

ASADOR

MODERN FARM TO FIRE

TEASE

FIRE ROASTED PINEAPPLE HABANERO SALSA (v/gf) 11

TRADITIONAL GUACAMOLE (v/gf) 13

pomegranate, queso cotija

QUESO BLANCO (gf) 15

chopped brisket, smoked poblano pico

CTS MESQUITE SMOKED CHICKEN WINGS 18

chipotle lime sauce, garden ranch

413 FARMS GARLIC MOJO PORK BELLY (gf)* 16

garbanzo spread, pickled vegetables

ASADOR CLAM CHOWDER* 13

chayote, cilantro, chile guajillo, crackers

MOZZCO CHEESE & LOCAL CHARCUTERIE 31

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

HEIRLOOM BEET & GOAT CHEESE (v/gf)

arugula, baby kale, roasted apples, orange, pomegranate, pistachio, sherry vinaigrette

POBLANO CAESAR SALAD (v)

balsamic pearls, roasted tomatoes, cotija, torta, poblano caesar vinaigrette

TRUE HARVEST FARMS GREEN SALAD (v/gf)

heirloom tomatoes, cucumber, carrots, radish, pickled red onion, rosemary vinaigrette

SATISFY

44 FARMS 8oz FILET (gf) 55

chihuahua mashed potatoes, grilled broccolini, oaxaca gastrique, chipotle lime butter

44 FARMS 14oz RIB EYE (gf) 52

chihuahua mashed potatoes, grilled broccolini, oaxaca gastrique, chipotle lime butter

PERUVIAN GRILLED CTS CHICKEN (gf) 38

cilantro rice, plantains, aji crema, cherry tomatoes, arugula salad

14oz KUROBUTA PORK CHOP (gf)* 42

sweet potato puree, chili roasted brussels sprouts, bacon jam, pickled mustard seeds, chimichurri

SEARED VERLASSO SALMON (gf)* 43

paella rice, charred octopus, lobster, chorizo cream

Restaurant Chef - Fernando Cardona - Heredia

@ASADOR_DALLAS

HANDHELDS

44 FARMS BRISKET BURGER 22

crispy onion, shredded lettuce, smoked cheddar, house ranch, bbq brisket, onion brioche (gluten free bun available upon request)

CTS CHICKEN SANDWICH 18

fried chicken thigh, pickled cabbage, arugula, honey mustard, chipotle lime, brioche bun

SMOKED TURKEY CLUB 18

avocado, roasted tomato, honey mustard, grilled sourdough

WILD MUSHROOM QUESADILLA 18

mozzarella, piquillo pepper, spinach, black truffle aioli

INDULGE

HAND CUT FRIES 7

TRUFFLE FRIES 14

MAC & QUESO* 12

CHILI GLAZED BRUSSELS SPROUTS (gf)* 12

CHIHUAHUA MASHED POTATOES (gf) 10

GRILLED BROCCOLINI, CHIMICHURRI (gf) 10

MEET OUR LOCAL
FARMERS AND VENDORS



ASADOR

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

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COCKTAILS

PILLAR OF AUTUMN 24

vanilla & orange infused garrison brothers, cinnamon bitters, angostura bitters, simple syrup

HI BARBIE! 18

strawberry bombay gin, st. germain elderflower liquor, rhubarb syrup, fresh lime juice, rhubarb bitters

UN-PEAR-ABLE 19

tanqueray gin, fresh pear simple syrup, daron calvados brandy, fresh lime juice, club soda

FLAMA DE ASADOR 16

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

MARKET MULE 18

ketle one, fresh grapefruit juice, aperol, ginger beer, pamplemousse liqueur, fresh lemon juice

BEER

TEXAS BOTTLES

SHINER BOCK spoetzi brewery / bock / texas 8

THE TEMPTRESS lakewood brewing co. / imperial milk stout / texas 9

FIREMANS #4 real ale brewing co. / blonde ale / texas 8

SAINT ARNOLD FANCY LAWNMOWER kolsch / texas 9

BOTTLES

CORONA EXTRA lager / mexico 9

ESTRELLA DAURA (gf) lager / spain 7

DOS EQUIS pale lager / mexico 8

MODELO ESPECIAL pilsner / mexico 9

YUENGLING amber lager / pennsylvania 8

HEINEKEN lager / holland 8

BLUE MOON belgian white / colorado 8

STELLA ARTOIS pilsner / belgium 9

CANS

BISHOP CIDER CRACKBERRY bishop cider co. / berry cider / 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 ellow brewery / american blonde / texas 8

WINE 6 oz / 9 oz

WHITES

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

ANNA DE CODORNIU brut cava / spain 13 / 6 oz

COMTESSE BORDEAUX BLANC bordeaux / france 16 / 25

ARDECHE chardonnay / france 14 / 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 14 / 20

REDS

NORTON malbec / argentina 14 / 18

MATUA pinot noir / new zealand 13 / 16

ELOUAN pinot noir / oregon 16 / 25

ERRAZURIZ MAX cabernet sauvignon / aconcagua valley 15 / 24

QUILT cabernet sauvignon / napa valley 25 / 38

CASTORO CELLARS cabernet / paso robles 16 / 24

RUE DE PERLE bordeaux blend / france 15 / 24

MARQUES DE CACERES crianza 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.