

DON ARTEMIO®

FORT WORTH

Lunch

Menu available from 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 redfish, 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 **GF**

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**

Appetizers

Ensalada con Burrata y

Aderezo de Chile Poblano **GF**

Baby romaine, burrata, palmito, cherry tomatoes, roasted pepitas, roasted poblano dressing **21**

Add 4 oz filet **22**

Add 4 oz salmon **18**

Add 5 oz chicken breast **12**

Camarones

Enchipotlados

Shrimp, creamy chipotle sauce, white garlic rice, sourdough bread **19**

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**

Ensalada de espinaca baby

y productos locales **GF**

Baby spinach, baby arugula, honey goat cheese mousse, Texas peaches, pecans, chile pasilla vinaigrette. **21**

Add shrimp **14**

Tacos de Cabrito

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



Tacos de Filete con Papa **GF**

Chopped filet mignon, diced potato, ranchera sauce, avocado mousse, oregano-pickled onion. **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**

V- Vegetarian

PV - Possibly Vegetarian

GF- Gluten Free

DON ARTEMIO®

FORT WORTH

Happy Hour

Every day from 3 p.m. to 6 p.m.

Cocktails

House Margarita

Suerte Blanco Tequila, Combier, Lime, Orange **10**

Red Sangria

Red Wine, Mango Nectar, Jamaica Syrup, Lime Juice, Orange Juice, Grape Juice, Squirt **10**

Rosé Sangria

Rosé Wine, Coconut Water, Strawberry Syrup, Lemon Juice, Fresh Strawberries **10**

Mezcal Sour

Mezcal, Cinnamon-Black Pepper-Honey Syrup, Alessio Vermouth di Torino, Lime Juice, Orange Juice, Aztec Chocolate Bitters **10**

\$4 Off Signature Drinks

Bites

Tostada de Tiritas Estilo Guerrero **GF**

A fresh coastal dish from Ixtapa-Zihuatanejo featuring thin strips of fresh white fish, quick-cured in lime juice with red onion and oregano. **8**

Carpaccio de Filete

Tenderloin carpaccio, cured cactus salad, balsamic reduction, grapes, and lemon gel. **9**

Quesadilla de Chorizo **GF**

Fried corn-based quesadilla, house-made chorizo, Chihuahua cheese, black bean purée, lettuce, and crema. **7**

Atún Sellado **GF**

Seared Bluefin tuna, Sicilian vinaigrette, topped with salmon caviar. **12**

Available at the bar, patio and bar seating

Flight Boards

Don Artemio Agave Board **M/P**

Three Expressions “Seasonal”

Casa Dragones Tequila **55**

1oz Blanco \ 1oz Reposado \ 1oz Añejo

Reserva de la Familia Tequila **55**

1oz Platino \ 1oz Reposado \ 1oz Añejo Private Batch

Café Mexicano

Ask our server for our rotating mexican coffee selection

Americano **5**

Latte **7**

Espresso **4**

Drip Coffe **5**

Capuccino **7**

*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.