

ASADOR

MODERN FARM TO FIRE

TEASE

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

PINEAPPLE GUACAMOLE (gf)

pineapple, pickled red onion, spanish chorizo, crumbled pork rinds

QUESO BLANCO

chopped brisket, smoked poblano pico de gallo

CTS MESQUITE SMOKED CHICKEN WINGS

tamarind bbq, fresh garden ranch

413 FARMS HONEY GLAZED PORK BELLY (gf)*

pickled vegetables

TORTILLA SOUP

smoked chicken, crema fresca, crispy tortilla

BRAZILIAN "GOUGERES" (gf)

mornay sauce, parmesan

MOZZCO CHEESE & LOCAL CHARCUTERIE

JUMBO LUMP CRAB CAKE

corn, chipotle aioli, jicama slaw

GULF SHRIMP & BLUE CRAB CEVICHE

tomato, cucumber, crispy plantains, salsa negra

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

BURRATA & STRAWBERRY SALAD (v/gf)

texas pecans, puffed rice, avocado, arugula, frisée, balsamic, hot honey vinaigrette

COMPRESSED WATERMELON SALAD (v)

pepitas, jicama, red onion, pickled fresnos, cucumber, panela, ahi amarillo

POBLANO CAESAR SALAD (v)

balsamic caviar, heirloom tomato, poblano caesar vinaigrette

SATISFY

44 FARMS 8oz BEEF TENDERLOIN

ancho mashed potatoes, grilled asparagus, chipotle lime butter

44 FARMS 14oz RIB EYE

corn puree, fingerling potatoes, maitake mushrooms, cotija, garlic aioli, chimichurri

COLORADO LAMB CHOPS

braised lamb leg, huitlachoche & nopales, poblano, yellow tomato sauce

CTS ACHIOTE HALF CHICKEN

cilantro rice, chipotle crema, pineapple salsa, plantains

ATLANTIC HALIBUT

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

VERLASSO SALMON*

confit yuca, tx mushrooms, english peas, mustard greens, onion cream, bacon jam

SHRIMP & GRITS (gf)*

roasted squash, spanish chorizo, poblano, smoked gouda

EARTH BOWL

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

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Restaurant Chef - Fernando Cardona - Heredia

HANDHELDS

44 FARMS BRISKET BURGER

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

CTS CHICKEN SANDWICH

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

SMOKED TURKEY BLT*

smoked gouda, chipotle aioli, texas toast

BARBACOA TACOS

corn tortilla, cilantro, chihuahua cheese, red onion, lime

IMPOSSIBLE BAHN MI (vegan)

pickled vegetables, unagi sauce, vegan mayonnaise

INDULGE

HAND CUT FRIES

TRUFFLE FRIES

GRILLED ASPARAGUS

CHILI GLAZED BRUSSELS SPROUTS (gf)*

SMOKED GOUDA MAC & CHEESE

ANCHO MASHED POTATOES

MEET OUR LOCAL
FARMERS AND VENDORS



ASADOR

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

COCKTAILS

TRY ME & RYE ME 19

bulliet rye, campari, fresh grapefruit juice, pampelmouse liqueur, fresh strawberry syrup

LONDON CALLING 19

hibiscus bombay gin, st. germain, fresh lemon juice, egg white, kumquat syrup

SWEETART 21

ron zacapa rum, maraschino liqueur, fresh meyer lemon juice, simple syrup, luxardo cherry juice

SEABISCUIT IN SAPPORRO 21

suntori toki whiskey, fresh lime juice, dragonfruit, yuzu lime soda, mint, fresh blueberry syrup

THE QUEEN MOTHER 21

jalapeno pineapple casamigos blanco, ancho reyes, licor 43, fresh lime juice, simple syrup

COSTA RICAN SUNRISE 18

selva rey silver rum, midori, fresh lemon juice, simple syrup, fresh cucumber juice, empress gin floater

BLOOD IN THE WATER 19

del maguey vida mezcal, solerno, boomsma, fresh lime juice, simple syrup, fresh blood orange juice

CHARLESTON KING 23

apple infused garrison brothers, carpano antica vermouth, apple bitters, angostura bitters

FLAMA DE ASADOR 16

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

MARKET MULE 16

kettle one, triple sec, fresh mandarin juice, ginger beer, orange boba pearls

STRAWBERRY EXFIL (non alcoholic) 15

lyres agave blanco, lyres orange sec, simple syrup, fresh lime juice, strawberry basil 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**

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 / red ale / texas **8**

FALLOUT manhattan project / hefeweizen / texas **9**

LOCAL BUZZ four corners / golden ale / texas **8**

DEEP ELLUM IPA deep ellum brewery / indian pale ale / texas **8**

@ASADOR_DALLAS

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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**

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.