

ASADOR

MODERN FARM TO FIRE

TEASE

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

la nortena tortilla chips

TRADITIONAL GUACAMOLE (gf) 12

pomegranate seeds, cotija cheese, la nortena tortilla chips

SMOKED PINEAPPLE NUESKE BACON GUACAMOLE (gf)* 15

la nortena tortilla chips

ROASTED PLANTAINS QUESO (v) 15

chihuahua cheese, huitlacoche (mexican truffle), garden herbs, la nortena tortilla chips

CTS BONELESS FRIED CHICKEN 15

mustard bbq sauce, side of homemade ranch

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

pickled vegetables, cilantro

TOMATILLO CHILE CON CARNE SOUP (gf)* 11

beef, kidney beans, pearl onions, nueske bacon

OVEN ROLLS 6

red chimichurri

MOZZCO CHEESE & LOCAL CHARCUTERIE 29

dolce habanero, deep elum bleu, biervesa, tartufo salami, picante fennel, nueske 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

LECHE DE TIGRE CEVICHE (gf) 21

cured red fish, red onions, watermelon radish, jicama, heirloom tomato, red pearl onions, fresno chili, ahi broth, (contains raw item)

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

GREENS

APP 8 | ENTRÉE 16

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

PROFOUND FARMS GREENS (v/gf) 12

heirloom tomato, persian cucumber, rosemary vinaigrette

CHARRED ROMAINE (v/gf) 12

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

WATERMELON SALAD (v) 15

watermelon, red onion, queso fresco, pepitas, fresno chili, cucumber, jicama, ahi amarillo dressing

ROCKET QUINOA (v) 15

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

tx whiskey, fingerling potatoes, piquillo peppers, tamarind demi

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

ACHIOTE HALF CHICKEN 40

cilantro rice, chipotle sauce

VERLASSO SALMON 39

english peas, grilled artichoke, watermelon radish, sweetie drops, tx mushrooms sauce, dill, croquettes

GRILLED RED FISH 45

poblano sauce, quinoa, zucchini, squash, pico, mango relish

SHRIMP & GRITS (gf)* 35

butternut squash, spanish chorizo, poblano, smoked gouda

EARTH BOWL (vegan) 39

sweet potato noodles, zucchini, bok choy, red onions, peppers, mushrooms, coconut ginger sauce

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 (contains nuts)

SMOKED TURKEY BLT* 16

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

GRILLED FISH TACOS 21

guacamole, mango pico, chipotle sauce, blue corn masa

IMPOSSIBLE BURGER (vegan) 17

vegan cheese, baby kale, pepper jam, texas toast

INDULGE

HAND CUT FRIES 6

house made 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

MEET OUR LOCAL
FARMERS AND VENDORS



ASADOR

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COCKTAILS

SUMMER IN SCOTLAND 19

lagavulin 16 yr scotch, yellow chartreuse, fresh lemon juice, mint, simple syrup

JAPANESE BLOSSOM 18

suntory toki whiskey, midori, fresh lemon juice, egg whites, simple syrup

THE LAST MEXICA 17

oaxaca pasilla infused mezcal, green chartreuse, campari, fresh lemon juice, simple syrup, smoked glass

TIKI TIKI BOOM BOOM 17

selva rey coconut rum, pineapple juice, coconut milk, fresh lime juice, butterfly pea tea rum floater

AMANDA'S NIGHT 16

selva rey silver rum, st. germain, tamarind syrup, mango puree, fresh lime juice

GRAPEFUL DEAD 16

dulce vida blanco tequila, pamplemousse liquor, fresh lime juice, grapefruit

JIMI HENDRIX 16

hendricks gin, st. germain, fresh lemon juice, strawberry puree, simple syrup, prosecco finish

PEACHY KEEN 16

deep eddy's peach vodka, aperol, fresh lemon juice, topped with prosecco and seltzer

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, passion fruit puree

THE PINK BYRD 10

lyre's non-alcoholic gin, fresh lemon juice, simple syrup, strawberry puree, cream (non-alcoholic)

PASSIONATE PASCHALL 10

lyre's non-alcoholic agave blanco & orange sec, fresh lime juice, passion fruit puree, mint, 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

BLUE MOON belgian white / colorado 6

STELLA pilsner / belgium 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

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

DRAFT

SAINT ARNOLD SEASONAL houston / texas 9

FIRE ANT FUNERAL texas ale project / texas 8

TEXAS BLONDE wild acre / fort worth 8

HALF-LIFE manhattan project / dallas 9

NEATO BANDITO deep ellum / dallas 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

BIELER PERE ET FILS rosé / france 13 / 18

CHLOE sauvignon blanc / new zealand 12 / 17

SARTORI pinot grigio / italy 13 / 19

SHADES OF BLUE riesling / germany 12 / 17

TINTERO moscato d'asti / italy 12 / 17

REDS

NORTON malbec / argentina 12 / 18

MATUA pinot noir / new zealand 11 / 16

ELOUAN pinot noir / oregon 16 / 23

DECOY BY DUCKHORN merlot / california 14 / 20

ERRAZURIZ MAX cabernet sauvignon / aconcagua valley 11 / 16

QUILT cabernet sauvignon / napa valley 19 / 26

DONATI cabernet sauvignon / 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.**