

DON ARTEMIO®

FORT WORTH

Brunch

PARA EMPEZAR

Bowl de Açai **GF/V**

Frozen Acai Bowl, coconut shavings, Oaxacan cocoa nibs, goji berries, blueberries, strawberries and banana. **19**

El Bowl **PV**

Poached egg, roasted tomato, grilled carrot, spinach, homemade chili hummus, quinoa, fried pecan breaded avocado. **23**

Guacamole **GF**

Accompanied with house made heirloom blue corn tortillas. **23**

Add on:

- Chapulines **16**
- Chicharrón de Ribeye **14**

Totopos

Housemade tortilla chips, cured nopales, Mexican requesón, serrano sauce, red sauce. **9**

PROTEINS

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**

Tacos de Lengua (3) **GF**

Overnight braised beef tongue, sautéed in salsa verde, tequila cured tomato, onion and cilantro. **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**

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