

DON ARTEMIO®

FORT WORTH

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. **V**

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-cruste Texas striped bass served with cauliflower rice and guajillo adobo sauce. **32** 

V - Vegetarian

PV - Possibly Vegetarian

GF - Gluten Free

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

\$4 off Signature Drinks

\$6 House Wine / \$4 Beer

Signature Cocktails

House Margarita

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

Top Shelf Margarita

Don Fulano Blanco, Combier, Lime, Orange **24**

Carajillo 43

Licor 43, Fresh Oaxaca Espresso **16**

Montero

Derrumbes Mezcal Durango, Amargo de Chile,
Tamarind, Combier, Lime **19**

El Zacatecas

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

Tacubaya

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

El Gallo

Patron Reposado Tequila, Damiana, Nixta,
Angostura Bitters, Aztec Chocolate Bitters. **22**

El Hunter

Don Julio 70 Tequila, Beet Infused Clamato, Lime Juice
Grapefruit Juice, Jamaica Syrup. **21**

Cuatrociénegas

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

El Chihuahua

Nocheluna Sotol, Yellow Chartreuse, Lime Juice,
Melón Syrup **21**

Pantera

Blackland Bourbon, Aperol, China-China Amaro,
Damiana, Mole Bitters, Angostura Bitters **24**

Punto Verde

Illegal Reposado Mezcal, Green Chartreuse,
Sweet Vermouth, Damiana. **21**

Zero Proof Cocktails

Fresca

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

La Cariñosa

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

La Chica Fresca

Lime, Strawberry, Jamaica, Sparkling Mineral Water **12**

El Jarrito

Grapefruit, Lime, Tamarind Chipotle,
Sparkling Mineral Water **12**

Café Mexicano de Chiapas

Americano **5**

Latte **7**

Capuccino **7**

Drip Coffee **5**