

ASADOR

EXECUTIVE CHEF JOE GRAFFEO

@Asador_Dallas

M O D E R N F A R M T O F I R E

TEASE

FIRE ROASTED TOMATO SALSA la nortena torillas 9
HOMEMADE TRADITIONAL GUACAMOLE la nortena torillas 15
SMOKED PINEAPPLE & NUSKEE BACON GUACAMOLE la nortena torillas 18
OAXACA QUESO chopped 44 farms brisket, la nortena torillas 16
FARMERS CHARCUTERIE & LOCAL CHEESE BOARD whole grain mustard, torta 30
CHIMICHURRI OVEN ROLLS (3) brioche rolls, argentinian herb oil 6
SEARED SCALLOPS beet & goat cheese grits, arugula powder, micro arugula 18
LEE-LYNNS FARM BONELESS FRIED CHICKEN WINGS honey mustard bbq sauce 15
CHIPOTLE HONEY CRISPY PORK BELLY pickled red cabbage 18
TUNA POKE TOSTADA sesame, scallion, unagi, pickled jalapeno, avocado, sriracha aioli 20
TX MUSHROOM BISQUE pepitas, crème, cilantro 10

MEET OUR
LOCAL FARMERS
AND VENDORS

CLICK
HERE

GREENS APP 8 | ENTREE 16

FARM GREENS dried apricot, spiced pecans, goat cheese, ginger basil vinaigrette
BABY ICEBERG heirloom pico de gallo, crispy piccante, pepitas, roasted corn, chipotle crème fraiche
CHARRED ROMAINE tomato jam, fried capers, beet chips, ricotta salata, evoo, fig balsamic
ADD: HERB GRILLED CHICKEN 9 | GARLIC SHRIMP 12 | SALMON 15

SATISFY

SURF & TURF filet mignon, crab cake, baby kale, roasted shallot, purple potato puree, ancho honey demi, béarnaise 75
44 FARMS FILET MIGNON roasted shallot, purple potato puree, ancho honey demi 54
44 FARMS RIBEYE roasted fingerling potatoes, piquillo pepper puree 51
413 FARMS SMOKED PORK CHOP tx whiskey cream, apricot habanero chutney, fingerling potato salad 42
VERLASSO SALMON quinoa, charred corn, spinach salad, warm bacon vinaigrette 39
SHRIMP & GRITS butternut squash, poblano, chorizo 35
LEMON PEPPER TAGLIATELLE PASTA
shrimp, scallop, octopus, sweet basil pestu, heirloom tomatoes, garlic confit, ricotta salata, micro basil 39

HANDHELDS

44 FARMS GROUND BRISKET CHEESEBURGER menonina, serrano aioli, smoked bacon onion jam, pickled onion, brioche 18
IMPOSSIBLE BURGER vegan cheese, kale, pepper jam, texas toast 17
413 FARM SAUSAGE jalapeno cheddar, caramelized onions, honey mustard, pretzel hoagie 16
LEE-LYNNS FARM FRIED CHICKEN THIGH SANDWICH honey mustard aioli, arugula, pickled cabbage, brioche 15
CRISPY SALMON TACOS pickled red cabbage, avocado, charred corn relish, chipotle crema, corn tortillas 21
LUMP CRAB CAKE SLIDERS serrano aioli, pickled cabbage, hawaiian sweet rolls 21

INDULGE

HAND CUT FRIES house made spicy ketchup 6
TRUFFLE PARMESAN FRIES truffle aioli 12
FRIED BRUSSELS SPROUTS smoked bacon, agave-cider vinaigrette 12
CHARRED CAULIFLOWER argentinian herb oil 10
CARMELIZED TX FUNGUS MUSHROOMS 12
MAC & CHEESE smoked gouda, herb crust 9

TEMPTATION

BAKED ALASKA carrot cake, candied carrot & raisin, ginger clove ice cream, lemon infused vodka flambé 16
STRAWBERRY RHUBARB COBBLER almond crumble, Tahitian vanilla ice cream, micro mint 11 GF
CHOCOLATE CHIPOTLE CAKE raspberry, ganache, bark 10
CHEESECAKE BRÛLÉE graham crumble, berry compote, micro mint 11
LEMON THYME COOKIE SANDWICH blueberry ice cream, lemon curd 11

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M O D E R N F A R M T O F I R E

WINE 6 oz / 9 oz

WHITES

VOVETI extra dry prosecco / italy 14
ANNA DE CODORNIU brut cava / spain 11
ARDECHE chardonnay / france 11 / 16
THE PRISONER chardonnay / napa valley 16 / 23
THE PALE rose / france 12 / 17
DAY BREAK sauvignon blanc / new zealand 12 / 17
TERRA d'ORO pinot grigio / clarksburg 13 / 19
VERA vinho verde / portugal 12 / 17
BLUE NUN riesling / germany 12 / 17
BRICCO RIELLA moscato d'asti / italy 12 / 17

REDS

GASCON MALBEC malbec / argentina 13 / 9
OYSTER BAY pinot noir / new zealand 11 / 16
WHOLE CLUSTER pinot noir / willamette valley oregon 16 / 23
DECOY BY DUCKHORN merlot / california 14 / 20
VERAMONTE cabernet sauvignon / colchagua valley 11 / 16
DONATI cabernet sauvignon / california 15 / 22
HESS cabernet sauvignon / california 19 / 28
FRESCABALDI TENUTA PERANO chianti / italy 15 / 22
ARIENZO rioja / spain 11 / 16

COCKTAILS

FLAMA DE ASADOR blanco tequila, triple sec, fresh lime, salt rim, simple syrup 13
FARMERS MARKET MULE tito's vodka, mixed berry puree, fresh lime, ginger beer 13
ROYAL WE empress gin, crème de violette, hibiscus syrup, fresh lemon juice 16
SIAMESE DREAM tx bourbon, fresh mint, fresh lemon juice, bitters 15
ROSEBERRY bacardi rum, grand marnier, fresh strawberry puree, rosemary simple syrup, fresh lime juice 17
BLUEBERRIGON tito's vodka, tanqueray gin, st. germain, muddled blueberries, tarragon, simple syrup, fresh lemon 16
PERUSKIS POTION tito's vodka, midori, cucumber honeydew juice, simple syrup, fresh lime juice, simple syrup 15
CRIMSON VOW fernet branca, green chartreuse, beet infused mezcals, simple syrup, fresh lemon juice 17
FUEGO DE LA O ancho Reyes liquor, house made infused tequila, simple syrup, fresh lime juice 18

BEER

TEXAS BOTTLES

BLOOD & HONEY revolver brewing co. / wheat / texas 7
SHINER BOCK spoetzl brewery / bock / texas 7
THE TEMPTRESS lakewood brewing co. / imperial milk stout / texas 8
MOSAIC IPA community beer co. / indian pale ale / texas 8
FIREMANS #4 real ale brewing co. / blonde ale / texas 7
SAINT ARNOLD FANCY LAWNMOWER kolsch / texas 7

BOTTLES

CORONA EXTRA lager / mexico 6
CORONA LIGHT light lager / mexico 6
ESTRELLA DAMM DAURA lager / spain 7
DOS EQUIS pale lager / mexico 6
MODELO ESPECIAL pilsner / mexico 6
YUENGLING amber lager / pennsylvania 7
HEINEKEN lager / holland 7

CANS

BISHOP CIDER CRACKBERRY bishop cider co. / berry cider / texas 7
DEEP ELLUM IPA deep ellum brewery / ipa / texas 8
DALLAS BLONDE deep ellum brewery / american blonde / texas 7
100 MILLION ANGELS SINGING texas ale project / double ipa / texas 9

DRAFT

SAINT ARNOLD SEASONAL houston / texas 9
TUPPS JUICE PACK pale ale / mckinney / texas 8
BLOOD AND HONEY revolver brewing co. / wheat / texas 8
MOSAIC IPA community beer co. / indian pale ale / texas 9
DALLAS BLONDE deep ellum brewery / american blonde / texas 8