

El Camino

COMIDA & BAR

VAYA CON DIOS, FRIENDS.



314 N CHAPARRAL ST CORPUS CHRISTI, TX 78401 | 361.826.0596

¡HACE
FRÍO!

OYSTERS WITH LIME GRANITA 19
half dozen locally sourced gulf oysters

GULF CAMPECHANA 21
crab & shrimp cocktail with avocado, cucumber & cilantro

FRESH CEVICHE 19
gulf white fish marinated in lime with tomatoes, onions & avocado crema

TUNA TOSTADAS 18
ahi tuna with jalapeno ponzu, chipotle crema, avocado, fried garlic & jalapenos

BOTANAS

CHILE CON QUESO 11
loaded with guacamole & sour cream
Tinga + \$7 Asada + \$9 Shrimp + \$8

TEX-MEX BBQ OYSTERS 25
chargrilled gulf oyster topped with chipotle butter and parmesan cheese

QUESO FLAMEADO 15
broiled oaxaca cheese with chorizo, poblanos & flour tortillas

DYNAMITE STICKS 15
crawfish and shrimp flautas with guacamole & chipotle sour cream

NACHOS 12
served with guacamole, pico de gallo, sour cream & jalapenos
Tinga + \$7 Asada + \$9 Shrimp + \$8

QUESADILLAS 15
served with guacamole, pico de gallo, sour cream & jalapenos
Tinga + \$7 Asada + \$9 Shrimp + \$8

SIZZLIN' PLATES

PLATES SERVED WITH RICE, CHARRO BEANS AND ALL THE FIXIN'S

BEEF FAJITA 32
1/2 pound of mesquite grilled outside skirt steak

POLLO ASADO 25
1/2 pound of adobo marinated chicken breast

50/50 PLATE 29
1/4 pound skirt steak & 1/4 pound adobo marinated chicken

EL CAMINO PARRILLADA 60
1/2 pound outside skirt steak, 1 link boarri craft sausage, 3 smoked pork ribs & 2 tequila glazed quail

WATERSTREET PARRILLADA 75
1/2 pound outside skirt steak, 3 tex-mex bbq oysters, 3 shrimp brochettes & mesquite grilled lobster tail

★★★ PLATOS FUERTES ★★★

COMBINATION PLATE NO. 83 18
one beef enchilada, one tinga enchilada & a crispy taco

TACOS AL CARBON 18
chopped outside skirt steak rolled in flour tortilla and topped with chile con queso

STEAK TAMPIQUENA 26
8oz outside skirt steak topped with roasted peppers and broiled oaxaca cheese

SUIZAS ENCHILADAS 17
house smoked shredded chicken with creamy tomatillo sauce & chipotle sour cream

SEAFOOD ENCHILADAS 21
shrimp and crawfish with roasted peppers topped with poblano cream sauce and avocado crema

SHORT RIB ENCHILADAS 23
smoked beef short rib with chile ancho gravy & chipotle sour cream

CHILE RELLENO 16
poblano pepper stuffed with beef picadillo, battered & fried then topped with ancho gravy & avocado crema

SIDES

- CHEESE ENCHILADAS 8
- GUACAMOLE SALAD 15
- CALABACITA 8
- STREET CORN 9
- BBQ GREEN BEANS 8



SOUPS & SALADS

ROASTED POBLANO SOUP 9
creamy & peppery soup with tortilla strips, red onion, and crema

CHILE SHRIMP CALDO 11
homemade shrimp stock with pasilla and ancho chiles & mexican squashes

CRAB & AVOCADO SALAD 24
lump crab, shredded cucumber & jicama with honey-cider vinaigrette

ENSALADA DE LA CASA 15
spring mix, avocado, charred corn, jack cheese, onion, cucumber, tortilla strips with honey chipotle vinaigrette or jalapeno ranch dressing
Pollo + \$7 Asada + \$9 Shrimp + \$8

TIJUANA CAESER 11
grilled romaine, creamy caesar, cracked black pepper, cornbread croutons
Pollo + \$7 Asada + \$9 Shrimp + \$8

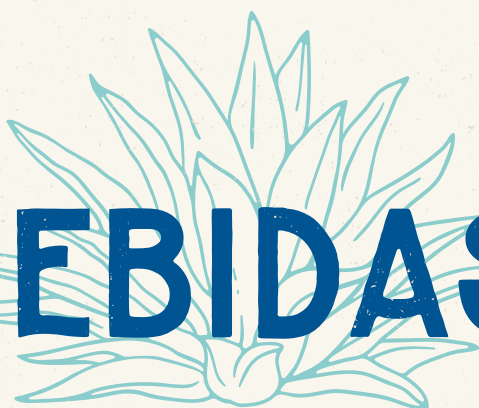


TRES LECHES
with toasted coconut & cinnamon
.... \$8

CHURRO DONUTS
central kitchen brioche glazed & tossed in cinnamon sugar
.... \$6

MARGARITA PIE
key lime curd, pina colada cream with charred pineapple
.... \$7

BEBIDAS



El Camino

OPEN
LATE



VAMONOS
OTRA VEZ

Signatures

BIBBY BAMBA	19
altos reposado, ancho reyes, ginger liqueur, pineapple & egg white	
MEXICAN MAI TAI	21
el jimador anejo & reposado, disaronno, orgeat, lime	
ESPIRITU	19
altos reposado, st. germain, passionfruit liqueur & egg white	
EL CORAZON	19
el tesoro blanco, ancho reyes, cilantro simple syrup, lime & tomato	
DESPERADO	18
altos anejo, mezcal, chamoy shrub, orange blossom water	
WILD HORSE	18
leblon cachaca, ginger liqueur, tempranillo, lime, simple syrup	

MARGS MARGARITA FOR THE LADY?

HOUSE MARGARITA	7
el jimador blanco, triple sec, lime & agave	
PRICKLY PEAR	10
el jimador reposado, high horse triple sec, prickly pear	
PINEAPPLE CUCUMBER	12
el tesoro plata, high horse triple sec, fresh juices	
OTTO-RITA	10
altos blanco, high horse triple sec, olive brine, lime & orange	
LA FRESA	10
el jimador blanco, paula's orange, basil simple with muddled strawberries	
SPICY MARGARITA	12
altos reposado, paula's orange, jalapeno syrup, muddled serrano	
CADILLAC	15
el tesoro reposado, grand marnier, orange curacao, lime, agave	

FRESCA-RITAS

SPANISH DAGGER	10
el jimador blanco, strawberry jalapeno agua fresca	
HORCHATA COLADA	9
disaronno, rumchata, coconut & pina, horchata	
BAYA MENTE	10
bulleit bourbon, blackberry mint agua fresca	
ROJO SOTO	9
el jimador blanco, hibiscus dragonfruit agua fresca	
VAL VERDE	10
hendrix gin, st. germain elderflower, cucumber mint agua fresca	
LA DAMA	10
malibu, vida cana rum, cantaloupe pineapple agua fresca	
DESERT ROSE	10
prickly pear lemonade, madre mezcal, lime	

CLASSICS

PALOMA	10
toro de lidia blanco, grapefruit soda, grapefruit bitters, fresh grapefruit juice	
RANCH WATER	11
el jimador blanco, topo chico, lime	
BLOODY MARIA	12
el camino michelada mix, altos blanco	
BRAZILIAN MARGARITA	12
leblon cachaca, lime, sugar in the raw	
FROZEN TEQUILA SUNRISE	14
el jimador blanco, valencia orange juice, grenadine float	
MEXICAN MARTINI	15
el tesoro blanco, high horse triple sec, lime juice, jalapeno olive	

Cerveza BY THE PINT

BUD LIGHT	5	DOS EQUIS	6
MILLER LITE	5	ESTRELLA	4
SHINER BOCK	6	LAZY BEACH BOCK	7
SHINER ÓRALE	7	LOCAL BUZZ	7
KARBACH CERVEZA	7	PACIFICO	6
NUECES SUPREMO	8	MODELO ESPECIAL	6
REBEL TOAD EL SAPO	8	MICHELOB ULTRA	5

Vino BY THE GLASS

HOUSE RED	6
HOUSE WHITE	6
HOUSE BLUSH	6
SPARKLING	6

\$26
PITCHERS
of margs!

