



CERDITO
MUERTO

@CERDITOMUERTOCHICAGO

Chef / Becky Carson

Beverage Consultant / Rachele Byrd-Townsell

COMIDA

CHILLED**

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

HOT

Al's Tinga Tostada / Pickled Jalapeño, Cotija, Avocado Crema	\$7
Duck Carnitas Nachos (6) / Frijoles, Citrus Salad, Mint	\$25
Potato Flautas / Avocado, Cotija, Guajillo Salsa	\$12
Quesadilla Azul / Mushroom <u>or</u> Prime Arrachera, Salsa Macha*	\$9/12
Mushroom Taco / Crimini, Slaw	\$5
Roasted Carrot Taco / Pipián Verde, Queso Fresco, Pepitas, Pomegranate	\$6
Mamá Coco's Al Pastor Taco / Cebolla y Cilantro	\$6
Birria Taco / Goat, Raddish, Cebolla y Cilantro	\$7
Hamburguesa Aplastada (Double Patty)	\$20
Dry Aged Prime Beef, Chorizo, Chihuahua, Curtido	
Mediterranean Branzino / Chimichurri, Citrus, Oregano	\$32
Prime New York Strip 14 oz / Salsa Tatemada	\$62

* item contains nuts

DESSERT

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

BEBIDAS

Our drink program is the best example of how we approach everything at CERDITO MUERTO - with thought, care, and intention. Our beer and wine selection is exclusively Mexican. Our No & Low, House Cocktails, and Specialty Cocktails have **no processed sugars, no processed syrups, nor imitation flavoring. All fruits & veggies are juiced, strained, and then clarified. All cordials are made in-house from scratch. Most of our drinks that show up in front of you took hours of labor to create (no manches).** Come in and visit us to see a full drink menu and selection of spirits. We'll have something special waiting for you.

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