

ASADOR

MODERN FARM TO FIRE

TEASE

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

TRADITIONAL GUACAMOLE (v/gf) 13

pico de gallo, cotija

QUESO BLANCO (gf) 15

chopped brisket, smoked poblano pico

CTS MESQUITE SMOKED CHICKEN WINGS 18

chipotle lime sauce, garden ranch

413 FARMS HONEY GLAZED PORK BELLY (gf)* 16

pickled vegetables

TORTILLA SOUP 13

smoked chicken, crema fresca, crispy tortilla

BRIOCHE OVEN ROLLS 6

chimichurri

MOZZCO CHEESE & LOCAL CHARCUTERIE 31

JUMBO LUMP CRAB CAKE 22

corn pico, chipotle crema

GULF SHRIMP & OCTOPUS CEVICHE (gf) 22

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

GRILLED PEACH & GOAT CHEESE (v/gf) 13

heirloom tomato, farm greens, marcona almond, red onion, rosemary lemon vinaigrette

TEXAS WATERMELON SALAD (v/gf) 15

pepitas, jicama, fresnos, cucumber, panela, ahi amarillo

POBLANO CAESAR SALAD (v) 18

balsamic pearls, heirloom tomato, poblano caesar vinaigrette

SATISFY

44 FARMS 8oz BEEF TENDERLOIN (gf) 55

barbacoa, huitlacoche & nopales, yellow tomato sauce, oaxaca gastrique

44 FARMS 14oz RIB EYE (gf) 52

chihuahua mashed potatoes, grilled asparagus, chipotle lime butter

TAMARIND BBQ GLAZED BABY BACK RIBS 38

baby potatoes, grilled corn, cotija, coleslaw

CTS ACHIOTE HALF CHICKEN 41

cilantro rice, chipotle crema, pineapple salsa, plantains

PACIFIC HALIBUT* 48

paella rice, charred octopus, lobster, chorizo cream

VERLASSO SALMON (gf) 41

summer “bean cassoulet”, spinach, pepper jam, poblano

SHRIMP & GRITS (gf)* 38

roasted squash, spanish chorizo, poblano, smoked gouda

STREET CORN TORTELLINI (v) 28

confit tomato, maitake mushrooms, queso fresco, pepitas, chili lime

Restaurant Chef - Fernando Cardona - Heredia

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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

BARBACOA TACOS (gf) 21

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

VEGAN WILD MUSHROOM CUBANO 18

golden bbq, butter pickles, vegan mozzarella, toasted baguette

INDULGE

HAND CUT FRIES 7

TRUFFLE FRIES 14

MAC & QUESO* 12

GRILLED ASPARAGUS (gf) 10

CHILI GLAZED BRUSSELS SPROUTS (gf)* 12

CHIHUAHUA MASHED POTATOES (gf) 10

MEET OUR LOCAL
FARMERS AND VENDORS



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COCKTAILS

HONEY-DO-LIST 16

grey goose, honeydew simple syrup, fresh lime juice, blackberry, club soda

RASPY ROSA 20

glenlivet 12 year, sweet vermouth, raspberry simple syrup, fresh lime juice

SUMMER'S SONG 21

hendricks gin, st. germaine, kiwi simple syrup, fresh lemon juice, muddled kiwi, fresh basil

SUCKER PUNCH 19

courvoisier, aperol, licor 43, guava puree, simple syrup, fresh lemon juice

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

GEESE BERRY 21

suntory toki whiskey, gooseberry simple syrup, benedictine, fresh lemon juice, muddled gooseberry

PRACTICE WHAT YOU PEACH 19

peach infused del maguey vida mezcal, grand mariner, fresh lime juice, peach puree

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 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 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**

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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 **13 / 6 oz**

MOUTON CADET GRAVES 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.