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# COMIDA

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## CHILLED\*\*

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

## HOT

**Sopa De Tortilla** / Black Beans, Sweet Potato, Avocado, Cilantro **(VG)** **\$8/\$14**

**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**

**Asparagus Taco** / Ramp Salsa, Escabeche, Queso Fresco **(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**

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

*\* item contains nuts*

**(V)** Vegetarian

**(VG)** Vegan

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# BEBIDAS

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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**

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**Chef /** Becky Carson

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