

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

snapper

hibiscus ponzu, green apple, celery, crispy guajillo threads** 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

carrot velouté, brown lentils, bacon, sunflower sprouts** 42

red chile roasted chicken

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

crab relleno

smoked honey cornbread stuffed anaheim, jumbo lump blue crab, charred tomatillo sugo, tamarind 42

carne asada

pecan crusted prime flat iron, jalapeño-tomato conserva, queso, charred cebolla** 48

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

bone-in, 55 day dry aged, niman ranch prime ny strip, butter braised onion, nopales, morita butter** 95

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

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

arroz verde

poblano scented rice, citrus duck confit, crispy chicharron salad 34

esquites

sweet corn, chipotle aioli, tajin, queso anejo 14

brussel sprouts

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

camote

crispy sweet potato, charred jalapeño crema, cotija, almond crumble 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 / 2.28.24

ATX COCINA
MODERN MEXICAN



the credits

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



los cocineros

vicente cabrera
carlos gomez
ashton haynes
brandon hernandez
jesus ixmata
miguel martinez
henry mendez
gabe meyer
brandon ramirez
christian reyes
henry reyes
pancho vasquez
yesica vasquez

las maseras

lucia bruno
fidelina garcia
katerin mencho
claudia mendez
yenifer ramirez

el carnicero

brian haynes

los dishwashers

jonathan ixcot
jerson larios
jesus morales
kelvin ramos
davis sanchez

las anfitrionas

jadzia cortez
katy rodriguez
tiana sandoval
maria villegas

los chingones

agustin chavez
brayan cua
esteban cua
german cua
brooke curtis
jaxon estes
eveline g.
diana martinez
adolfo vasquez
joaquin vasquez

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summer carpenter
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ale escobar
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richard gonzalez
taylor h.
logan haynes
taylor m.
jonathan markert
monique m.
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marissa r.
kaitlyn s.
andres teran

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sabrina mendoza
ankit patel
madison s.
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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