

Domingo Restaurant

123 North Saint Mary's St · +12104047516 · Updated: Jan 14, 2026

[View online menu](#)



JUGO DEL DIA 1

Fresh Pressed Juice	\$8.00
Seasonal Chef's Selection	

PLATOS 9

Eggs Your Way	\$19.00
Choice of Pork Sausage or Bacon, Crispy Potatoes, Toast	
Bacon Egg & Cheddar Sandwich	\$18.00
English Muffin, Fried Eggs, Red Chili Glaze, Pepper Jack	
Egg White Omelet	\$18.00
Marinated Tomato, Braised Kale, Havarti, Toast, Crispy Potatoes	
Scrambled Egg Tacos	\$17.00
Chorizo, Bacon, Cotija, Guacamole, Pico de Gallo	
Churro Waffles	\$17.00
Cinnamon, Dulce de Leche Syrup, Strawberries, Whipped Cream, Candied Pepita	
Steel Cut Oatmeal	\$11.00
Pecans, Dried Fruit, Brown Sugar	
Avocado Toast	\$16.00
Cilantro, Rustic Bread, Spicy Seeds	
Breakfast Burrito	\$19.00
Scrambled Egg, Jalapeño, Sausage, Bacon, Tomato, Pepper Jack, Crispy Potatoes	
Chicken Tinga	\$20.00
Tostada, Red Chile, Black Bean, Shredded Lettuce, Pickled Onion, Fried Egg, Lime Crema	

À LA CARTE 4

Pork Sausage Links	\$7.00
Crispy Potatoes	\$6.00
Crispy Bacon	\$7.00
Greek Yogurt & Berries	\$10.00

STARTERS 6

Classic Guacamole	\$16.00
Cilantro, Lime, Charred Serrano Chile, House Chips	
Elote Street Corn	\$14.00
Chile, Lime, Mayo	
Short Rib Quesadilla	\$20.00
Corn Tortilla, Monterey Jack, Huitlacoche, Salsa Verde, Red Chile Glaze	
Avocado Toast	\$16.00
Cilantro, Rustic Bread, Spicy Seeds	
El Campo	\$15.00
Baby Spinach, Roasted Golden Beats, Strawberries, Gorgonzola, Coconut Chips	
Classic Caesar*	\$15.00
Crouton, Garlic Dressing, Parmesan	

SIGNATURE COCKTAILS 9

The Domingo Signature	\$17.00
Espolon Blanco, Luxardo Citrus, Agave, Lime	
La Playa Viva	\$16.00
Teremana Blanco, Los Sunday's Coconut, Lime, Pineapple & Guava Oleo	
El Paseo Margarita	\$16.00
21 Seeds & Los Sunday's Jalapeño Tequila, Cucumber, Summer Citrus	
Agua de Amar	\$17.00
Aguasol Blanco, Texas Watermelon, Lime, Hibiscus Agave	
Rio Rosa	\$16.00
House-Infused Weber Ranch & BCR Vodka, Lime, Ginger	
The Somba Paloma	\$17.00
Teremana Reposado, Scrappy's Fire Tincture, Grapefruit Soda	
Oaxaca Old Fashioned	\$17.00
Amaras Verde Mezcal, Lunazul Reposado, Citrus Oleo, Spiced Bitters	
Siesta or Spritz	\$16.00
Primo Aperitivo, Union Mezcal, Tropical Citrus, Coconut, Squirt Soda	
Take the Elevator Home	
For Our Friends Who Have Had One Too Many!	

CANTARITO BOWL (SERVES 5) 1

Cantarito Bowl (Serves 5)	AVAILABLE OPTIONS
Tequila, Orange Liqueur, Fresh Lime & Orange Juice, Agave, Grapefruit Soda	\$71.00
	Make It a Domingo Signature: \$76.00

BRUNCH COCKTAILS 3

Peppered Bloody Maria	\$15.00
Blanco Tequila, Elote Liqueur, Jalapeño-Infused Bloody Mix	
Mai Tai Mimosa	\$14.00
Aged Rum, Dry Curacao, Lime Juice, Orgeat, Orange Juice, Sparkling Wine	
Domingo Michelada	\$13.00
Fresh Lime Juice, Jalapeño-Infused Bloody Mix, Your Choice Of Beer	

N/A SIPPERS 2

Honeydew Agua Fresca	\$9.00
Fresh Fruit, Lime, Touch of Sweetness	
Cantaloupe Agua Fresca	\$9.00
Texas Melon, Pineapple, Honey	

TACOS 3

Grilled Adobo Chicken	\$19.00
Pickled Fresnos, Cabbage Slaw, Lime Crema, Cotija Cheese	
Pork Carnita	\$20.00
Charred Tomatillo Salsa, Chicharron, Cabbage Slaw	
Baja Fish	\$23.00
Crispy Halibut, Pico de Gallo, Romaine, Guacamole, Baja Sauce	

SANDWICHES 3

Poblano Burger	\$22.00
Wagyu, Crispy Bacon, Swiss Cheese, Roasted Poblanos, Grilled Onion, Garlic Aioli, French Fries	
Crispy Chicken	\$21.00
Cotija Cheese, Jalapeño Aioli, Tomato, Avocado, Pickled Onion, Jalapeño Cheddar Bun, French Fries	
Short Rib Quesadilla	\$20.00
Asadero Cheese, Huitlacoche, Salsa Verde, Red Chile Glaze	

ENTREES 4

Halibut Rojo	\$37.00
Calabacita Stew, Pickled Red Onion	

Green Chile and Chicken Enchiladas	\$26.00
Yogurt Crema, Cilantro, Avocado, Lime, Tomato, Jalapeño, Mexican Cheeses	
Tuna Tostada	\$29.00
Guacamole, Pickled Onion, Cilantro, Pickled Fresno Chile	
Quinoa Chili Bowl	\$18.00
Sweet Corn, Black Bean, Queso Fresco, Yogurt Crema	

SPARKLING 5

Poema Cava Brut Penedes, Spain	AVAILABLE OPTIONS
	\$13.00
	\$49.00
Juve & Camps Cava Brut Rosè Penedes, Spain	AVAILABLE OPTIONS
	\$15.00
	\$57.00
Moet & Chandon 'Dom Perignon' Brut Reims, France	\$451.00
Taittinger 'La Francaise' Brut Reims, France	\$131.00
Veuve Clicquot 'Yellow Label' Brut Reims, Spain	\$166.00

ROSÈ 1

Honoro Vera Rosè Jumilla, Spain	AVAILABLE OPTIONS
	\$12.00
	\$45.00

WHITE 6

Casa Madero Chardonnay Valle de Parras, Mexico	AVAILABLE OPTIONS
	\$13.00
	\$49.00
Catena Zapata 'Catena Alta' Chardonnay Mendoza, Argentina	\$86.00
Boomtown Pinot Gris Columbia Valley, WA	AVAILABLE OPTIONS
	\$14.00
	\$53.00
Burgans Albarino Rias Baixas, Spain	AVAILABLE OPTIONS
	\$14.00
	\$53.00
Emiliana 'Natura' Sauvignon Blanc Casablanca Valley, Chile	AVAILABLE OPTIONS
	\$14.00
	\$53.00
Honig Sauvignon Blanc Napa Valley, CA	\$61.00

RED 9

Cloudline Pinot Noir Willamette Valley, OR	AVAILABLE OPTIONS
	\$15.00
	\$57.00
Cristom Pinot Noir Willamette Valley, OR	\$79.00
La Posta 'Pizzella' Malbec Mendoza, Argentina	AVAILABLE OPTIONS
	\$15.00
	\$57.00
Justin Cabernet Sauvignon Paso Robles, CA	AVAILABLE OPTIONS
	\$18.00
	\$69.00
Daou Reserve Cabernet Sauvignon, Napa Valley, CA	\$81.00
Trefethen Family Vineyards Cabernet Sauvignon Napa Valley, CA	\$121.00
Caymus Cabernet Sauvignon Napa Valley, CA	\$176.00
Alto Moncayo 'Veraton' Garnacha Campo de Borja, Spain	\$83.00
La Rioja Alta 'Alberdi' Tempranillo Rioja, Spain	\$81.00

USUAL SUSPECTS 5

Dos XX	\$8.00
Modelo Especial	\$8.00
Michelob Ultra	\$8.00
Bud Light	\$8.00
Lonestar	\$8.00

TEXAS CRAFT 5

Pinthouse "Electric Jellyfish"	\$14.00
Karbach "Crawford" Bock	\$9.00
Highwheel "Betty" Kolsch	\$9.00
Viva "Ale Niño" Hazy IPA	\$9.00
Austin Beer Works "701 Sun" IPA	\$9.00

DESSERT 3

Churro	\$11.00
Dulce de Leche, Mexican Hot Chocolate	
Toasted Chile Brownie	\$11.00
Pepita Brittle, Mexican Vanilla Ice Cream	
Sorbet	\$8.00
Ask Server About Current Flavors	

SIGNATURES 3

Ribeye Pipian*	\$59.00
16oz Linz Heritage Angus, Zucchini, Radish, Jalapeño	
Halibut Rojo	\$41.00
Calabacita Stew, Pickled Onion	
Braised Short Rib	\$36.00
Bean Puree, Onion, Watercress, Bacon, Green Tomatillo, Habañero Ashes	

TEQUILA BLANCO 11

Altos	\$13.00
Casamigos	\$15.00
Casa Dragones	\$22.00
Casa Dragones Joven	\$75.00
Clase Azul	\$30.00
Codigo	\$16.00
Codigo Rosa	\$18.00
Don Julio	\$16.00
Espolòn	\$12.00
Lalo	\$17.00
Soledad Joven	\$22.00

TEQUILA REPOSADO 10

Asombroso Rosa	\$15.00
Casamigos	\$19.00
Clase Azul	\$55.00
Codigo	\$20.00

Corralejo	\$13.00
Don Julio Primavera	\$40.00
Don Julio Rosado	\$40.00
Maestro Dobel Diamante	\$18.00
Maracame	\$16.00
Socorro	\$13.00

TEQUILA AÑEJO 6

Clase Azul	\$120.00
Codigo	\$30.00
Corralejo	\$14.00
Don Julio 1942	\$45.00
Maracame	\$18.00
Soledad Dos Barricas	\$25.00

TEQUILA EXTRA AÑEJO 5

Clase Azul Ultra	\$250.00
Cuervo Reserva de la Familia	\$48.00
Don Julio 1942 Ultima Reserva	\$120.00
El Tesoro	\$28.00
Tears of la Llorona	\$78.00

MEZCAL 12

Bozal Cenizo	\$20.00
Bozal Ensemble	\$14.00
Casamigos	\$21.00
Cinco Sentidos Arroqueno	\$25.00
Cinco Sentidos Sierra Negra	\$29.00
Claze Azul	\$75.00
Del Maguey Chichicapa	\$22.00

Del Maguey Pechuga	\$50.00
Dos Hombres	\$19.00
Los Nahuales Special Edition No.4	\$13.00
Vago Ensemble	\$25.00
Vago Espadin	\$17.00

OTHER AGAVE SPIRITS 4

Desert Door Sotol	\$14.00
Mexicat Raicilla	\$18.00
Sotomayor Sotol Artesenal	\$26.00
La Veneosa Raicilla Tebernes	\$24.00

BOURBON & RYE 19

Angels Envy	\$18.00
Angels Envy Rye	\$28.00
Basil Hayden	\$15.00
Blantons	\$30.00
Blantons Gold	\$70.00
Brush Creek	\$16.00
Brush Creek Rye	\$15.00
Buffalo Trace	\$18.00
Eagle Rare	\$25.00
E.H. Taylor Small Batch	\$25.00
E.H. Taylor Single Barrel	\$40.00
Garrison Brothers Small Batch	\$22.00
High West Double Rye	\$13.00
High West Midwinter Night's Dream	\$65.00
Makers Mark	\$12.00
Sazerac Rye	\$14.00
Stagg Jr	\$45.00

Weller Antique 107	\$45.00
Woodford Reserve	\$14.00

JAPANESE WHISKEYS 4

Akashi	\$16.00
Hibiki Harmony	\$45.00
Nikka Coffee Grain	\$18.00
Yamazaki 12	\$70.00

SINGLE MALT 6

Balvenie 12	\$22.00
Balvenie 21	\$40.00
Glenlivet 12	\$17.00
Lagavulin 16	\$30.00
Laphroaig 10	\$18.00
Macallan 12	\$25.00

GINS 4

Bombay Sapphire	\$12.00
Botanist	\$16.00
Brush Creek Gin	\$12.00
Hendricks	\$13.00

VODKAS 4

Brush Creek Vodka	\$12.00
Grey Goose	\$14.00
Ketel One	\$12.00
Titos	\$12.00

TEQUILA AND AGAVE SPIRIT FLIGHTS 3

Otro Agave	\$54.00
Cinco Sentidos Sierra Negra, Los Nahuales Special Edition No. 4, Del Maguey Pechuga	

Aficionado al Tequila	\$112.00
Clase Azul Blanco, Clase Azul Mezcal, Clase Azul Anejo	
Maestro de Agave	\$224.00
Tears of La Llorona Extra Anejo, Don Julio 1942 Ultima Reserva, Clase Azul Ultra Anejo	

COFFEE 5

Drip Coffee	\$5.00
Espresso	AVAILABLE OPTIONS
	Single: \$4.00
	Double: \$5.00
Latte	\$6.00
Cappuccino	\$6.00
Americano	\$5.00

FORTIFIED & DESSERT WINE 3

Sandeman, Fino Sherry	\$11.00
Warre's "Otima" 10-Year-Old Tawny Port	\$10.00
Taylor Fladgate, Vintage Port	\$23.00

BITES 6

Mexican Shrimp Cocktail*	\$21.00
Cucumber, Radish, Cilantro, Avocado	
Classic Guacamole	\$16.00
Cilantro, Lime, Charred Serrano, House Chips	
Heritage Beef Taquitos	\$17.00
Mexican Cheese Blend, Tomatillo Avocado Salsa, Lime Crema	
Short Rib Quesadilla	\$20.00
Corn Tortilla, Monterey Jack, Huitlacoche, Salsa Verde, Red Chile Glaze	
Classic Caesar*	\$15.00
Crouton, Garlic Dressing, Parmesan	
Poblano Burger*	\$22.00
Wagyu, Crispy Bacon, Swiss Cheese, Roasted Poblanos, Grilled Onion, Garlic Aioli, French Fries	

FEATURED SIGNATURE COCKTAILS 4

The Domingo Signature	\$17.00
Espolon Blanco, Luxardo Citrus, Agave, Lime	
La Playa Viva	\$16.00
Teremana Blanco, Los Sunday's Coconut, Lime, Pineapple & Guava Oleo	
El Paseo Margarita	\$16.00
21 Seeds & Los Sunday's Jalapeño Tequila, Cucumber, Summer Citrus	
The Somba Paloma	\$17.00
Teremana Reposado, Scrappy's Fire Tincture, Grapefruit Soda	

COCKTAILS 9

Home in the Gallows	\$15.00
Los Vecinos Mezcal, Plantaray Pineapple, Coconut, Spiced Cinnamon	
Devils in the Canyon	\$17.00
Ilegal Mezcal, Passionfruit, Lemon, Pineapple, Vanilla	
Doctor's Orders	\$16.00
Mezcal Verde, Dewars, Lemon, Ginger, Texas Honey	
Island Prescription	\$16.00
Meyer's Dark Rum, Planteray OFTD, Crème de Cacao, Banana, Lime, Coco Lopez	
Red Sea Adrift	\$14.00
Grey Goose Vodka, Chateau Miraval Rosé, Lime, Watermelon Sugar	
Weekend in Tulum	\$15.00
Amaras Mezcal, Tamarind, Toasted Coconut, Fresh Citrus	
A Cave at World's End	\$16.00
Teremana Blanco Tequila, Mezcal, Aperol, Ginger, Passionfruit	
Captain Shaw's Treasure	\$16.00
Espolon Blanco Tequila, Verde Mezcal, Sirop, Pineapple, Mint, Lime	
Afternoon Umbrella	\$15.00
Primo Aperitivo, Union Mezcal, Island Citrus, Coconut, Grapefruit Soda	

WINE 3

Bubbles
Crisp White
Bold Red

CLASSICS 4

- Michelob Ultra
- Coors Light
- Modelo Especial
- Dos XX

SMALL BITES 4

Guacamole	\$7.00
Served with Tortilla Chips	
Tuna Tostada	\$6.00
Smashed Avocado, Pickled Onion, Cilantro, Pickled Fresno Chile	
Chicharrones	\$4.00
House Made Hot Sauce	
Spicy Peanuts	\$5.00
Valentina	