

ASADOR

MODERN FARM TO FIRE

Executive Chef – Joe Graffeo

@ASADOR_DALLAS

TEASE

PROFOUND FARMS FIRE ROASTED TOMATO SALSA (v/gf)	9
la nortena tortillas	
SMOKED PINEAPPLE NUSKEE BACON GUACAMOLE (gf)	15
la nortena tortillas	
PROFOUND FARMS SQUASH HUMMUS (v/gf)	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	
PUMPKIN BISQUE (gf)	11
candied pepitas, squash compote	
COMMUNITY MOSAIC BEER BREAD	6
rooftop honey butter	
MOZZCO CHEESE & LOCAL CHARCUTERIE	29
dolce habanero, deep ellum bleu, biervesa, tartufo salami, picante fennel, nuskee smoked duck, grain mustard, jalapeno jam, torta	
JUMBO LUMP CRAB CAKES	21
serrano aioli, pickled veg	
ROSEWOOD WAGYU BARBACOA AGNOLOTTI	18
porcini, ricotta, crispy maitake, oaxaca gastrique, micro basil	
CHARRED OCTOPUS (gf)	21
arugula chimmi, passila garbanzo puree, pickled fresno chili	
PUMPKIN GNOCCHI (v)	15
ricotta, roasted pumpkin, pepitas, sage butter	

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, ginger basil vinaigrette	
CHARRED ROMAINE (v/gf)	
beet chips, capers, tomato jam, ricotta salata, balsamic pearls	
BABY KALE (v/gf)	
roasted acorn squash, feta, roasted cranberry, rosemary white balsamic	

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 FARMS PORK CHOP	39
apple compote, butternut squash puree, brussels sprouts	
CHIPOTLE COFFEE RUB LAMB LOIN (gf)	49
ricotta and goat cheese, poblano and piquillo gratin, romanesco	
ACHIOTE ROASTED HALF CHICKEN*	40
baby vegetables and corn pudding, lemon herb honey	
ROSEWOOD WAGYU BEEF SHORT RIB	45
potato puree, root spinach, TX mushrooms, community beer jus	
VERLASSO SALMON	39
ancient grain salad, butternut squash puree, cranberries, arugula	
GRILLED LOBSTER SAFFRON RISOTTO	45
lobster butter, sun choke, oyster mushroom	
SHRIMP & GRITS	35
butternut squash, picante, poblano, smoked gouda	
BUCATINI (v)	30
tx mushroom, balsamic eggplant, piquillo pepper cream, ricotta salata, micro basil	

HANDHELDS

44 FARMS BRISKET BURGER	18
candied bacon, avocado aioli, tomato, arugula, menonia, onion brioche	
LEE-LYNNS FARM FRIED CHICKEN THIGH	16
mustard bbq sauce, arugula, pickled cabbage, onion brioche	
SMOKED TURKEY BLT*	16
heirloom tomato, smoked gouda, candied bacon, baby iceberg, honey mustard aioli, onion brioche	
SHRIMP TACOS	21
pickled cabbage, avocado corn relish, chipotle crème	
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 VEGETABLES (gf)	10
CHARRED CAULIFLOWER (gf)	10
chimichurri	
SMOKED SHALLOT POTATO PUREE	10
CHILI GLAZED BRUSSELS SPROUTS (gf)*	10
nuskee bacon	
SMOKED GOUDA MAC & CHEESE	10
herb crumble	

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 but can be modified

MEET OUR LOCAL
FARMERS AND VENDORS



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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)

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**

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**

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**

WINE 6 oz / 9 oz

WHITES

VOVETI extra dry prosecco / italy **14 / 6 oz**

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

ARDECHE chardonnay / france **11 / 16**

ANTICA chardonnay / napa valley **16 / 23**

THE PALE rose / france **12 / 17**

HENRI BOURGEOIS petit blanc / france **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 **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 MUST BE ACCOMPANIED BY AN ITEM FROM OUR TEASE, FARM FRESH, OR INDULGE MENU.**