COMIDA

CHILLED**

Aguachile Negra / Shrimp, Onion, Apple, Golden Raisins, Herbs	**$28**
Sikil Pak Ensalada	**$17**
Kale, Roasted Beet, House Pickle, Charred Garlic Vinaigrette, Queso Fresco **(V)**	

HOT

Becky's Tortilla Soup / 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)**, Rajas **(V)**, Arrachera Salsa Macha*	**$10/12**
Mushroom Taco / Crimini, Slaw **(VG)**	**$5**
Rajas Taco / Poblano, Chihuahua, Corn Salsa **(V)**	**$6**
Mamá Coco's Al Pastor Taco / Cebolla y Cilantro	**$6**
Birria Taco / Goat, Radish, 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**
Spiced Brownie - Chipotle Whipped Cream, Candied Peanuts	**$10**

***** *item contains nuts*
(V) *Vegetarian*
(VG) *Vegan*

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

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