

# DON ARTEMIO®

## Lunch

This Menu Available 11:00 a.m. to 3:00 p.m.

### ❖ Daily Specials ❖

#### Monday

##### Torta de Cabrito

Cabrito confit torta, chorizo, Chihuahua cheese, chipotle, arúgula. \$18

#### Wednesday

##### Asado de Puerco

Typical northern Mexican dish, slow cooked pork in adobo, garlic white rice, refried beans, accompanied with handmade heirloom blue corn tortillas. \$18

#### Friday

##### Lubina Rallada

Butter pan seared Texas striped bass, black bean herb sauce, pico de gallo, micro cilantro, calabacitas. \$24

#### Tuesday

##### Tacos de Barbacoa (3)

12 hour slow braised beef barbacoa, tequila cured tomato, onion, flour tortilla and cilantro. \$18

#### Thursday

##### Tamal de Cerdo

Pork confit tamal, frijoles puercos, chipotle sauce, poblano pepper creamy sauce. \$18

Add:

· Poached egg \$3

#### Saturday

##### Crepa de Barbacoa

Crepe stuffed with a 12 hour slow braised beef barbacoa, refried beans, green sauce, cream, panela cheese. \$20

#### Ensalada de Betabel Baby

GF / V

Roasted baby beets, lettuce, friséé, pasilla peanut vinaigrette, queso fresco. \$18

Add:

· Filet 4oz \$22

· Salmon 4oz \$18

· Chicken breast 6oz \$12

#### Ensalada de lechugas

##### locales, Nuez y Vinagreta Balsámico con Chile

Ancho GF / PV

Bok choy, Red Russian kale, salad burnet with Texas pecans, ancho balsamic vinaigrette, grilled pears, queso fresco, and housemade dry-aged chorizo crumbles. \$18 

#### Quesadillas Mexicanas

Fritas GF / V

Fried handmade heirloom blue corn quesadilla, ancho pasilla herbed black bean purée, lettuce and cream. \$18

Choice of:

- Green sauce chicken.

- Julienne poblano, onions. 

#### Tacos (3 pieces)

##### Tacos de Filete con Papa GF

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

##### Tacos de Cabrito

Flour tortilla filled with slow-cooked cabrito, served with a cabbage and tomato salad on the side. \$18

##### Tacos de Pulpo con Chicharrón GF

Octopus in ajillo sauce, served with green pork crackling and refried beans. \$18

#### Cortadillo Ranchero de

Ribeye GF

Ribeye tips in tomato sauce with diced potatoes and jalapeño. Served with handmade heirloom blue corn tortillas, rice and refried beans. \$23

#### Pescado en Costra

de Papa GF

Potato-crusting Texas striped bass served with cauliflower rice and guajillo adobo sauce. \$32 

V- Vegetarian

PV - Possibly Vegetarian

GF- Gluten Free

# DON ARTEMIO®

## Signature Cocktails

Happy Hour Every Day From 3 p.m. - 5 p.m.

\$4 Off Signature Drinks  
\$6 House Wine / \$4 Beer

### House Margarita \$14

Suerte Blanco Tequila, Combier, Lime, Orange

### Top Shelf Margarita \$24

Don Fulano Blanco, Combier, Lime, Orange

### Carajillo 43 \$16

Licor 43, Fresh Oaxaca Espresso

### Montero \$19

Derrumbes Mezcal Durango, Amargo de Chile,  
Tamarind, Combier, Lime

### El Zacatecas \$ 24

Banhez Mezcal Joven, Guava Puree, Lime Juice  
Chipotle Tamarind Syrup

### Tacubaya \$ 19

Condesa Gin, Lemon Juice, Ginger Juice,  
Lavender Honey Syrup, Black Lemon Bitters

### El Gallo \$ 22

Patron Reposado Tequila, Damiana, Nixta,  
Angostura Bitters, Aztec Chocolate Bitters

### El Hunter \$ 21

Don Julio 70 Tequila, Beet Infused Clamato, Lime Juice  
Grapefruit Juice, Jamaica Syrup

### Cuatrociénegas \$ 19

Cañada Rum, Raspberry / Blackberry Puree, Lime Juice  
Agave, Topochico

### El Chihuahua \$ 21

Nocheluna Sotol, Yellow Chartreuse, Lime Juice,  
Melón Syrup

### Pantera \$ 24

Blackland Bourbon, Aperol, China-China Amaro,  
Damiana, Mole Bitters, Angostura Bitters

### Punto Verde \$ 21

Illegal Reposado Mezcal, Green Chartreuse,  
Sweet Vermouth, Damiana

## Zero Proof Cocktails

### Fresca \$14

Cucumber, Orange, Lime, Agave, Jalapeño,  
Sparkling Mineral Water

### La Cariñosa \$12

Lemon, Honey, Sparkling Mineral Water

### La Chica Fresa \$12

Lime, Strawberry, Jamaica, Sparkling Mineral Water

### El Jarrito \$12

Grapefruit, Lime, Tamarind Chipotle, Sparkling Mineral Water

## Café Mexicano de Chiapas

Americano \$5

Latté \$7

Capuccino \$7

Drip Coffe \$5

