

DON ARTEMIO®

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 heirloom maíz nixtamal tortillas. \$23

Add on:

- Chapulines \$16
- Chicharrón de Rib Eye \$12

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, bruléé panela cheese, oregano pickled onion, served with heirloom house made 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 mix with housemade chorizo, Served with refried beans, avocado and hand made heirloom blue corn tortillas. \$18

Huevos Benedictinos

Two eggs benedict, chipotle hollandaise, prosciutto, green salad, over a brioche toast. \$23

Steak & Eggs

6oz Tenderloin, black bean purée with cotija 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 \$7 each

CAFÉ DE OAXACA

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| 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 \$14

Suerte Blanco Tequila, Combier, Lime, Orange

Top Shelf Margarita \$24

Don Fulano Blanco, Combier, Lime, Orange

Cuatrociénegas \$19

Cañada Rum, Raspberry / Blackberry Puree, Lime Juice Agave, Topochico

Tacubaya \$19

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

Sabinas \$18

Banhez Mezcal Joven, Clamato, Lime, Cucumber

El Zacatecas \$24

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

Carajillo 43 \$16

Licor 43, Fresh Oaxaca Espresso

Mimosa \$9 (Orange/Grapefruit)

Housemade Bloody María \$12

ZERO PROOF COCKTAILS

Fresca \$14

Cucumber, Orange, Lime, Agave, Jalapeño, Sparkling 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 Syrup, Sparkling Water

SPARKLING WINE

El Bajío Sparkling Brut \$ 16 / \$ 58

Campo Viejo Brut \$ 10 / \$ 36

Piper Heidsieck \$ 30 / \$110