

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 / Tequila del Dia, Fernet, Oaxacan Bitters	\$14
Gusto Vino / Rioja, Mexican Coke, Lime	\$12

SPECIALTY COCKTAILS

Guillermo's Paloma / Cerdito Muerto "Squirt"	\$14
Firing Squad / Centenario Plata, Sotol, Lime, Grenadine, Bitters, Saline, Tonic	\$14
Piña Colada Güera / Palomo Mezcal, Real del Valle Blanco	\$15
Pilsen Old-Fashioned / Centenario Añejo, Sotol, Tamarind Cordial, Bitters	\$16
Saturn / Bombay Sapphire, Passion Fruit Liqueur, Orgeat, Falernum, Lemon	\$16
Vieux Carré / Dickel Rye, Coconut Infused Rum, Benedictine, Rosé Vermouth	\$17
Espresso Martinez / Don Julio Reposado, Banana Coconut Cordial, Espresso	\$17

BEER & WINE

Casa Humilde MAIZAL Draft	\$9
Casa Humilde NEBLINA Draft	\$10
Casa Magoni Cab Sauvignon / Baja California, MX	\$15 glass / \$44 bottle
Casa Jipi Sauvignon Blanc / Baja California, MX	\$14 glass / \$42 bottle
Casa Jipi Rosé Of Barbera / Baja California, MX	\$14 glass / \$42 bottle
El Bajío Brut / Valle De Berna, Querétaro, MX	\$15 glass / \$45 bottle
Dos Búhos Chenin Blanc / Guanajuato, MX	\$68 bottle
Guanamé Malbec Blend / Guanajuato, MX	\$52 bottle
Barrigón Rosado / Querétaro, MX	\$75 bottle

COMIDA

CHILLED*

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

HOT

Duck Carnitas Nachos (6) / Frijoles, Citrus Salad, Mint	\$25
Potato Flautas / Avocado, Valle Alto Queso	\$12
Quesadilla Azul / Mushroom, Calabaza, or Prime Arrachera, Salsa Macha**	\$9/12
Mushroom Taco / Crimini, Slaw	\$5
Calabacita Taco / Squash, Corn, Pickled Tomato, Chihuahua	\$6
Chicken Tinga Taco / Cotija, Pickled Jalapeno	\$6
Mamá Coco's Al Pastor Taco / Cebolla y Cilantro	\$6
Birria Taco / Goat, Raddish, Cebolla y Cilantro	\$7
Hamburguesa Aplastada (Double Patty)	
Dry Aged Prime Beef, Chorizo, Chihuahua, Curtido	\$20
Mediterranean Branzino / Chimichurri, Citrus, Oregano	\$32

** item contains nuts

DESSERT

Café De Olla Ice Cream	\$6
Guava Sorbet	\$5



**CERDITO
MUERTO**

@CERDITOMUERTOCHICAGO

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.

* Consuming raw or undercooked shellfish, finfish, meat or eggs may create a higher risk of foodborne illness

Chef / Becky Carson

Beverage Consultant / Rachele Byrd-Townsell