

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

**tacos de flor**  
hibiscus falafel, sunflower butter, pickled carrot, candied hibiscus 14

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

**guacamole** *limited availability*  
herby guacamole 13

**heirloom corn tortillas & salsa tasting** 5

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## crudo\*\*

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

**borracho snapper**  
key 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

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## uno

**burrata y betabels**  
piloncillo-habanero honey, sour orange, serrano pesto tatela 14

**mixed lettuce 'caesar'**  
árbol - anchovy vinaigrette, radish, chicharrón de queso, lemon 14

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

**swordfish en pozole verde**  
pork belly, shaved brussels, radish, charred avocado, hominy 38

**shrimp al carbon**  
coal roasted prawns, salsa diablo, mole amarillo, crispy onion, herbs, arbol-garlic butter 36

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

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

**pescado a la talla**  
red chile adobo, herby green chile, chayote slaw MKT

**lamb al carbon**  
lamb porterhouse, charro beans, lemon yogurt 38

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

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

**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 12

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

**smashed papas bravas**  
smoked chili aioli, fried herbs, lime 10

**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.