

Sunday Brunch

DON ARTEMIO®

FORT WORTH

PARA EMPEZAR

Bowl de Açai **GF/V**
Frozen Acai Bowl, coconut shavings, Oaxacan cocoa nibs, goji berries, blueberries, strawberries and banana. **19**

Guacamole **GF**
Accompanied with house made heirloom blue corn tortillas. **23**
Add on:
- Chapulines **16**
- Chicharrón de Ribeye **14**

Ensalada con Burrata y Aderezo de Chile Poblano **GF**
Baby romaine, burrata, palmito, cherry tomatoes, roasted pepitas, roasted poblano dressing **21**
Add on:
- 4 oz filet **22**
- 4 oz salmon **18**
- 5 oz chicken breast **12**

PROTEINS

Tacos de Lengua (3) **GF**
Overnight braised beef tongue, sautéed in salsa verde, tequila cured tomato, onion and cilantro. **26**

Ceviche Tatemado **GF**
Texas striped bass and octopus in serrano vinaigrette, piquín salt and charred avocado. **27**

Cazuela de Chorizo **GF**
House-made chorizo, bruleé panela cheese, oregano pickled onion, served with house made heirloom blue corn tortillas. **26**

Quesadillas Mexicanas Fritas **GF**
Fried heirloom blue corn quesadilla, Ancho pasilla herbed black bean puree, lettuce and cream. **18**
Choice of:
- Chicken in tomatillo sauce.
- Julienne poblano and onions.

HUEVOS

Machacado con Huevo **GF**
Traditional dry Mexican meat, scrambled eggs and pico de gallo, served with refried beans and avocado **18**

Huevos con Chorizo
Sunny side up eggs layered with corn tortillas, refried beans with house made chorizo on top. **18**

Huevos Benedictinos
Two eggs benedict, chipotle hollandaise, prosciutto, green salad, over a brioche toast. **23**

Enfrijoladas
Three corn tortillas filled with scrambled eggs and pico de gallo, dressed in a black bean sauce. **19**

Steak & Eggs
6oz Tenderloin, black bean purée with fresh cheese, avocado, two eggs. **42**

CHILAQUILES

Chilaquiles de Pato **GF**
Confit duck, salsa verde and a chicharrón tetela, Chihuahua cheese, refried beans. **24**

Chilaquiles Rojos con Burrata **GF**
Slow cooked tomato sauce, cured cactus, avocado, burrata cheese, refried beans. **21**
Add on:
- Chicken **8**
- 4oz Filet Mignon **22**
- Egg **4**

DULCES

Torreja de Brioche con Salsa de Gloria
French toast, gloria sauce, berries, mexican vanilla bean ice-cream. **19**

Tres Leches del Desierto
Deconstructed Tres Leches Dessert, Ammonite Shell ice cream. **19**

Canasta de Pan
Fresh made Conchas or Buñuelos de Viento **7ea**

CAFÉ DE OAXACA

Americano	5
Latte	7
Cappuccino	7
Drip Coffe	5

*Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. If you have allergies, please alert us as not all ingredients are listed. Some items will have limited availability.

HANGOVER BAR

House Margarita
Suerte Blanco Tequila, Combier, Lime, Orange **14**

Top Shelf Margarita
Don Fulano Blanco, Combier, Lime, Orange **24**

Cuatrociénegas
Cañada Rum, Raspberry / Blackberry Puree, Lime Juice
Agave, Topochico **19**

Tacubaya
Condesa Gin, Lemon Juice, Ginger Juice, Lavender Honey
Syrup, Black Lemon Bitters **19**

Sabinas
Banhez Mezcal Joven, Clamato, Lime, Cucumber **18**

El Zacatecas
Banhez Mezcal Joven, Guava Puree, Lime Juice, Chipotle
Tamarind Syrup **24**

Carajillo 43
Licor 43, Fresh Oaxaca Espresso **16**

Mimosa 9 (Orange/Grapefruit)

Housemade Bloody María 12

ZERO PROOF COCKTAILS

Fresca
Cucumber, Orange, Lime, Agave, Jalapeño, Sparkling Water **14**

La Cariñosa
Lemon, Honey, Sparkling Mineral Water **12**

La Chica Fresa
Lime, Strawberry, Jamaica, Sparkling Mineral Water **12**

El Jarrito
Grapefruit, Lime, Tamarind Chipotle Syrup, Sparkling Water **12**

SPARKLING WINE	El Bajío Sparkling Brut 16 / 58
	Campo Viejo Brut 10 / 36
	Piper Heidsieck 30 / 110