

BEBIDAS

NO & LOW

Gabacho / Tito's, Oloroso, Sweet Pea Cordial, Unicum, Lemon	\$12
Sin Piquete / Ritual Tequila Alternative, Lavender Syrup, Lime	\$13
St. Agrestis Phony Negroni	\$9
Mexican Coke	\$5
Mexican Squirt	\$5
Agua De Piedra Mineral Still Water / MX	\$5
Agua De Piedra Mineral Carbonated Water / MX	\$5

HOUSE COCKTAILS

Choby's Kryptonite / Real Del Valle Tequila, Fernet, Oaxacan Bitters	\$14
Gusto Vino / Rioja, Mexican Coke, Lime	\$12

SPECIALTY COCKTAILS

Guillermo's Paloma / Cerdito Muerto "Squirt"	\$14
Piña Colada / Real del Valle Tequila, Amaras Verde Mezcal	\$14
Firing Squad / Centenario Plata, Sotol, Lime, Grenadine, Bitters, Saline, Tonic	\$14
Pilsen Old-Fashioned / Centenario Añejo, Sotol, Tamarind Cordial, Bitters	\$16
Saturn / Bar Hill Gin, Passion Fruit Liqueur, Orgeat, Falernum, Lemon	\$16
Vieux Carré / Planteray Coconut Rum, Dickle Rye, Benedictine	\$17
Espresso Martinez / Don Julio Reposado, Coconut Banana Cordial, Espresso	\$17

BEER & WINE

Casa Humilde MAIZAL Draft	\$8
Casa Humilde NEBLINA Draft	\$9
Casa Magoni Cab Sauvignon / Baja California, MX	\$15 glass / \$42 bottle
Casa Jipi Sauvignon Blanc / Baja California, MX	\$14 glass / \$38 bottle
Casa Jipi Rosé Of Barbera / Baja California, MX	\$14 glass / \$38 bottle
El Bajío Brut / Valle De Berna, Querétaro, MX	\$15 glass / \$40 bottle
Dos Búhos Chenin Blanc / Guanajuato, MX	\$68 bottle
Guanamé Malbec Blend / Guanajuato, MX	\$50 bottle
Barrigón Rosado / Querétaro, MX	\$75 bottle

Beverage Notes: We do not use any processed sugars, processed syrups, or imitation flavoring in our beverage program. All fruits & veggies are juiced, strained, and then clarified. All cordials are made in-house from scratch.

COMIDA

CHILLED

Ceviche / U16 Shrimp	\$14
Aguachile / Sushi Grade Ahi Tuna	\$20

HOT

Duck Carnitas Nachos (6) / Black beans, Citrus Salad, Mint	\$25
Potato Flautas / Avocado, Valle Alto Queso	\$12
Mushroom Taco / Crimini, Slaw	\$5
Mamá Coco's Al Pastor Taco / Cebolla y Cilantro	\$6
Birria Taco / Goat, Raddish, Cebolla y Cilantro	\$7
Hamburguesa Aplastada (Double Patty) Chicago Cut™ Aged Prime Beef, Chorizo, Chihuahua, Pickled C.O.J.	\$20
Mediterranean Branzino / Chimichurri, Citrus, Oregano	\$27

DESSERT

Café De Olla Ice Cream	\$5
Guava Sorbet	\$5



**CERDITO
MUERTO**

@CERDITOMUERTOCHICAGO

Chef / Becky Carson

Beverage Consultant / Rachele Byrd-Townsell