

crudo

hamachi

leche de tigre, fresno puree, orange, candy ginger, plantains** 24

oysters

habanero cocktail sauce, mignonette** 4ea

coctel de campechana

shrimp, octopus marinated with tomatoes, smoked chilies served with tostadas 18

tostadas de atún

kabayaki sauce, avocado salsa, spicy mayo, sesame crumb** 22

gulf red snapper

gulf red snapper, strawberry aguachile, fermented tomato, smoked trout roe, jicama** 20

masa

huarache

forest mushrooms, fried tomato salsa, beans, avocado, queso fresco, arugula 18

sopes

cochinita pibil, smoked beans, xni-pec, salsa verde 15

tetela

eggplant sikil pak, cashew lime crema, chile fruit mustarda 14

machete

tacos del dia 18

corn to masa



corn



molino



hand-formed tortillas

de la PARILLA y grandes

big glory bay salmon

guajillo-miso marinade, caramelized rice, macha-ponzu butter sauce, wilted greens 42

lobster pozole

half lobster, shrimp, roasted napa, sweet corn bolita, guajillo broth, uni sabayon 52

red chile roasted chicken

amish raised roasted half bird, white mole, braised cabbage, bacon 32

carne asada

pecan crusted prime skirt steak, jalapeño-tomato conserva, queso, charred cebolla 48

pork shank

niman ranch braised pork shank, sweet potato mole, citrus rice pilaf 54

whole roasted fish

broken black garlic vinaigrette, green molcajete salsa, pow pow MP

short rib

crispy short rib, mole frijol, potato pave, arbol vinaigrette 44

el rey

55 day dry aged, niman ranch prime short loin, smoked chile butter 4.75 per oz

el jefe

linz prime bone-in ribeye, smoked chile butter 3 per oz

pork tomahawk

berkshire pork chop, white onion, cilantro, charred pickled piña 2.50 per oz

ATX COCINA
MODERN MEXICAN

del huerto

mixed lettuce "caesar"

arbol-anchovy vinaigrette, radish, chicharron de queso, lemon 16

betabels y burrata

confit baby beets, whipped burrata, salsa seca, candied pecans, pea tendrils, burnt orange vinaigrette 21

brussel sprouts

spiced agave vinaigrette, queso fresco, pickled chiles, chorizo verde 16

esquites

sweet corn, chipotle aioli, tajin, queso anejo 14

papas fritas

picked kennebec potatoes, adobo aioli, herb vinaigrette, grana padana 14

pequeños

cocina guacamole

serrano, onion, herbs, olive oil, lime 16

pulpo y chorizo

octopus, chorizo verde, parsnip puree, salsa macha, charred onion salad 18

nacho

chorizo rojo, beans, queso mixto, gochujang crema, arugula 16

queso fundido

brisket, queso mixto, rajas, pickled chile 18

* we are a gluten free kitchen

** consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

*** food allergy notice: please be advised that food prepared here may contain these ingredients: milk, eggs, soybean, peanuts, tree nuts



the credits

we are thankful for all the wonderful people listed here who make it possible to open this restaurant every day.



los cocineros

fredy alvarado
vicente cabrera
luis cantoral
guillermo chochom
carlos gomez
ashton haynes
jesus ixmata
elvis martinez
henry mendez
lisandro mendez
tahjenae merchant
christian reyes
pancho vasquez
yesica vasquez

las maseras

lucia bruno
fidelina garcia
claudia mendez
ingrid lopez

el carnicero

brian haynes

los dishwashers

jose coloco
jonathan ixcot
arnulfo martinez
eduardo miculax
mynor pox
davis sanchez

las anfitrionas

jadzia cortez
kayla foster
tiana sandoval

los camareros

logan benson
kelly ford
brittany marino
alexa marsh
sabrina mendoza
fernando sclater

los meseros

dani arnold
taylor bascom
yessenia campos
summer carpenter
rebeca costello
mark doyle
ale escobar
ronny galdamez
richard gonzalez
taylor hardwick
logan haynes
taylor malray
jonathan markert
monique moe
marissa reinert
alexander reyes
steph romero-guzman

los chingones

brayan cua
esteban cua
german cua
justine do
jaxon estes
adrian salinas
brayan tumax
adolfo vasquez
joaquin vasquez
thomas wilson

los jefes

michelle bailey
danny chacon
matt creekmore
aws dabbakeh
sarah espinosa
conor maguire
allie mcmillan
kevin taylor

el presidente

jim vandercook

superiores de los jefes

guy villavaso
larry foles