

# COMIDA

## CHILLED\*\*

<b>Aguachile</b> / Sushi Grade Ahi Tuna	<b>\$28</b>
<b>Ceviche</b> / U16 Shrimp	<b>\$14</b>

## HOT

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

## DESSERT

<b>Café De Olla Ice Cream</b>	<b>\$6</b>
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\* item contains nuts

# 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

**Chef** / Becky Carson

**Beverage Consultant** / Rachele Byrd-Townsell

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