

MARISCOS 1133
WINTER RESTAURANT WEEK!
JANUARY 27TH – FEBRUARY 2ND, 2025



\$25 PER GUEST – BOTTOMLESS TAPAS-STYLE FOOD ONLY

Saturday & Sunday | 10 AM – 3 PM
Unlimited tapas-style food & cocktails
(2-hour limit – No Substitutions)
\$23 per guest – Bottomless brunch cocktails
Ala Carte Available for listed price

Appetizers

***Clásico Ceviche.....\$22.00**

Red Onion, Cilantro, Rocoto
Peppers, Fresh Lime Juice
& Toasted Corn.

***Shrimp Aguachile.....\$17.95**

Cucumber, Red Onion,
& Avocado.

Guacamole & Chips.....\$14.95

Avocado, Onions & Cilantro.

Chorizo Queso Fundido.....\$16.95

Spicy Chorizo, Chihuahua Cheese,
Oaxaca Cheese, Pico de Gallo &
Corn Tortilla.

Caesar Salad.....\$13.95

Baby Romaine, Grilled Bread, Anchovies
Manchego Cheese & Serrano Ham.
(Bottomless Version Doesn't Have Anchovies or Ham)

Ensalada de Nopales.....\$14.95

Grilled Cactus, Cilantro, Grilled Onions
Tomatoes & Panella Cheese.

Fried Calamari.....\$16.95

Aji Amarillo Aioli, Serrano Sauce &
Pickled Red Onion.

Flautas de Lechón.....\$16.95

Slow Braised Pork, Mole Poblano
Queso Fresco, Sour Cream & Pico de Gallo.

Parfait.....\$12.00

Greek Yogurt, Fresh Fruit, Granola & Golden Raisins.

Bottomless Brunch Cocktails \$23

"Mezcal not included in bottomless Margaritas"

Mimosas

Orange Juice, Brut Cava.
(Glass Only)

Kila Brut Cava

(Glass Only)

Michelada

Spicy Tomato Sangrita, Modelo
Especial, Lime & Tajin Salted Rim

Margaritas de Casa

El Destilador Blanco Tequila, Simple Syrup
& Fresh Lime, Salted Rim

Hibiscus Margaritas

El Destilador Blanco Tequila, Hibiscus,
Simple Syrup & Fresh Lime, Salted Rim

Mariscos Sangria Blanco O Rojo

(Glass Only)

SATURDAY & SUNDAY

10:00AM – 3:00PM

Mariscos 1133

Bottomless Brunch Menu



Entrees

Crispy Baja Fish Tacos.....\$19.95 Mahi Mahi, Cabbage, Morita Sauce, Chipotle Aioli & Guacamole.	Chicken Enchilada.....\$16.95 Chicken, Salsa Verde, Sour Cream Cilantro, Rice & Onions.
Mariscos duo ala Diabla.....\$28.95 Grilled Scallops, Grilled Shrimp, Rice & Spinach.	Birria Tacos.....\$17.95 Slow Braised Beef, Chihuahua Cheese, Onions & Cilantro.
Huevos Rancheros.....\$18.95 Eggs Over Easy, Chorizo, Black beans Queso Fresco & Crema.	Blackened Salmon.....\$28.95 Corn Esquites, Queso Fresco & Chipotle Mayo.
Wild Mushroom Omelet.....\$17.95 Sauteed Mushrooms, Spinach & Goat Cheese.	Blackened Shrimp Tacos.....\$21.95 Guacamole, Pico de Gallo & Chipotle Aioli.
Chilaquiles con Huevo.....\$18.95 Steak (Ala Carte Only) or Chicken, Salsa Verde, Queso Fresco, Red Salsa & Sour Crema.	Huevos con Nopales.....\$16.95 Scramble Eggs, Grilled Cactus, Black Beans & Tortillas.
Steak & Eggs.....\$26.95 Grilled Steak, Eggs Over Easy, Chimichurri & French Fries.	Shrimp Omelet.....\$18.95 Shrimp, Chipotle Sauce, Home Fried Potatoes or Baby Mix Greens.
Shrimp Quesadilla.....\$21.95 Grilled Shrimp, Scrambled Eggs, Chihuahua Cheese, Pico de Gallo & Sour Cream	



Sides

Rice.....	\$5.00
Black Beans.....	\$5.00
Breakfast Potatoes.....	\$6.00
Homemade Fries.....	\$5.00
Yucca Fries.....	\$6.00
Broccolini.....	\$8.00
Spinach.....	\$7.00
Fried Plantains.....	\$8.00
Fried Eggs (2).....	\$4.00
Bacon.....	\$5.00
Chorizo.....	\$5.00