

*"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	\$11	\$12
Blood Orange Rita	\$13	\$14
Fresh Blood Orange Blended into the Perfect Rita topped w/Grand Marnier		
Hibiscus Sangria-Rita	\$12	\$13
Award Winning! Our House Hibiscus Sangria swirled into our Margarita		
Pineapple Jalapeno Rita	\$13	\$14
Infused Tequila with Roasted Jalapeños and Fresh Pineapple Juice. Sweet and Spicy!		
Mangonada Rita	\$14	
Mango Margarita Swirled with Mexican Chamoy, Cabo Wabo Tequila and Rimmed in Tajin...Salud!		
Beer-Rita	\$16	
Our house frozen with any beer		
StrawberryRita	\$12	\$13

Specialty Ritas

... Rocks Only ...

Top Shelf Margarita	\$14
Topped with Grand Marnier	
Skinny Margarita	\$16
Patron Silver, Fresh Lime Juice, Organic Agave Nectar-(Rocks Only)	
Cucumber Lime Margarita	\$15
Casamigos Silver, Lime, Organic Agave, Cucumber	
Texas Gold Margarita	\$16
Herradura Reposado, Cointreau, fresh lemon & lime juices	
The Don-Rita	\$15
Don Julio Reposado, Grand Marnier, fresh lemon & lime juices	
Watermelon Rita	\$14
Fresh Watermelon juice Margarita	
Pineapple Rita	\$14
Fresh Pineapple juice Margarita	

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

Specialty Cocktails

Ranchwater	\$9
Casamigos Silver, Topo Chico, Fresh Lime	
Paloma	\$9
Tequila, Grapefruit Juice, Soda, Lime	
Bloody Maria	\$10
Tequila, 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
Trentino Alto-Adige		

Chardonnay

Sonoma-Cutrer	\$14	\$51
Russian River Ranches-Sonoma Coast		

Pinot Noir

Meiomi	\$10	\$31
Pinot Noir		

Merlot

BV Coastal Estates	\$12	\$42
California		

Cabernet Sauvignon

J. Lohr "Seven Oaks"	\$11	\$37
Paso Robles		
Pine Ridge Vineyards-Bottle Only	\$75	
Napa Valley		

ALMA || MEXICAN
FAJITAS
RITAS

NEW HAPPY HOUR MON-FRI \$6 BEFORE 6PM ON SELECT ITEMS. DOMESTIC 3.50 IMPORT 4.50

APPETIZERS

- Guacamole** \$10
With onions, roasted jalapeño, lime, cilantro. Queso fresco.
- Queso Fundido** \$9
Chihuahua Cheese Topped with Chorizo. Served with warm flour tortillas
+ Add Beef Fajita or Shrimp \$2
- Chicharrones & Queso** \$12
These come out popping hot! Made to order pork rinds dusted with Siracha Powder. Served with chile con queso.
- Quesadilla Stack** \$14
Beef or chicken fajita al Carbon quesadilla with guacamole & sour cream.

- Chile con Queso** S \$8 L \$9
+ Add Ground Beef \$1 Add Beef Fajita \$2
- Deluxe Steak Nachos** \$15
Beef or Chicken Fajita Nachos. Side of Guacamole, Sour Cream and Jalapeños.
- Stuffed Avocado** \$10
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

TAMALES

Seasonal

- Tamale-a la carte- chile ancho Pork or salsa verde Chicken tamale** \$4.95
Topped with Salsa Verde and Queso Fresco.
- Tamales by the dozen** \$29
Homemade chile ancho pork or salsa verde chicken tamales. Please order 24hrs in advance.

SOUPS + SALADS

-  **Pozole Verde** \$15
Made of fresh poblanos and herbs. Pulled Chicken. Served with all the trimmings; cabbage, radish, onion, cilantro, jalapeño, avocado and crunchy pork cracklings.
- Southwest Salad** \$12
Chopped greens, avocado, cucumber, roasted corn, queso chihuahua, crispy tortillas, creamy poblano dressing.
+ Add Chicken Fajita \$4 Add Beef Fajita \$6 Add Shrimp \$6

-  **Tortilla Soup** \$14
A Heights Favorite! Hearty soup with carrots, celery, roasted corn, onion, red peppers. With a side of avocado, chihuahua cheese and tortilla strips.
- Taco Salad** \$11
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** \$4.75
44Farms Barbacoa, Avocado, Queso Fresco, Pico de gallo
- Brussels Taco** \$4.75
Sautéed brussels w/onions, garlic topped with creamy chile de arbol salsa.
- Torta (Mexican Style Sandwich)** \$9
Choice of Beef or Chicken Fajitas al Carbon, 44Farms Barbacoa or Pastor. romaine, tomato, cheese & avocado.
- Burrito** \$10
Choose one, Beef or Chicken Fajitas al Carbon, Sautéed Chicken or al Pastor. With Rice, Beans, Lettuce, Tomato, Guacamole, Sour Cream, Cheese

 *Spicy*  *Lighter Side*  *Alma Specialty*

Enchiladas

... Served with rice and beans ...

Enchiladas Verdes(3) \$15

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

Enchiladas Suizas(3) \$15

Creamy herb butter suiza sauce and
Crema Mexicana. Choose one meat.
Beef or Chicken Fajita, Ground Beef or
Sautéed Chicken.

Cheese Enchiladas(3) \$13

Cheese Filled Enchiladas in chili gravy
(2) Enchiladas \$12

Enchiladas Tejanas(3) \$15

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

Enchiladas de Mole(2) \$14

Chicken Enchiladas Topped with Mole
Sauce & Chihuahua Cheese

 **Enchiladas Mexicanas(3) \$16**

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

FAJITAS

Served with charro beans, rice, pico de gallo, guacamole, shredded cheese sour cream & tortillas.

Fajitas for One \$25

Beef and chicken fajita mix
All Beef Add 3.00
+Grilled Shrimp(3) Add 6.00

Fajitas for Two \$44

Beef and chicken fajita mix
All Beef Add 6.00
+Grilled Shrimp(3) Add 6.00

Grilled Butterflied Shrimp \$24

8 Grilled butterflied shrimp served
sizzling with mexican butter.

Veggie Fajitas \$16

Fire roasted garlic, poblano pepper,
squash, onion, carrots & onion.

Tristan's Mix Grill \$29

Beef Fajita, Jalapeño Cheese Sausage
& Shrimp Brochette

Roy's Mix Grill \$30

Beef and Chicken Fajitas, shrimp
brochette
All Beef Add 3.00

Fajita Mix Grill for 4 \$124

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 \$5

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

Quesadilla \$4.50

Cheese, Veggie or
Chicken Fajitas

Crispy Taco \$4

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

Grilled Veggies \$6

Combination of
mexican squash,
carrots, onions and
peppers

Tamale-a la carte- \$4.95

**chile ancho Pork or salsa
verde Chicken tamale**
Topped with Salsa
Verde and Queso
Fresco.

Jalapeño Cheese \$5

Sausage
HeartBrand Akaushi
jalapeno cheese
sausage

Comida Casera

... Served with rice and beans ...

Flautas \$14

3 Chicken Guisado Flautas with Lettuce, tomato, sour cream, guacamole and queso fresco
Beef or Chicken Fajitas Add \$2

Carne Guisada \$16

Tender Beef tips stew with onions, bell pepper and potatoes

 Spicy  Lighter Side  Alma Specialty

Combinations

Guadalajara \$14

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

Tampiqueña \$16

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

Sheree's Plate \$18

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

The Americano \$15

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

Royce's Plate \$19

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

Green-Go \$17

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

Off the Grill

Alma's Famous Shrimp Brochette \$21

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.

Taco Plato

Tacos al Carbon \$17

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

+ add Queso \$2

Crispy Taco \$14

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

+ Beef or Chicken Fajitas \$2

Quesadilla Plate \$18

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

☀️ Mini Street Tacos \$15

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

♥️ Grilled Shrimp or Fish \$15 Tacos(2)

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

The Original Christian Tacos . . \$16

3 Chicken or Beef Fajita Tacos al Carbon with beans, grilled onions. Served with rice, beans and pico de gallo.

Kids Menu

For amigos 12 years & under.

Quesadilla \$6.75

Choose veggie, chicken or cheese quesadilla. Served with rice and beans.

Enchilada \$6.75

One Cheese Enchilada served with rice and beans.

Taco al Carbon \$6.75

One Beef or Chicken Taco al Carbon taco served with rice and beans.

Kids Burrito Bowl \$6.75

Chopped greens, white rice, chicken fajita, cheese.

♥️ *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 ...

<p>Bacon & Egg Taco \$3.50</p> <p>Potato & Egg Taco \$3.50</p> <p>Chorizo & Egg Taco \$3.50</p> <p>44Farms Barbacoa Taco \$4.75 44Farms Barbacoa, Avocado, Queso Fresco, Pico de gallo</p>	<p>Ham & Egg Taco \$3.50</p> <p>Potato, Chorizo & Egg Taco \$3.75</p> <p>Potato, Bacon & Egg Taco \$3.75</p> <p>The Breakfast Burrito \$9 Applewood bacon, egg, grilled onions, peppers, beans & cheese with avocado.</p>
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Brunch

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

<p>Huevos Rancheros \$11 3 Eggs over easy topped with salsa ranchera w/refried beans, breakfast potatoes. + Add Applewood Bacon \$3 or 44Farms Barbacoa \$4.75</p> <p>AM Tampiquena \$15 Tex-Mex at its best! Cheese enchiladas, Carne Asada with 2 fried eggs, rice, charro beans and pico de gallo.</p> <p>Chilaquiles Verdes or Rojos \$12 2 fried eggs on top of tortillas baked in choice of salsa verde or chipotle salsa with queso fresco, crema mexicana, fresh diced onions & cilantro. + Add Beef Fajita al Carbon or 44Farms Barbacoa \$4.75</p> <p>Chorizo, Potato and Egg \$12 Scrambled eggs with chorizo and potatoes with refried beans.</p> <p>Huevos a la Mexicana \$11 Scrambled eggs with onion, tomato & jalapeños, with breakfast potatoes and refried beans.</p> <p>Migas and Egg \$11 2 eggs scrambled with crispy tortillas, chihuahua cheese, refried beans and breakfast potatoes + Add Applewood Bacon \$3 or 44Farms Barbacoa \$4.75</p> <p>Alma Avocado Toast \$11 Avocado smash on toast with red pepper flakes, topped with fried eggs and applewood bacon.</p> <p>Pancake Breakfast Plate \$12 2 buttermilk pancakes, 2 eggs, applewood bacon + Add 44Farms Barbacoa \$4.75</p> <p>Pancakes \$7 2 buttermilk pancakes.</p> <p>Tamale-a la carte- chile ancho Pork or salsa verde Chicken tamale \$4.95 Topped with Salsa Verde and Queso Fresco.</p>	<p>\$11</p> <p>\$15</p> <p>\$12</p> <p>\$12</p> <p>\$11</p> <p>\$11</p> <p>\$11</p> <p>\$7</p> <p>\$4.95</p>
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Sides

Applewood Bacon \$3	44Farms Barbacoa \$4.75	Jalapeño Cheese Sausage \$5
Avocado Slices \$3	Extra Egg \$1.50	

Coffee-Espresso

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

Made Here Fresh Juices \$4.75 Made fresh daily... Lemonade, Horchata, Pineapple, Hibiscus, Cantaloupe, Watermelon. Flavors vary daily.	\$4.75
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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.