembra Azul
Anejo – naturally made using
traditional methods, to taste
the way tequila should...
like agave...not water

BLANCO (UNAGED)

Siembra Azul Blanco	9.00
Partida Blanco	11.00
El Tesoro Platinum	12.00
Siete Leguas Blanco	13.00

ANEJO (AGED LONGER THAN A YEAR)

Siembra Azul Anejo	16.00
Siete Leguas Anejo	15.00
Partida Anejo.....	14.00
El Tesoro Anejo.....	15.00

REPOSADO (AGED 2 MO. - 1 YEAR)

Tequila Ocho Reposado	15.00
Partida Reposado	13.00
El Tesoro Reposado	14.00

MEZCAL & SOTOL (SMOKEY/EARTHY)

Del Maguey Vida.....	9.00
Hacienda de	8.00
Chihuahua Sotol Plata	
Del Maguey.....	14.00
Chichicapa Mezcal	

REAP THE REWARDS OF NAVIGATION NATION

Sign up for your free Navigation Nation Card and for every dollar you spend you earn points for in-store credits

350 POINTS

\$25 CREDIT

500 POINTS

\$50 CREDIT

750 POINTS

\$80 CREDIT



NON-ALCOHOLIC

Agua Frescas.....3.50
Light-bodied and refreshing, made
fresh daily from seasonal fruit
Ask about this week's featured flavors

Mexican Coca Cola.....	2.95
Soft Drinks and Iced Tea	2.50
Topochico Mineral Water.....	2.00
Jarritos Soda	2.25



COFFEE (FRESH ROASTED)

Coffee.....	2.50
Cappuccino	3.50
Café Latte	3.50
Espresso	3.25