

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

empanadas
smoked refritos, queso mixto, guajillo salsa 11

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 12

guacamole
herby guacamole 12

heirloom corn tortillas & salsa tasting
house ground corn, verde, salsa macha, borracha, smoked bean 5

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

campechana
shrimp, octopus, avocado, salsa roja 16

huarache
mezcal and citrus cured trout, serrano kosho, queso requeson, crispy capers 18

uno

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

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

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

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 32

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

barbaçoa beef short-rib
jalapeño-chayote escabeche, cashews 34

pescado a la talla *based upon farm availability*
red chile adobo, herby green chile, chayote slaw MKT

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

chuleta de cerdo
pork tomahawk, salsa verde, white onion, cilantro, pickled piña 2 per oz

la trucha
artic char, smoked sofrito, bacon, black beans, kale, avocado, tomatillo broth 32

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

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.