

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. 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 GF

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

Tacos de Pulpo con Chicharrón GF

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

Pescado en Costra

de Papa GF

Potato-crust 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

