

Signature Drinks

La Güera Rodríguez \$22

Bañez Mezcal Joven, Pineapple, Lime, Tamarind, Chipotle

Allende \$20

Absolute Elyx, Pulque, Lime, Hibiscus, Chateau Aloe Liqueur, Topo Chico, Mint

Maria Rosé \$18

Herradura Ultra Añejo, Lillet Rosé, Lemon, Raspberry, Rosé

Cosmo Blanco \$14

Milagro Silver Tequila, White Cranberry Juice, Coconut Water

Gobernadora \$24

Rey Campero Espadín Mezcal, Cynar Amaro, Carpano Bianco, Nixta Corn Liqueur

El Vaquero \$20

Blackland 100 Proof Rye, Blackland Texas Pecan Brown Sugar Bourbon, Alessio Italian Vermouth, Orange Oil

Carajillo \$15

Licor 43, Fresh Espresso

House Margarita \$14

Cimarron Blanco Tequila, Cointreau, Lime

Top Shelf Margarita \$24

Cascahuín Plata, Cointreau, Lime

Los Postres

Tres Leches del Desierto

Deconstructed Tres Leches dessert, amonite shell ice cream. \$16

Fresas con Crema

Mexican vanilla bean cream, berries, berry foam, tulip cookie chunks, couli. \$14

Lunch

❖ Chile en Nogada Tradicional \$ 52 ❖

Stuffed poblano peppers, pork, beef, seasonal fruits such as peach, apple and pear, raisins, almonds, topped with nogada sauce, walnuts, fresh cheese, and pomegranate.

**Suggested Pairing with
Tattinger Champagne \$ 30 Glass / \$110 Bottle**

Para compartir

Nopalitos Fritos

Fried tender cactus with a touch of bacon, accompanied with heirloom maiz and nixtamal tortillas. \$20

Ceviche “El Porvenir”

White fish, Norwegian salmon and house-made tostada. \$19

Cazuela de Chorizo

House-made chorizo, bruleé panela cheese, oregano pickled onion, served with house-made tortillas \$18

Enchiladas Queso Queso

Homemade artisanal tamarind mole, queso fresco, goat cheese, topped with ajonjolí and crema, potatoes in a slow cooked spicy tomato sauce. \$24

Tártara de Atún **New**

Tuna, avocado mousse, mexican tapenade, bell pepper vinaigrette. \$29

Guacamole

Accompanied with heirloom maíz nixtamal tortillas. \$16
Add on:

- Chapulines \$12
- Chicharrón de rib eye \$14

Totopos

Fried tortilla chips, cured nopales, Mexican requesón, serrano salsa, red salsa. \$9

f **@** Don Artemio Fort Worth 3268 W 7th St. Fort Worth, TX. (817) 470-1439

Ensaladas y Sopas

Ensalada de Espinaca Baby con Aguacate

Baby spinach, bacon bits, avocado, shredded parmesan, dressed with an ancho balsamic reduction. \$16

Ensalada de Palmito

Grilled heart of palms, panela cheese, tomato, avocado, peanut chili vinaigrette. \$18

Ensalada de Betabel Baby con Salmón **New**

Roasted baby beets, lettuce, frisé, pasilla peanut vinaigrette, queso fresco, salmon \$17

Sopa Tarasca

Michoacán based soup, fried mini tortillas, queso fresco, diced avocado, table side pour of a slow cooked tomato pasilla soup. \$14 Add chicken +\$6

TACOS (3 pieces)

Tacos de Filete con Papa **New**

Fillet mignon, diced potato, ranchera sauce, avocado mousse, oregano-pickled onion. \$18

Tacos de Lengua

Overnight braised beef tongue, sautéed in salsa verde, tequila cured tomato, onion and cilantro. \$19

Palomas de Cabrito

Flour tortilla cabrito tacos, cabbage tomato salad. \$18

Taco Vegano **New**

Zucchini pastor, pineapple pico de gallo, dehydrated hibiscus flower. \$18

DON ARTEMIO®

MEXICAN HERITAGE

Sopecitos (3 pieces)

Pulpo con Chicharrón **New**

Ajillo octopus, refried beans with bacon, chorizo and cheese, chicharron, avocado. \$20

Dry Aged Wagyu **New**

Dry aged new york strip, ancho-pasilla herbed black bean purée, serrano aioli. \$21

Pollo en Salsa Verde **New**

Ancho-pasilla herbed black bean purée, salsa verde chicken, cabbage, tomato. \$18

Chorizo **New**

Ancho-pasilla herbed black bean purée, guacamole, house-made chorizo, lettuce, cured tomato, queso fresco, cream. \$18

Plato Fuerte

Filete de Res Asado 8 oz

Broiled filet mignon on chipotle sauce, ancho-pasilla herb black bean puree, grilled calabacita and baby carrot. \$44

Quesadillas Mexicanas Fritas

Fried corn-based quesadilla, pureed beans, lettuce and cream. \$18

Choice of:

- Salsa verde chicken.
- Julienne poblano, onions.

Chilaquiles Rojos

Corn tortillas lightly fried in salsa roja, onion, cream, queso fresco, avocado. \$19

Add Chicken \$8

Add Filet Mignon \$20