

ASADOR

MODERN FARM TO FIRE

TEASE

PROFOUND FARMS FIRE ROASTED TOMATO SALSA (v/gf) 11

TRADITIONAL GUACAMOLE (gf)

pomegranate seeds, cotija cheese

QUESO FUNDIDO*

huitlacoche, spanish chorizo

CTS MESQUITE SMOKED CHICKEN WINGS

tamarind bbq, fresh garden ranch

413 FARMS HONEY GLAZED PORK BELLY (gf)

pickled vegetables

BUTTERNUT SQUASH SOUP (gf)

cranberries, north texas pecans, vanilla oil

BRAZILIAN "GOUGERES" (gf)

mornay sauce, parmesan

MOZZCO CHEESE & LOCAL CHARCUTERIE

JUMBO LUMP CRAB CAKE

apple slaw, ancho remoulade, poblano cream

FRIED DUCK CONFIT

"hot" molasses, celery root, winter radishes

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**

2222 N Stemmons Fwy, Dallas, TX, 75207

(214) 267-4815

www.asadorrestaurant.com

GREENS

APP 9 | ENTRÉE 18

add: Chicken 9 | Shrimp 15 | Salmon 18 | 4oz Filet Mignon 28

PROFOUND FARMS GREENS (v/gf)

heirloom tomato, persian cucumber, carrots, rosemary vinaigrette

POBLANO CAESAR SALAD

balsamic caviar, heirloom tomato, poblano caesar vinaigrette

MOZZCO BURRATA & BABY BEET SALAD (v)

arugula, radicchio, blood orange, toasted pistachios,

honey citrus vinaigrette

SATISFY

44 FARMS 8oz FILET MIGNON

55

chihuahua potato puree, grilled carrots, chipotle lime butter

44 FARMS 14oz RIB EYE

52

roasted delicata squash, sweet potatoes, queso fresca, chimichurri

COMMUNITY BEER BRAISED BEEF SHORT RIB

54

grilled corn "succotash", poblano cream, pepper jam, "puffed" wild rice

MOLE CTS HALF CHICKEN

41

cilantro rice, roasted plantains

ATLANTIC HALIBUT

48

piquillo pepper, spinach, potato gnocchi, lemon caper butter, grapefruit

VERLASSO SALMON*

41

parsnip puree, braised collard greens, smoked candied rutabaga, beet gastrique

SHRIMP & GRITS (gf)*

38

butternut squash puree, spanish chorizo, poblano, smoked gouda

EARTH BOWL

36

black fried rice, baby bok choy, tx mushrooms, pickled lotus root, coconut curry

@ASADOR_DALLAS

Restaurant Chef - Fernando Cardona - Heredia

HANDHELDS

44 FARMS BRISKET BURGER

22

crispy onion, shredded lettuce, smoked cheddar, house ranch, bbq brisket, onion brioche

CTS CHICKEN SANDWICH

18

fried chicken thigh, pickled cabbage, arugula, honey mustard, bbq, brioche bun

SMOKED TURKEY BLT*

18

smoked gouda, chipotle aioli, texas toast

SMOKED CHICKEN TINGA TACOS

21

red cabbage, crema, pico de gallo, cotija

IMPOSSIBLE BAHN MI (vegan)

18

pickled vegetables, unagi sauce, vegan mayonnaise

INDULGE

HAND CUT FRIES

7

TRUFFLE FRIES

14

GRILLED BROCCOLINI

10

CHILI GLAZED BRUSSELS SPROUTS (gf)*

12

SMOKED GOUDA MAC & CHEESE

12

CHIHUAHUA POTATO PUREE

10

MEET OUR LOCAL
FARMERS AND VENDORS



ASADOR

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

COCKTAILS

PINKIES UP 18

del maguey vida mezcal, boomsma, campari, fresh lemon juice, simple syrup, cranberry jam, cranberry bitters

WEST POM BEACH 20

plantation rum, bacardi, pama, domain de canton, ginger syrup, fresh lemon juice, egg white

THE PARTRIDGE 19

pear infused bombay sapphire gin, st germain, yuzu, simple syrup, fever tree sparkling yuzu lime

COOKIES & CREAM 21

maker's mark, tx whiskey, buffalo trace bourbon cream, vanilla bean simple syrup

MAGICIANS EXIT 17

beef eater, del maguey vida mezcal, fresh lemon juice, honey rosemary simple syrup

JEREMIAH STORMS 21

casamigos blanco, fresh blood orange juice, simple syrup, aperol, fresh lime juice, solerno

CANADIAN GODFATHER 19

knob creek, frangelico, black walnut bitters, cinnamon bitters

ABOOGY 19

coffee infused tequila, 1912 tequila cream, mr. black coffee liquor, simple syrup, cinnamon bitters

FLAMA DE ASADOR 16

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

MARKET MULE 16

kettle one, fresh lime juice, lavender simple syrup, ginger beer, bpt infused kettle one float

FORGOTTEN RESOLUTION N/A 15

lyres agave blanco, lyers triple sec, fresh lime juice, simple syrup, cranberry jam

WINTER TWIST N/A 15

lyres italian spritz, fresh lemon juice, simple syrup, soda water, mixed berry shrub

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 **8**

BOTTLES

CORONA EXTRA lager / mexico **8**

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

DOS EQUIS pale lager / mexico **7**

MODELO ESPECIAL pilsner / mexico **8**

YUENGLING amber lager / pennsylvania **7**

HEINEKEN lager / holland **7**

BLUE MOON belgian white / colorado **7**

STELLA ARTOIS pilsner / belgium **8**

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 / texas **8**

HALF-LIFE manhattan project / dallas / texas **9**

NEATO BANDITO deep ellum / dallas / texas **8**

@ASADOR_DALLAS

Restaurant Chef - Fernando Cardona - Heredia

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**

MOUTON CADET GRAVES bordeaux / france **16 / 25**

ARDECHE chardonnay / france **13 / 20**

MER SOLIEL RESERVE chardonnay / monterey county **17 / 24**

BIELER PERE ET FILS rosé / france **13 / 18**

THE CHAMPION sauvignon blanc / marlborough **14 / 19**

SARTORI pinot grigio / italy **14 / 19**

SHADES OF BLUE riesling / germany **13 / 18**

TINTERO moscato d'asti / italy **13 / 20**

REDS

NORTON malbec / argentina **12 / 18**

MATUA pinot noir / new zealand **11 / 16**

ELOUAN pinot noir / oregon **16 / 25**

SCHOOLER NOLAN merlot / horse heaven hills **15 / 23**

ERRAZURIZ MAX cabernet sauvignon / aconcagua valley **15 / 24**

QUILT cabernet sauvignon / napa valley **25 / 38**

CASTORO CELLARS cabernet / paso robles **16 / 24**

MOUTON CADET HERITAGE bordeaux blend / france **17 / 28**

ARIENZO rioja / spain **15 / 24**

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