

lunch

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

empanadas
smoked refritos, queso mixto, guajillo salsa 12

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

sope
cochinita pibil, bean puree, habanero-onion salsa (x-ni pek) 15

fundido
chorizo rojo, rajas, smoked tomato 14

guacamole *limited availability*
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
sweet red crab, sesame-habanero macha, chayote, jicama, plantain 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

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

fish
veracruzana, garlic – parsley salsa, charred red onion, green cabbage 22

duck
mole poblano, cashew vinaigrette, sesame crumb 24

chicken
fried chicken, lime-habanero aioli, pickled cabbage, black bean & plantain puree 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.