

# ASADOR

MODERN FARM TO FIRE

## TEASE

### **PROFOUND FARMS FIRE ROASTED TOMATO SALSA (v/gf) 9**

la nortena tortillas

### **SMOKED PINEAPPLE NUESKE BACON GUACAMOLE (gf)\* 15**

la nortena tortillas

### **ROASTED PLANTAINS QUESO (v) 15**

chihuahua cheese, huitlacoche (mexican truffle), garden herbs

### **CTS BONELESS FRIED CHICKEN 15**

mustard bbq sauce, homemade ranch

### **413 FARMS HONEY GLAZED SMOKED PORK BELLY (gf)\* 15**

pickled vegetables, cilantro

### **CHILLED SWEET ENGLISH PEA SOUP (gf)\* 11**

shrimp, crab, bacon, crema

### **OVEN ROLLS 6**

red chimichurri

### **MOZZCO CHEESE & LOCAL CHARCUTERIE 29**

dolce habanero, deep elum bleu, biervesa, tartufo salami, picante fennel, nuskee smoked duck, grain mustard, jalapeno jam, torta

### **JUMBO LUMP CRAB CAKES 21**

serrano aioli, pickled vegetables

### **CHARRED OCTOPUS (gf) 21**

arugula chimi, pasilla garbanzo puree, pickled fresno chili

## GREENS

APP 8 | ENTRÉE 16

add : Chicken 9 | Shrimp 12 | Salmon 15 | 4oz Filet Mignon 25

### **PROFOUND FARMS GREENS (v/gf)**

heirloom tomato, persian cucumber, rosemary vinaigrette

### **CHARRED ROMAINE (v/gf)**

beet chips, capers, tomato jam, ricotta salata, balsamic pearls, basil

### **BABY KALE (v/gf) 15**

butternut squash, ahi amarillo glaze, red kale, english peas, beets, goat feta

### **ROCKET QUINOA (v) 11**

arugula, heirloom tomato, roasted pears, pickled zucchini, squash rolls, queso panela, pomegranate glaze

## SATISFY

add : Crab Cake 10 | Shrimp 12

### **44 FARMS 8oz FILET MIGNON 51**

smoked shallot potato puree, mushroom ancho & oaxaca gastrique

### **44 FARMS 14oz RIB EYE 49**

parsnip puree, chimichurri

### **413 FARM PORK TENDERLOIN 39**

char siu, scallion, ginger, chayote, soba noodles, arbol sauce

### **CTS CHIPOTLE COFFEE RUBBED LAMB LOIN (gf) 49**

ricotta and goat cheese, roasted poblano gratin, cauliflower

### **GRILLED QUAIL 40**

tx mushrooms, spring onion, baby carrots, raspberry sauce

### **VERLASSO SALMON 39**

potato croquettes, pea sauce, carrot sauce, red wine gastrique

### **GRILLED BRANZINO 45**

cabbage, yogurt habanero, apricot relish

### **SHRIMP & GRITS (gf)\* 35**

butternut squash, spanish chorizo, poblano, smoked gouda

### **44 FARMS ASADOR RAMEN 39**

rice noodles, birria, 6 minute egg, watermelon radish, grilled lime, micro cilantro, red onions

Executive Chef – Joe Graffeo

@ASADOR\_DALLAS

Restaurant Chef - Fernando Cardona - Heredia

## HANDHELDS

### **44 FARMS BRISKET BURGER\* 18**

candied bacon, avocado aioli, tomato, arugula, menonia, onion brioche

### **CTS CHICKEN LETTUCE WRAPS 16**

pickled cabbage, gem lettuce, chayote, salsa macha amarilla

### **SMOKED TURKEY BLT\* 16**

heirloom tomato, smoked gouda, candied bacon, baby iceberg, honey mustard aioli, onion brioche

### **FRIED FISH TACOS 21**

blue corn masa, cabbage, pineapple salsa, cotija

### **IMPOSSIBLE BURGER (vegan) 17**

vegan cheese, baby kale, pepper jam, texas toast

## INDULGE

### **HAND CUT FRIES 6**

spicy ketchup

### **TRUFFLE FRIES 12**

truffle aioli, parmesan

### **GRILLED ASPARAGUS & CHAYOTE (gf) 10**

### **CHARRED CAULIFLOWER (gf) 10**

chimichurri

### **SMOKED SHALLOT POTATO PUREE 10**

### **CHILI GLAZED BRUSSELS SPROUTS (gf)\* 10**

nueske bacon

### **SMOKED GOUDA MAC & CHEESE 10**

herb crumble, overnight spring onion

Consumer advisory – consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness especially if you have certain medical conditions

\*contains pork

MEET OUR LOCAL  
FARMERS AND VENDORS



# ASADOR

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## COCKTAILS

### JEREMY'S JUNGLE 17

beet infused dulce vida tequila, aperol, pineapple juice, fresh lime juice, agave syrup

### THAT'S WHAT I LIKE 16

selva rey silver rum, st. germain, prosecco, cucumber & honeydew melon juice, fresh lime juice, simple syrup

### SMOKING BYRD 17

el recuerdo mezcal, casamigos blanco tequila, hibiscus syrup, plum bitters, fresh lemon juice, egg whites

### APRIL SHOWERS 16

beefeater gin, aperol, carpano antica sweet vermouth, grapefruit bitters, aperol foam

### MAY FLOWERS 17

tito's vodka, st. germain, creme de violette, fresh lemon juice, orange blossom water, simple syrup

### SPRING FLING 17

basil hayden bourbon, cointreau, raspberry puree, fresh lemon juice, basil simple syrup

### MANGO MADNESS 16

selva rey rum, white rum, coconut rum, mango puree, cherry bitters, fresh lime juice, luxardo syrup

### FLAMA DE ASADOR 14

dulce vida blanco tequila, triple sec, fresh lime juice, simple syrup, salted rim

### MARKET MULE 14

tito's vodka, ginger beer, fresh lime juice, peach puree

### LITTLE PERUSKI 10

lyre's non-alcoholic agave blanco & orange sec, cucumber & honeydew juice, fresh lime juice, simple syrup, tajin rim

(non-alcoholic)

### DAD'S FAVORITE 10

lyre's non-alcoholic american malt, fee brothers old fashioned bitters, simple syrup (non-alcoholic)

## BEER

### TEXAS BOTTLES

**SHINER BOCK** spoetzl brewery / bock / texas 7

**THE TEMPTRESS** lakewood brewing co. / imperial milk stout / 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

**ESTRELLA DAURA (gf)** lager / spain 6

**DOS EQUIS** pale lager / mexico 6

**MODELO ESPECIAL** pilsner / mexico 6

**YUENGLING** amber lager / pennsylvania 7

**HEINEKEN** lager / holland 7

**HEINEKEN 0.0** lager / holland 7

**BLUE MOON** belgian white / colorado 6

**STELLA** pilsner / belgium 7

**GUINNESS** stout / ireland 7

**SAM ADAMS** seasonal / rotating 7

### CANS

**BISHOP CIDER CRACKBERRY** bishop cider co. / berry cider / texas 7

**DEEP ELLUM IPA** deep ellum brewery / ipa / texas 8

**100 MILLION ANGELS SINGING** texas ale project / double ipa / texas 9

**TRULY SELTZER** 7

### DRAFT

**SAINT ARNOLD SEASONAL** houston / texas 9

**FIRE ANT FUNERAL** texas ale project / 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

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## WINE 6 oz / 9 oz

### WHITES

**VAL D'OCA** extra dry prosecco / italy 14 / 6 oz

**ANNA DE CODORNIU** brut cava / spain 11 / 6 oz

**MOUNTON CADET GRAVES** bordeaux / france 13 / 19

**ARDECHE** chardonnay / france 11 / 16

**STONESTREET** chardonnay / alexander valley 16 / 23

**THE PALE** rosé / france 12 / 17

**HENRI BOURGEOIS** petit blanc / france 12 / 17

**TERRA d'ORO** pinot grigio / clarksburg 13 / 19

**BLUE NUN** riesling / germany 12 / 17

**TINTERO** moscato d'asti / italy 12 / 17

### REDS

**GASCON MALBEC** malbec / argentina 11 / 16

**OYSTER BAY** pinot noir / new zealand 11 / 16

**WHOLE CLUSTER** pinot noir / willamette valley oregon 16 / 23

**DECOY BY DUCKHORN** merlot / california 14 / 20

**ERRAZURIZ MAX** cabernet sauvignon / aconcagua valley 11 / 16

**CHARLES KRUG** cabernet sauvignon / napa valley 19 / 28

**DONATI** cabernet sauvignon / california 15 / 22

**SEGHEISIO** zinfandel / california 15 / 22

**MOUTON CADET HERITAGE** bordeaux blend / france 12 / 17

**ARIENZO** rioja / spain 11 / 16

\*ALCOHOLIC BEVERAGES ORDERED PRIOR TO 12PM ON SUNDAYS MUST BE ACCOMPANIED BY AN ITEM FROM OUR TEASE, FARM FRESH, OR INDULGE MENU.