

COMIDA

CHILLED**

Aguachile / Sushi Grade Ahi Tuna \$28

HOT

Sopa De Calabaza / Kabocha, Chile En Aceite, Amaranth \$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 \$12

Quesadilla Azul / Mushroom or Prime Arrachera, Salsa Macha* \$9/12

Mushroom Taco / Crimini, Slaw \$5

Heirloom Carrot Taco / Pipián Verde, Queso Fresco, Pepitas, Pomegranate \$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 \$35

U.S.D.A Prime New York Strip 14 oz (Friday & Saturday only) \$62

DESSERT

Café De Olla Ice Cream \$6

Pear Crumble* / Masa Harina, Pepita, Whipped Cream \$10

* item contains nuts

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

Beverage Consultant / Rachele Byrd-Townsell

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