

COMIDA

CHILLED**

Aguachile Verde / Sushi Grade Ahi Tuna	\$28
Sikil Pak Ensalada	\$17
Gem Lettuce, Heirloom Tomato, Pickled Green Beans, Garlic Scape Vinaigrette, Queso Fresco (V)	

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) <u>or</u> 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
Sherbert / Naranja y Coco (VG)	\$6
Strawberry Rhubarb Crumble / Masa Harina, Pepita, Whipped Cream	\$10

* item contains nuts

(V) Vegetarian

(VG) Vegan

🌶️ Spicy

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