

# DON ARTEMIO®

MEXICAN HERITAGE

## Lunch

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

### ❖ Daily specials ❖

#### Monday

##### Chile Ancho Relleno de Chicharrón

Chile Ancho stuffed with chicharrón in salsa verde, black bean purée, tomato sauce. \$19

#### Wednesday

##### Asado de Puerco

Typical northern Mexican dish, slow cooked pork in adobo, white garlic rice, frijoles puercos, accompanied with blue heirloom hand made tortillas \$18

#### Friday

##### Lubina Rallada

Butter pan seared texas striped bass, black bean herb sauce, pico de gallo, micro cilantro, calabacitas. \$22

#### 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, dry chipotle sauce, poblano pepper creamy sauce. \$16

Add:

· Poched egg \$3

#### Saturday

##### Crepa de Barbacoa

Stuffed crepe of a 12 hours slow braised beef barbacoa, frijoles puercos, salsa verde, cream, panela cheese. \$18

##### Quesadillas Mexicanas

##### Fritas **GF / V**

Fried corn-based quesadilla, black bean purée, lettuce and cream. \$16

Choice of:

- Salsa verde chicken.
- Julienne poblano, onions.

##### Enchiladas Queso Queso **GF** (3 pcs)

Deep fried enchiladas, stuffed with queso fresco and goat cheese, topped with homemade artisan tamarind mole, ajonjolí, crema, potatoes in a slow cooked habanero-tomato sauce. \$18

##### TACOS (3 pieces)

##### Tacos de Filete con Papa **GF**

Fillet mignon, diced potato, ranchera sauce, avocado mousse, oregano-pickled onion. \$15

##### Palomas de Cabrito

Flour tortilla cabrito tacos, cabbage tomato salad. \$17

##### Ensalada de Betabel Baby con Salmón **GF / V**

Roasted baby beets, lettuce, frisée, pasilla peanut vinaigrette, queso fresco, salmon. \$24

##### Ensalada de Arúgula **GF / V**

Arúgula, chile guajillo vinaigrette, orange supremes, toasted almonds, goat cheese. \$14

Add:

- Filet 4oz \$19
- Salmon 4oz \$16
- Chicken breast 5oz \$10

##### Sopecitos (3 pieces)

##### Carne Asada **GF**

Sauted beef tips, ancho-pasilla herbed black bean purée, serrano aioli. \$17

##### Pulpo con Chicharrón **GF**

Ajillo octopus, refried beans with bacon, chorizo and cheese, chicharron, avocado. \$17

**V**-Vegetarian **PV** - Possibly Vegetarian **GF**- Gluten Free

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## Signature Cocktails

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

\$4 Off Signature Drinks

\$6 House Wine

\$4 Beer



### **La Güera Rodríguez \$22**

Banhez Mezcal Joven, Pineapple, Lime, Tamarind, Chipotle

### **House Margarita \$14**

Cimarron Blanco Tequila, Combier, Lime, Orange

### **Top Shelf Margarita \$24**

Wild Common Blanco, Combier, Lime, Orange

### **Tierra Caliente \$20**

Uruapan Charanda Añejo, Turmeric Infused Mezcal,  
Lime, Charred Orange, Cinnamon

### **Carajillo \$15**

Licor 43, Fresh Espresso

### **Oasis \$22**

Absolut Elyx Vodka, Aperol, Strawberry, Cucumber, Jamaica,  
Lime, Basil, Cava, Sparkling Mineral Water

### **Santa Clara \$18**

Blackland Bourbon, Blackland TX Pecan Brown  
Sugar Bourbon, Heavy Cream, Tres Leches Cream, Smoked  
Sea Salt, Orange Zest

### **El Jefe \$24**

Patrón Ahumado Reposado, Chocolate Mole, Clove,  
Luxardo Cherry, Orange Oil

## Zero Proof Cocktails

### **Candela \$12**

Pineapple, Golden Beet, Lime, Ginger, Cinnamon, Sparkling  
Mineral Water

### **Bugambilia \$12**

Coconut Milk, Orange, Pepitas, Lime, Smoked Saline

## Café Mexicano de Chiapas

Americano \$5

Capuccino \$7

Latté \$7

Drip Coffe \$5

