

ASADOR

M O D E R N F A R M T O F I R E

TEASE

PROFOUND FARMS FIRE ROASTED TOMATO SALSA (v/gf) 11

TRADITIONAL GUACAMOLE (gf) 13

pomegranate seeds, cotija cheese

CHICHARRÓN GUACAMOLE (gf)* 16

ROASTED PLANTAINS QUESO (v) 16

huitlacoche

CTS BONELESS FRIED CHICKEN 16

mustard bbq sauce, fresh garden ranch

413 FARMS HONEY GLAZED SMOKED PORK BELLY (gf) 16

pickled vegetables

GUIISO DE CARNE 12

corn, sweet potatoes, squash, tomato, apricot

SMOKED POBLANO CORNBREAD 8

chihuahua, maple brown butter

MOZZCO CHEESE & LOCAL CHARCUTERIE 31

JUMBO LUMP CRAB CAKE 21

heirloom bean succotash, butternut squash, poblano cream

CHARRED OCTOPUS 24

arugula chimi, pasilla garbanzo puree, pickled fresno chili

GREENS

APP 9 | ENTRÉE 18

add: Chicken 9 | Shrimp 15 | Salmon 18

4oz Filet Mignon 28 | Crabcake 21

PROFOUND FARMS GREENS (v/gf)

heirloom tomato, persian cucumber, rosemary vinaigrette

PLOBANO CAESAR SALAD

balsamic caviar, heirloom tomato, poblano caesar vinaigrette

CHARRED BABY BEET SALAD (v)

arugula, mozzco goat cheese, spiced pecan brittle,

rooftop honey vinaigrette

SATISFY

44 FARMS 8oz FILET MIGNON 55

chihuahua potato puree, oaxaca gastrique

44 FARMS 14oz RIB EYE 51

tx whiskey, fingerling potatoes, piquillo peppers, brussels

COMMUNITY BEER BRAISED PORK 41

morita sauce, agave corn, chicharrón

CTS CHIPOTLE COFFEE RUBBED LAMB LOIN (gf) 53

ricotta and goat cheese, roasted poblano gratin, cauliflower

MOLE CTS HALF CHICKEN 40

cilantro rice, roasted plantains

VERLASSO SALMON 41

parsnip puree, smoked candied rutabaga, beet gastrique

GRILLED RED FISH 45

poblano cream, quinoa, zucchini, squash, pico de gallo

SHRIMP & GRITS (gf)* 38

butternut squash, spanish chorizo, poblano, smoked gouda

EARTH BOWL (gf) 36

soba noodles, zucchini, bok choy, red onions, peppers, mushrooms, coconut ginger sauce

@ASADOR_DALLAS

Restaurant Chef - Fernando Cardona - Heredia

HANDHELDS

44 FARMS BRISKET BURGER 22

crispy onion, shredded lettuce, smoked cheddar,

fresh garden ranch, bbq brisket, onion brioche

CTS CHICKEN SANDWICH 18

fried chicken thigh, pickled cabbage, arugula, honey

mustard, bbq sauce, brioche bun

SMOKED TURKEY BLT* 18

smoked gouda, honey mustard aioli, onion brioche

SMOKED CHICKEN TINGA TACOS 21

cabbage, crema, pico de gallo, cotija

IMPOSSIBLE BAHN MI (vegan) 18

pickled vegetables, unagi sauce, vegan mayonnaise

INDULGE

HAND CUT FRIES 7

TRUFFLE FRIES 14

GRILLED BROCCOLINI 10

CHARRED CAULIFLOWER (gf) 12

CHILI GLAZED BRUSSELS SPROUTS (gf)* 12

SMOKED GOUDA MAC & CHEESE 12

CHIHUAHUA POTATO PUREE 10

Renaissance Dallas Hotel
2222 N Stemmons Fwy, Dallas, TX, 75207
(214) 267-4815
www.asadorrestaurant.com

Consumer advisory - consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness especially if you have certain medical conditions

*contains pork

ASADOR

M O D E R N F A R M T O F I R E

COCKTAILS

NIGHTMARE 21

casamigos reposado, strega, rosemary simple syrup, fresh lemon juice, muddled fig, black charcoal

LUCID DREAM 17

titos, elder flower, fresh lemon juice, simple syrup, muddled grapes, pinot grigio

LOCAL FAMOUS 18

orange infused mezcal, strega, aperol, fresh orange juice, fresh lime juice

AROMATHERAPY 18

titos, lemongrass simple syrup, fresh lemon juice, pickled pearl onion

FALL FASHIONED 21

garrison brothers honey dew bourbon, cranberry apple jam, cinnamon

ASADOR CAMPFIRE 19

don julio reposado, laphroaig, fresh lime juice, agave, cucumber, rosemary, egg white

KEA TO YOUR HEART 18

beet infused gin, boomsma liqueur, fresh lemon juice, simple syrup, codorniu brut

ABOOGY 18

coffee infused tequila, tequila cream, coffee liquor, simple syrup, cinnamon

FLAMA DE ASADOR 15

dulce vida blanco tequila, triple sec, fresh lime juice, simple syrup, salted rim

MARKET MULE 16

suntory whiskey, chambord, mint, ginger beer

FALL SPRITZ 12

lyres italian spritz, orange rosemary shrub, fresh orange juice, sparkling water

THE HAYRIDE 12

lyres american malt & orange sec, fresh lemon juice, simple syrup

BEER

TEXAS BOTTLES

SHINER BOCK spoetzl brewery / bock / texas **7**

THE TEMPTRESS lakewood brewing co. / imperial milk stout / texas **8**

FIREMANS #4 real ale brewing co. / blonde ale / texas **7**

SAINT ARNOLD FANCY LAWNMOWER kolsch / texas **7**

BOTTLES

CORONA EXTRA lager / mexico **6**

ESTRELLA DAURA (gf) lager / spain **6**

DOS EQUIS pale lager / mexico **6**

MODELO ESPECIAL pilsner / mexico **6**

YUENGLING amber lager / pennsylvania **7**

HEINEKEN lager / holland **7**

BLUE MOON belgian white / colorado **6**

STELLA ARTOIS pilsner / belgium **7**

CANS

BISHOP CIDER CRACKBERRY bishop cider co. / berry cider / texas **7**

DEEP ELLUM IPA deep ellum brewery / ipa / texas **8**

100 MILLION ANGELS SINGING texas ale project / double ipa / texas **9**

BLOOD AND HONEY revolver brewing co. / wheat / texas **8**

MOSAIC IPA community beer co. / indian pale ale / texas **9**

DALLAS BLONDE deep ellum brewery / american blonde / texas **8**

DRAFT

SAINT ARNOLD SEASONAL houston / texas **9**

FIRE ANT FUNERAL texas ale project / texas **8**

TEXAS BLONDE wild acre / fort worth **8**

HALF-LIFE manhattan project / dallas **9**

NEATO BANDITO deep ellum / dallas **8**

@ASADOR_DALLAS

Restaurant Chef - Fernando Cardona - Heredia

WINE 6 oz / 9 oz

WHITES

VAL D'OCA extra dry prosecco / italy **14 / 6 oz**

ANNA DE CODORNIU brut cava / spain 11 / 6 oz

MOUTON CADET GRAVES bordeaux / france **13 / 19**

ARDECHE chardonnay / france **11 / 16**

MER SOLIEL RESERVE chardonnay / monterey county **17 / 24**

BIELER PERE ET FILS rosé / france **13 / 18**

THE CHAMPION sauvignon blanc / marlborough **13 / 18**

SARTORI pinot grigio / italy **13 / 19**

SHADES OF BLUE riesling / germany **12 / 17**

TINTERO moscato d'asti / italy **12 / 17**

REDS

NORTON malbec / argentina **12 / 18**

MATUA pinot noir / new zealand **11 / 16**

ELOUAN pinot noir / oregon **16 / 23**

SCHOOLER NOLAN merlot / horse heaven hills **15 / 21**

ERRAZURIZ MAX cabernet sauvignon / aconcagua valley **11 / 16**

QUILT cabernet sauvignon / napa valley **19 / 26**

CASTORO CELLARS cabernet / paso robles **16 / 23**

MOUTON CADET HERITAGE bordeaux blend / france **12 / 17**

ARIENZO rioja / spain **11 / 16**

*ALCOHOLIC BEVERAGES ORDERED PRIOR TO 12PM ON SUNDAYS MUST BE ACCOMPANIED BY AN ITEM FROM OUR TEASE, FARM FRESH, OR INDULGE MENU.

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