

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

taquitos de atún

macha ponzu, orange-avocado purée, tajín togarashi** 20

tepache snapper

ginger-pineapple aguachile, avocado crema, pineapple relish, pepita oil** 21

masa

tamal

acorn squash masa, seared calabacita, cilantro yogurt, farm greens, salsa macha 18

sopes

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

enfrijolada

poblano ricotta, mole frijol, broken pea salsa, crema 18

tetela

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

machete

chicken tinga, queso mixto, citrus crema 14

corn to masa



corn



molino



hand-formed tortillas

de la PARILLA y grandes

big glory bay salmon

mexican tabblouleh, mezcal peaches, chive oil, crispy leeks** 42

red chile roasted chicken

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

grouper

ayocote beans, guajillo beurre blanc, smoked trout roe, wilted greens 46

carne asada

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

borrego con fideos

feta stuffed lamb rack, toasted corn noodles, crispy beef tongue 64

whole roasted fish

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

short rib

crispy potato, mole coloradito, pickled mushroom medley 58

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

pequeños

cocina guacamole

serrano, onion, herbs, olive oil, lime 16

pulpo y chorizo

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

queso fundido

brisket, queso mixto, rajas, pickled chile 18

mixed lettuce "caesar"

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

betabels

confit beets, morita chamoy, candied hazelnut, avocado 20

quail milanese

chicharron crusted, house made pickles, buttered chamoy 20

brussel sprouts

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

esquites

sweet corn, chipotle aioli, tajin, queso anejo 14

camote

roasted sweet potato, herb crema, candied hazelnut, epazote vinaigrette 14

* 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 / 10.10.23



the credits

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



los cocineros

rene ajanel
vicente cabrera
luis cantoral
guillermo chochom
carlos gomez
ashton haynes
brandon hernandez
jesus ixmata
elvis martinez
miguel martinez
henry mendez
christian reyes
henry reyes
pancho vasquez
yesica vasquez

las maseras

lucia bruno
fidelina garcia
ingrid lopez
claudia mendez
yenifer ramirez

el carnicero

brian haynes

los dishwashers

jonathan ixcot
jerson larios
jose maldonado
eduardo miculax
kelvin ramos
davis sanchez

las anfitrionas

jadzia cortez
tiana sandoval

los chingones

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logan benson
kelly ford
alexa marsh
sabrina mendoza
ankit patel
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fredy alvarado
michelle bailey
daniel chacon
matt creekmore
sarah espinosa
conor maguire
allie mcmillan
kevin taylor

el presidente

jim vandercook

superiores de los jefes

guy villavaso
larry foles