

# lunch

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

**empanadas**  
smoked refritos, queso mixto, guajillo salsa 11

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

**sope**  
cochinita pibil, smoked refritos, x-ni pek 14

**queso fundido**  
queso mixto, chorizo verde, toreados 12

**guacamole**  
herby 13  
spicy crab, cilantro, salsa cascabel, queso anejo 18

## crudo\*\*

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

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

**cangrejo**  
jumbo lump, corn, avocado, tomato, tomatillo salsa 18

**atun**  
taro crisp, morita aioli, crispy onions, avocado, serrano vinaigrette 18

**campechana**  
shrimp, octopus, avocado, salsa roja 16

## uno

**mixed lettuce 'caesar'**  
lemon-anchovy dressing, radish, chicharrón de queso, arbol 12

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

**cocina chop salad**  
sweet gem lettuce, habanero-lemon vinaigrette,  
piloncillo glazed bacon, egg, candied pecans, chives, pickled chiles 14

**add beef 10 · add shrimp 8 · add chicken 6**

## dos

**fish**  
mexi-slaw, kale chicharron, golden raisins, pickled chiles, verde veracruzana 18

**duck**  
carnitas style, sour orange salsa, cilantro salad, habanero aioli 16

**chicken**  
avocado, puffed grain, lettuce, crema, radish, chipotle 12

**quail**  
wild mushrooms, green chile salsa, sweet potato, texas mop 15

**beef**  
serrano salsa, smoked bean, macha aioli, queso anejo 16

**pork**  
belly, creamy salsa verde, onion, cilantro 14

**flor**  
hibiscus falafel, sunflower butter, pickled carrot, candied hibiscus 12

## amigos

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

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

## lados

**verduras**  
brussel sprouts, mole verde, green chorizo 12

**esquites**  
sweet butter poached corn, smoked aioli, queso fresco, lime, cilantro 10

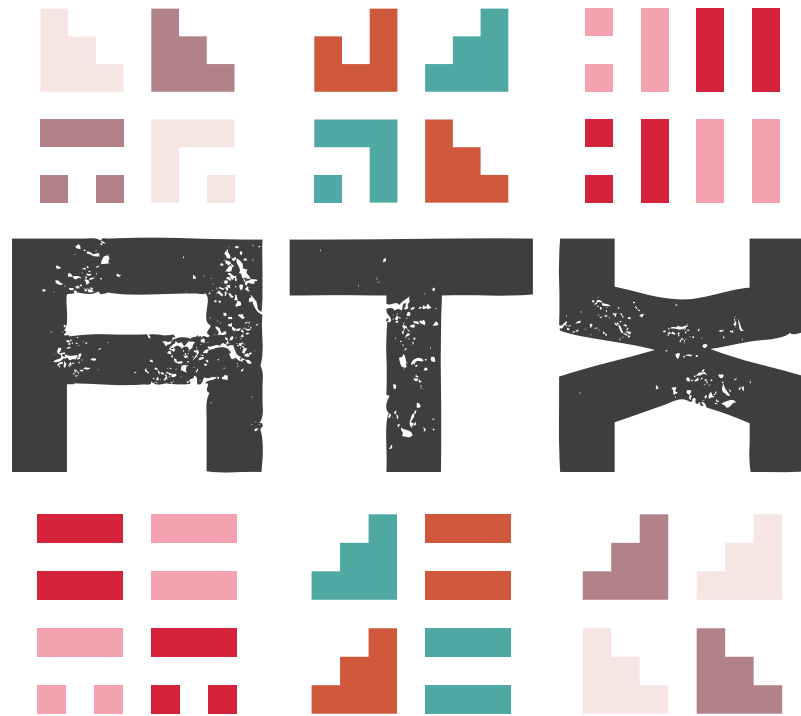
*\*we are a gluten-free kitchen*

*\*\* 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*

**ATX COCINA**  
MODERN MEXICAN

chefs kevin taylor · allie oliva · jon escamilla



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.