NOCHE BOHEMIA

Steak Night & Mexican Wine

EVERY WEDNESDAY · AFTER 3 PM
LIVE MUSIC 6 – 9 PM

MEXICAN WINES
20% OFF BY THE BOTTLE

PARA COMENZAR

AGUACHILE DE RIBEYE | 20

Grilled Angus Prime Ribeye · cucumber · red onion · avocado · cilantro · serrano · aguachile sauce.

WINE PAIRING
2023 XOLO, 100% Grenache Rosé
Valle de Guadalupe, México · 13 / 50

PLATOS FUERTES

MAR & TIERRA | 40

Grilled 6 oz beef tenderloin · mole concha · half lobster tail · cauliflower purée · asparagus.

WINE PAIRING
2023 XOLO, Sauvignon Blanc
Valle de Guadalupe, México · 15 / 55

RIBEYE ENCACAHUATADO | 41

Grilled 12 oz certified Angus Prime ribeye steak · mole encacahuatado · sautéed mushrooms · asparagus.

WINE PAIRING
NV Terra Madi, Malbec
Querétaro, México · 12 / 45

RIBEYE XALISKO | 41

Grilled 12 oz certified Angus Prime ribeye steak · mole prieto · corn purée · asparagus.

WINE PAIRING
2022 Náufrago, Cabernet Sauvignon
Valle de Parras, México · 18 / 70

FILETE DE TEMPORADA | 30

6 oz certified Angus beef tenderloin · mole encacahuatado · wild mushrooms · confit potatoes · asparagus.

WINE PAIRING
Scielo MX Red Blend 2023
Valle de Parras, México · 15 / 55

AUTHENTIC MEXICAN CUISINE
THE WOODLANDS, TX.

By Chef Beatriz Martinez