

COMIDA

CHILLED**

Aguachile / Sushi Grade Ahi Tuna

\$28

HOT

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| Sopa De Tortilla / Black Beans, Avocado, Cilantro, Sweet Potato (VG) | \$8/\$14 |
| Pozole Verde / Amish Chicken, Cabbage, Rábanos | \$16 |
| Al's Tinga Tostada / Pickled Jalapeño, Cotija, Avocado Crema | \$10 |
| Duck Carnitas Nachos (6) / Frijoles, Citrus Salad, Mint | \$25 |
| Potato Flautas / Avocado, Cotija, Guajillo Salsa (V) | \$12 |
| Quesadilla Azul / Mushroom (V) or Prime Arrachera, Salsa Macha* | \$9/\$12 |
| Mushroom Taco / Crimini, Slaw (VG) | \$5 |
| Beet Taco / Roasted & Pickled Beet, Goat Cheese, Habanero Orange Salsa (V) | \$7 |
| 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 | \$38 |
| U.S.D.A Prime New York Strip 14 oz (Friday & Saturday only) | \$65 |

DESSERT

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| Café De Olla Ice Cream | \$6 |
| Pear Crumble / Masa Harina, Pepita, Whipped Cream | \$10 |

* item contains nuts

(V) Vegetarian

(VG) Vegan

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.



CERDITO
MUERTO

@CERDITOMUERTOCHICAGO

Chef / Becky Carson

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