

COMIDA

CHILLED**

Aguachile / Sushi Grade Ahi Tuna **\$28**

HOT

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) **\$20**

Dry Aged Prime Beef, Chorizo, Chihuahua, Curtido

Mediterranean Branzino / Chimichurri, Citrus, Oregano **\$38**

U.S.D.A Prime New York Strip 14 oz (Friday & Saturday only) **\$65**

DESSERT

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 CREDITO 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.



CREDITO
MUERTO

@CREDITOMUERTOCHICAGO