

DON ARTEMIO®

MEXICAN HERITAGE

Día de los Muertos

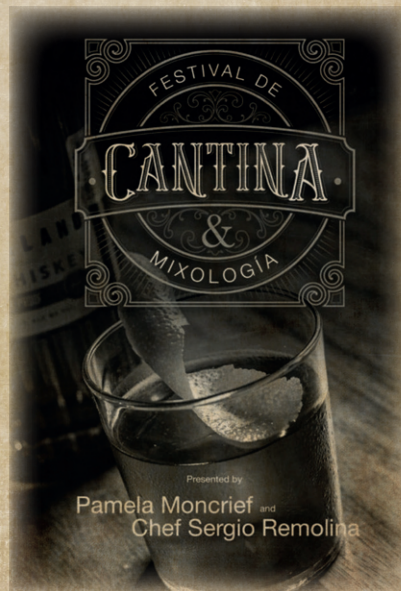


Skeletons (calaveras) dancing and drinking, relating to the coquettish waitress, corrido in bottom section, Artist: José Guadalupe Posada (Mexican, 1851–1913)



PAMELA MONCRIEF

Fort Worth native, Pamela Moncrief, is the beverage director at the James Beard Award Finalist restaurant, Don Artemio Mexican Heritage. Her decades-long experience in the industry, including managing her own premiere cocktail-based company, POP UP BAR, has led to a passionate and detailed approach to the world of creative drink making. With menus described as “original and unmistakably Fort Worth-esque”, Pamela has twice received the title of Best Mixologist, as well as a big nod for one of the 20 best cocktails of the decade in 2020. She is very proud to be a part of the family here at Don Artemio.



FESTIVAL DE

CANTINA

November 2nd to November 22nd



SERGIO REMOLINA

Chef born and raised in Mexico City, to a French mother and Mexican father, with strong ties to Mexican and French cuisine. Former Director of Latin American Studies at the Culinary Institute of America, Opening Chef of Bocuse Restaurant on Hyde Park Campus, New York, and Vice President of Fiesta Restaurant Group. He began his culinary career at the young age of 16 as an apprentice; He studied Tourism Business Administration at the Universidad Iberoamericana; He then moved to France where he trained and worked in Michelin-starred restaurants. He earned a culinary degree at Le Cordon Bleu and then moved to Mexico, where he dedicated several years to researching and studying Mexican cuisine. He has been invited to participate in events in Argentina, Bolivia, Guatemala, Canada, USA and Hong Kong among other countries.



Mexican cantinas came to be about midway through the 1800's. They probably reached their highest point in popularity under president Porfirio Diaz who held office from 1876 to 1911. During this time, women, children, men in uniform and even dogs were forbidden to enter the establishments.

Mexican writer/activist Carlos Monsivais sums it up perfectly in his essay 'Elogio de las penumbras': 'A cantina is that somber corner where you take refuge to calm the pains of love, but also where men go to endorse their virility and show their comradeship accompanied by a bottle'.

Head to a cantina to drink beer or tequila, often priced at just 25 or 30 pesos a pop, and to sip on complimentary spicy little shots of caldo de camaron or shrimp broth and to nibble on botanitas such as





DON ARTEMIO®

MEXICAN HERITAGE

Botanas

Queso con chorizo GF \$19

Panela cheese, house made dry aged chorizo, in a banana leaf

Taco de fideo seco V \$19

Dry fideo taco, avocado purée, goat cheese mouse

Cóctel Acapulco GF \$25

Shrimp and octopus cocktail

Tinga de lengua con huevo GF \$22

Tongue tinga, soft egg, chipotle hollandaise sauce

Buñuelo de Viento V \$16

Mexican buñuelo, mezcal syrup, sesame ice cream

V= VEGETERIAN

GF = GLUTEN FREE

Mixología

Cantarito \$16

Código Blanco Tequila, Squirt, Orange, Grapefruit, Lime, Tajín

Violeta \$22

Beefeater Gin, Lillet Rosé, Giffard Creme de Violette, Seventeen Tonic Water, Grape

400 Conejos Mezcal Tasting Board \$28

400 Conejos Espadín Mezcal, 400 Conejos Cuishe Mezcal, Orange Wedges with Worm Salt, Seasoned Olives, Homemade Potato Chips with Cantina Style Salsa

Rojo \$20

Herb Infused Bruxo X Mezcal, Orange, Lime, Chiles, Hibiscus

Frida \$22

Maestro Dobel Silver Tequila, Guava, Cucumber, Lime, Dijon, Tortilla ash



Wine Spectator AWARD OF EXCELLENCE 2023

Alcoholic Calavera
Artista: José Guadalupe Posada (1888)



DON ARTEMIO®

MEXICAN HERITAGE

**ENJOY THE MOST WONDERFUL TIME
OF THE YEAR WITH DON ARTEMIO!**

**FAMILY DINNER TO GO
SERVES 6 TO 8 PEOPLE
ORDER YOUR THANKSGIVING DINNER!**

**FULL CABRITO AL PASTOR, 3 SIDES;
TOMATO HERB RICE, FRIJOLES
PUERCOS &
CABBAGE SALAD WITH TOMATO.
40 PZ HEIRLOOM MAIZ NIXTAMAL
TORTILLAS
\$420**

**ORDERS TO PICK UP NOVEMBER 21 &
22**

**FOR ORDERS EMAIL:
EVENTS@DONARTEMIO.US**

