

*"10 Best Budget Restaurants in
Houston's Greater Heights"*

HoustonPress

"Winner of UH Cougar 100 Award"

**HOUSTON
BUSINESS JOURNAL**

"Heights Institution. Soulful food"

Houstonia.
magazine

*"9 Tex-Mex Spots You
Haven't Tried, But Should"*

ZAGAT

ALMA || **MEXICAN
FAJITAS
RITAS**

2203 N SHEPHERD DR, HOUSTON, TX 77008

(713)861-5115

WWW.ALMALATINAONLINE.COM



AlmaLatina Heights



alma_latina



almalatinahights

Ritas

... Served Frozen or Rocks ...

House Margarita	\$10	\$11
Blood Orange Rita	\$11	\$12
Fresh Blood Orange Blended into the Perfect Rita topped w/Grand Marnier		
Hibiscus Sangria-Rita	\$11	\$12
Award Winning! Our House Hibiscus Sangria swirled into our Margarita		
Pineapple Jalapeno Rita	\$12	\$13
Infused Tequila with Roasted Jalapeños and Fresh Pineapple Juice. Sweet and Spicy!		
Mangonada Rita		\$13
Mango Margarita Swirled with Mexican Chamoy, Cabo Wabo Tequila and Rimmed in Tajin...Salud!		
Beer-Rita		\$15
Our house frozen with any beer		
StrawberryRita	\$11	\$12

Specialty Ritas

... Rocks Only ...

Top Shelf Margarita		\$13
House Topped with Grand Marnier		
Skinny Margarita		\$14
Patron Silver, Fresh Lime Juice, Agave Nectar-(Rocks Only)		
Texas Margarita		\$13
Herradura Silver, Cointreau		
Watermelon Rita		\$13
Fresh Watermelon juice made in house Margarita		
Pineapple Rita		\$13
Fresh Pineapple juice made in house Margarita		
The Don-Rita		\$14
Don Julio Reposado, Grand Marnier		

Tequila

Sipping Tequilas

Clase Azul Ultra Añejo		\$325
Herradura Seleccion Suprema Extra Añejo	\$42	
Clase Azul Reposado		\$18
Don Julio 1942 Añejo		\$22
Casamigos Reposado		\$13

Cervezas & Michelada

Domestic		\$4
Bud Light, Budweiser, Michelob Ultra, Miller Lite, Shiner Bock		
Craft Beer		\$6
Eureka Heights Buckle Bunny, 8th Wonder Hopston IPA, Karbach Crawford Bock		
Imported		\$5
Corona, Dos XX Lager, Tecate, Modelo Especial, Negra Modelo, Pacifico		
Micheladas		\$7
Any Beer		
Alma Michelada & Bloody Maria Mix		\$12
1L bottle		

Specialty Cocktails

Paloma		\$9
Casamigos Reposado, Squirt, lime		
Ranchwater		\$9
Topo Chico, Casamigos Mezcal, Fresh Lime		
Bloody Maria		\$10
Casamigos Silver, Alma Miche Mix, Fresh Lime		
Electric Hibiscus Lemonade		\$11
House made hibiscus lemonade spiked with deep eddy lemon vodka		
Mexican Bellini		\$11
Our twist on a traditional Bellini! Peach puree, fresh lime juice, tequila, rum and prosecco mixed perfectly		
Hibiscus Sangria		\$11
Our Specialty Sangria Made with Fresh Fruits and Grand Marnier...Fabulous!		
Añejo Old Fashioned		\$11
Codigo 1530 Añejo Tequila, Orange, Bitters		
Isla Martini		\$12
Tropical Paradise in a glass! Bacardi Pineapple, St. Germaine		

#StayFresh-Sparkling

Miraval	\$13	\$45
Rosé Côrtes de Provence		
Bisol	\$10	\$35
Prosecco Venete		
Chandon Brut Sparkling		\$12
California 187ml bottle		
Mimosa	Glass 6	Carafe 28
Blood Orange, Hibiscus	Glass 8	Carafe 30
Chelada		\$5
Topo Chico over ice with fresh lime juice and salt		

Pinot Grigio

Santa Margherita	\$12	\$44
Pinot Grigio		

Chardonnay

Sonoma-Cutrer	\$12	\$44
Chardonnay-RRR-Sonoma Coast		

Pinot Noir

Meiomi	\$10	\$33
Pinot Noir		

Merlot

Stewart Cellars	\$10	\$33
Merlot		

Cabernet Sauvignon

J. Lohr	\$11	\$37
Cabernet Sauvignon		
Pine Ridge	\$19	\$75
Cabernet Sauvignon Napa Valley		

ALMA || MEXICAN FAJITAS RITAS

APPETIZERS

Guacamole Preparado \$9.99

With onions, roasted jalapeño, lime, cilantro. Queso fresco.

Queso Fundido \$8.99

Chihuahua Cheese Topped with Chorizo. Served with warm flour tortillas
+ Add Beef Fajita or Shrimp \$2

Pork Tamales(2) \$10.99

Not a better homemade tamale in the Heights. House-made pork or chicken tamales covered in salsa verde, topped with queso fresco & pico.

Chicharrones & Queso \$12.99

These come out popping hot! Made to order pork rinds dusted with Siracha Powder. Served with chile con queso.

Chile con Queso S 7.99 L 8.99

+ Add Ground Beef \$1 Add Beef Fajita \$2

Deluxe Steak Nachos \$12.99

Beef or Chicken Fajita Nachos. Side of Guac, Sour Cream and Jalapeños.

Stuffed Avocado \$9.99

Avocado Stuffed with Cheese and Chicken Fajita. Topped with a Creamy Herb Butter Sauce, Chihuahua Cheese & Pico de Gallo.

+ Add Beef Fajita or Shrimp \$2

SOUPS + SALADS

☀️ Pozole Verde \$13.99

Made of fresh poblanos and herbs. Pulled Chicken. Served with all the trimmings; cabbage, radish, onion, cilantro, jalapeño, avocado and crunchy pork cracklings.

☀️ Tortilla Soup \$13.99

A Heights Favorite! Hearty soup with carrots, celery, roasted corn, onion, red peppers. With a side of avocado, chihuahua cheese and tortilla strips.

Southwest Salad \$11.99

Chopped greens, avocado, cucumber, roasted corn, queso chihuahua, crispy tortillas, creamy poblano dressing.

+ Add Chicken Fajita \$4 Add Beef Fajita \$6 Add Shrimp \$6

Taco Salad \$10.99

Your Choice of ground beef or pollo guisado. Tomato, Cheese, Sour Cream, Guacamole, Rice and Beans.

+ Add Chicken Fajitas \$4 Add Beef Fajita \$6

TACOS-BURRITOS-TORTAS



Fajita Taco \$4.50

Beef Fajitas, Grilled Onions & Peppers, Pico de Gallo and Cheese.

Diablo Shrimp Taco \$4.75

Pico de Gallo, Purple Cabbage, Chipotle ranch and Queso Fresco

Chicken Fajita Taco (Street Style) \$4.25

Chicken Fajita with cilantro, onions, salsa verde, limes

Al Pastor \$4.25

Marinated pork served with Grilled Onions, Cilantro, Queso Fresco and Avocado

44Farms Barbacoa Taco (Alma Style) \$4.75

44Farms Barbacoa, Avocado, Queso Fresco, Pico de gallo

Torta (Mexican Style Sandwich) \$8.99

Choice of Beef or Chicken Fajitas al Carbon, 44Farms Barbacoa or Pastor. Arugula, Tomato, cheese & avocado.

Burrito \$8.99

Choose one, Beef or Chicken Fajitas al Carbon, Sautéed Chicken or al Pastor. With Rice, Beans, Lettuce, Tom, Guacamole, Sour Cream, Cheese

Enchiladas

... Served with rice and beans ...

Enchiladas Verdes(3) \$14.99

Roasted Tomatillo & Jalapeño Sauce.
Choose Only one meat. Beef or Chicken
Fajita, Ground Beef or Sautéed Chicken.

Enchiladas Suizas(3) \$14.99

Creamy herb butter suiza sauce and
Crema Mexicana. Choose one meat.

Cheese Enchiladas(3) \$12.99

Cheese Filled Enchiladas in chili gravy
(2) Enchiladas \$11.99

Enchiladas Tejanas(3) \$14.99

Tex-Mex Enchiladas with chili gravy.
Choose Only one meat. Beef or Chicken
Fajita, Ground Beef or Sautéed Chicken.

Enchiladas de Mole(2) \$13.99

Chicken Enchiladas Topped with Mole
Sauce & Chihuahua Cheese

☀️ Enchiladas Mexicanas(3) \$14.99

Queso Fresco enchiladas in a Chile
Ancho sauce. Served w/Fajita Steak

Fajitas

Served with charro beans, rice, pico de gallo and guacamole

Fajitas for One \$21.99

Beef and chicken fajita served with rice,
charro beans, pico de gallo, guacamole
and tortillas.

All Beef Add 3.00

+Grilled Shrimp(3) Add 6.00

Fajitas for Two \$42.99

Beef and chicken fajita mix. served with
rice, charro beans, pico de gallo,
guacamole and tortillas.

All Beef Add 6.00

+Grilled Shrimp(3) Add 6.00

Grilled Shrimp Fajitas \$21.99

8 Grilled butterfly shrimp fajitas with
roasted garlic, grilled onions & peppers.

Veggie Fajitas \$14.99

Fire roasted garlic, poblano pepper,
squash, onion, carrots & onion, with
charro beans, rice, guac, pico, tortillas

Roy's Mix Grill \$26.99

Beef and Chicken Fajitas, shrimp
brochette

All Beef Add 3.00

Tristan's Mix Grill \$26.99

Beef Fajita, Jalapeno Cheese Sausage
& Shrimp Brochette

Fajita Mix Grill for 4 \$89.99

This is good eating! Sizzling beef and
chicken fajitas al Carbon, butterflied
shrimp, cheese nachos, cheese chile
relleno, HeartBrand jalapeño cheese
sausage, onions, bell pepper, grilled
jalapeños and fresh tomatoes!

All Beef Add 12.00

Add-Ons

Enchilada a la Carte \$4.50

Classic Tex-Mex
enchilada with cheese,
ground beef or sautéed
chicken

Tostada \$4.99

Choice of Meat with
Beans, Lettuce, Tomato,
Sour Cream and Cheese

Crispy Taco \$3.99

Ground beef or sautéed
chicken. With lettuce,
tomato and cheese

Grilled Veggies \$5.99

Combination of
mexican squash,
carrots, onions and
peppers

Quesadilla \$4.50

Cheese, beef or chicken
fajitas

Jalapeño Cheese . . . \$5.99 Sausage

HeartBrand Akaushi
jalapeno cheese
sausage

Comida Casera

... Served with rice and beans ...

Flautas \$13.99

3 Chicken Guisado Flautas with Lettuce, tomato, sour cream, guacamole and queso fresco

Beef or Chicken Fajitas Add \$2

Carne Guisada \$15.99

Tender Beef tips stew with onions, bell pepper and potatoes

🌶️ Spicy ❤️ Lighter Side ☀️ Alma Specialty

Combinations

Guadalajara \$13.99

2 Cheese Enchiladas 1 Ground Beef Crispy Taco, rice, beans and pico de gallo

Tampiquena \$15.99

2 Cheese Enchiladas and a side of Beef Fajitas, rice, beans and pico de gallo

Sheree's Plate \$16.99

3 Shrimp Brochette, 1 Cheese Enchilada and 1 Taco al Carbon. Served with charro beans.

The Americano \$14.99

1 Beef Fajita Taco al Carbon and 2 Cheese Enchiladas. Rice and charro beans.

Royce's Plate \$16.99

1 Chicken Mole Enchilada, 3 Shrimp Brochette and Beef Fajitas. Served with rice.

Green-Go \$14.99

Two salsa verde chicken enchiladas, chihuahua cheese, one salsa verde chicken tamal, rice and refried beans.

Off the Grill

Alma's Famous Shrimp Brochette \$20.99

A skewer of grilled shrimp, stuffed with cheese & fresh jalapeños, wrapped in bacon with pico de gallo. Served with rice, charro beans and fresh flour tortillas.
+ Add grilled vegetables \$3

Taco Plato

Tacos al Carbon \$15.99

3 Beef or Chicken Fajita Tacos al Carbon on Flour or Corn Tortillas with rice and beans.

Crispy Taco \$12.99

3 Ground beef or sautéed chicken crispy tacos. Topped with lettuce, tomato and cheese. Served with rice and beans.

+ Beef or Chicken Fajitas Add \$2

Quesadilla Plate \$15.99

3 Flour or Corn Quesadillas Stuffed with Beef or Chicken Fajitas al Carbon. With rice, beans & pico de Gallo.

☀️ Mini Tacos \$14.99

5 Mini al Pastor Tacos w/Grilled Onions, Cilantro, Queso Fresco, Avocado and Charro Beans.(no rice)

♥️ Grilled Fish Tacos \$14.99

Grilled tilapia or shrimp tacos (2) topped with pico de gallo, red cabbage and chipotle ranch dressing. Served with rice and charro beans.

♥️ Grilled Shrimp Tacos \$14.99

Grilled shrimp tacos (2) topped with pico de gallo, red cabbage, and chipotle ranch dressing. Served with rice and charro beans.

Kids Menu

For amigos 12 years & under.

Veggie Quesadilla \$6.25

Choose veggie, chicken or cheese quesadilla. Choice of rice or fruit.

Taco al Carbon \$6.75

One Beef or Chicken al Carbon taco with choice of rice or fruit.

Nachos \$6

Bean and cheese nachos, side of sour cream.

Kids Burrito Bowl \$6.75

Chopped greens, white rice, chicken fajita, cheese. Served with a side of fruit

 Spicy ♥️ Lighter Side ☀️ Alma Specialty. 18% Gratuity added to parties of 6 or more.

No Substitutions Please!

Breakfast Tacos+Breakfast Burritos

Breakfast Tacos served till 3pm Sat & Sun

... Beans, Cheese, Poblano Ranch, Grilled Onion & Peppers, Spinach or Avocado ADD .50c Each ...

Bacon & Egg Taco	\$3.50	Ham & Egg Taco	\$3.50
Potato & Egg Taco	\$3.50	Potato, Chorizo & Egg Taco	\$3.75
Chorizo & Egg Taco	\$3.50	Potato, Bacon & Egg Taco	\$3.75
44Farms Barbacoa Taco (Alma Style) . . .	\$4.75	The Breakfast Burro	\$8.99
44Farms Barbacoa, Avocado, Queso Fresco, Pico de gallo		Applewood bacon, egg, grilled onions & peppers, beans, spinach & cheese with house made avocado spread.	

Brunch

... Saturday & Sunday 9am-3pm ...

Huevos Rancheros	\$10
3 Eggs over easy topped with salsa ranchera w/refried beans, breakfast potatoes. + Add Applewood Bacon \$3 or 44Farms Barbacoa \$3.75	
AM Tampiquena	\$15
Tex-Mex at its best! Cheese enchiladas, Carne Asada with 2 fried eggs, rice, charro beans and pico de gallo.	
Chilaquiles Verdes or Rojos	\$12
2 fried eggs on top of tortillas baked in choice of salsa verde or chipotle with queso fresco, crema mexicana, fresh diced onions & cilantro. + Add Beef Fajita al Carbon or 44Farms Barbacoa \$3.75	
Migas and Egg	\$10
2 eggs scrambled with crispy tortillas, chihuahua cheese, refried beans and breakfast potatoes + Add Applewood Bacon \$3 or 44Farms Barbacoa \$3.75	
Alma Avocado Toast	\$11
Avocado smash on toast with red pepper flakes, topped with fried eggs and applewood bacon.	
Steak & Eggs	\$16
Fajita Skirt Steak, 2 eggs over easy, breakfast potatoes.	
Tamales & Eggs	\$13
2 pork tamales chili gravy, cheese and topped with 2 fried eggs	
Pancake Breakfast Plate	\$11
2 buttermilk pancakes, 2 eggs, applewood bacon + Add 44Farms Barbacoa \$3.75	
Pancakes	\$7
2 buttermilk pancakes.	

Sides

Applewood Bacon	\$3	Extra Egg	\$1.50	Jalapeño Cheese	\$5.99
44Farms Barbacoa	\$4.50	Avocado Slices	\$3	Sausage	
Taco (Alma Style)					

Coffee-Espresso

Coconella	\$4	Abuelita Hot Chocolate	\$3
Our House Specialty! Espresso mixed with Coconut Milk and Cinnamon		A Favorite!	
Latte	\$4	Iced Coffee	\$4
Vanilla, Caramel, Cinnamon Dolce + Sugar Free vanilla and caramel Available.		Machiato	\$3.50
Espresso Shot	\$2.50	Espresso Shot with Steamed Milk. Topped with whipped cream and Caramel	
Americano	\$3	Cappuccino	\$3.50
		One Shot Espresso with Milk	

Aguas Frescas

Made Here Fresh Juices	\$3.95
Made fresh daily... Lemonade, Horchata, Pineapple, Hibiscus, Cantaloupe, Watermelon. Flavors vary daily.	

Refrescos

Coke, Diet Coke, Sprite, Dr. Pepper, Strawberry Fanta, Coffee, Iced Tea, Milk	\$3
Mexican Coke, Topo Chico	\$4
Orange Juice Squeezed Fresh Daily	\$5

18% Gratuity added to parties of 6 or more. No credit card transactions under \$5.No Substitutions!Warning: There is a risk associated with consuming raw oysters or any raw animal protein, if you suffer any chronic illness of liver, stomach, blood or have immune disorders; you are at great risk of illness from raw oysters and should eat oysters fully cooked.