


**nixtamal**  heirloom corn from oaxaca. ground & cooked in house.

**oxtail quesadilla**  
huancaína, pickled jalapeños, marinated cabbage, queso mixto **12**

**sope**  
cochinita pibil, bean puree, habanero-onion salsa (x-ni pek) **14**

**queso fundido**  
queso mixto, chorizo verde, toreados **11**

**guacamole**  
herby guacamole **12**

**heirloom corn tortillas & salsa tasting**  
house ground corn, salsa roja asada, salsa verde, salsa macha **5**

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## crudo\*\*

**hamachi**  
papaya, herby-coconut leche de tigre **19**

**borracho snapper**  
key lime, mezcal, cilantro-basil aguachile **19**

**tostadas**  
- jumbo lump crab, corn, avocado, tomato, tomatillo salsa, herbs **18**  
- tuna, morita aioli, crispy onions, avocado, herbs **18**

**beef tartare**  
smoked bean, shaved egg yolk, morita chili **14**

**campechana**  
shrimp, octopus, squid ink tostada **16**

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## uno

**burrata with heirloom tomato**  
pasilla verde salsa, young herbs, crispy leeks **12**

**mixed lettuce 'caesar'**  
árbol - anchovy vinaigrette, radish, chicharrón de queso, lemon **12**

**beet pibil** *based upon farm availability*  
slow roasted beets, queso ranchero, sour orange-burnt honey vinaigrette **14**

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**dos** *best enjoyed when shared with friends & accompanied with mezcal*

**chili roasted chicken**  
white mole, bacon braised cabbage, cebollitas **26**

**shrimp al carbon**  
valentina-brown butter, garlic-pequin crumb, masa **30**

**patos locos tacos**  
duck carnitas, citrus mojo, cilantro salad **28**

**pork chicharron**  
crisp belly, mole amarillo, cilantro adobo, citrus **32**

**barbacoa beef short-rib**  
jalapeño-chayote escabeche, cashews **34**

**pescado carbon y cangrejo**  
swordfish with crab, pickled cebollitas, roasted poblanos, masa **38**

**lamb adobo**  
braised lamb shank, guajillo broth, blue corn dumplings, onion, serrano **32**

**pork pibil**  
pork tomahawk, salsa verde, white onion, cilantro, pickled piña **2 per oz**

**carne asada**  
citrus marinated rib roll, salsa macha, verde mojo, queso frito **38**

**"el jefe"**  
bone-in ribeye, grilled cebollitas, roasted tomato, smoked chile butter **2.5 per oz**

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## lados

**verduras**  
brussel sprouts, verde chorizo, green mole **8**

**esquites**  
sweet butter poached corn, smoked aioli, queso fresco, lime, cilantro **8**

**smashed papas bravas**  
smoked chili aioli, fried herbs, lime **8**

try allie's desserts

happy hour daily - 4:30 pm - 6:30 · \$3 off cocktails, wine & draft beer

**ATX COCINA**  
**MODERN MEXICAN**

chef kevin taylor

\*we are a gluten-free kitchen

\*\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness  
\*\*\*food allergy notice: please be advised that food prepared here may contain these ingredients: milk, eggs, soybean, peanuts, tree nuts



Masienda purveys non-GMO maize, beans and chilies that celebrate provenance, flavor and culinary application.

Masienda partners with farmers, extension groups, preservationists, seed breeders, sustainability experts, seed banks and seed custodians while thoughtfully sourcing the finest Mexican heirloom ingredients available.