

ASADOR

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

Executive Chef – Joe Graffeo

@ASADOR_DALLAS

BITES

PROFOUND FARMS FIRE ROASTED TOMATO SALSA (V) 9

la nortena tortillas

SMOKED PINEAPPLE NUSKEE BACON GUACAMOLE (gf) 15

la nortena tortillas

PROFOUND FARMS SQUASH HUMMUS (V) 13

pomegranate seed , hidden rose apple, flat bread

LEE-LYNNS FARM BONELESS FRIED CHICKEN 15

mustard bbq sauce

413 FARMS HONEY GLAZED SMOKED PORK BELLY (gf) 15

parsnip, cilantro

PROFOUND FARMS GREENS (V)

APP 8 | ENTRÉE 16

add: Grilled Chicken 9 | Grilled Shrimp 12

heirloom tomato, Persian cucumber, ginger basil vinaigrette

44 FARMS BRISKET BURGER 18

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

HAND CUT FRIES 6

spicy ketchup

TRUFFLE FRIES 12

truffle aioli, parmesan

CRAFT COCKTAILS

POLAR EXPRESS 17

tito's, baileys, dissarono, brown sugar simple syrup, espresso

BUTTER BE NICE 15

hennessy, butternut squash, lemon juice, vanilla bean syrup

JEREMY'S TOYCHEST 15

korbel brandy, chambord, house eggnog blend with vanilla and seasonal spices

ELF'S BREW 15

tx blended whiskey, house hot cider blend with cinnamon cloves and nutmeg

CHEERS TO THE CHOCOLATIER 17

casa migos anejo tequila, mezcal, chocolate infused dark rum, cherry liqueur, chocolate bitters

SPICE UP YA LIFE 16

dulce vida blanco tequila, pomegranate liqueur, orange liqueur, pomegranate juice, lime juice, cinnamon bitters, egg white

SMOKE SHOW 16

hendricks gin, mezcal, green chartreuse, rosemary syrup, lemon juice, topped with red wine

BLACK SHEEP 18

barrel aged gin, carpino antica formula, green chartreuse, orange bitters

FLAMA DE ASADOR 13

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

MARKET MULE 14

tito's vodka, ginger beer, fresh lime, mixed berry puree

MOCKING BYRD 10

lyre's agave blanco and orange sec, house made cranberry jam, fresh lime (non-alcoholic)

TWEETY BYRD 10

lyre's italian spritz, fresh clementine juice, sparkling water (non-alcoholic)