TAFT • DÍAZ

·M·E·N·U·

STARTERS

Corn & Truffle Soup | Pecorino · Roasted Corn · Burgundy Truffle | **12**
Mexican Butter | Roasted Bone Marrow · Salt · Tortillas | **15**
Aguachile | Bay Scallop · Charred Avocado · Charred Serrano Broth | **13**
Mushroom Barbacoa | Heirloom Mushrooms · Chintestle · Quesillo | **16**
B&B | Beets · Burrata · Candied Nuts | **12**
Meatballs | Roasted Tomatoes · Italian Style Meatballs · Brûlée Burrata | **18**
Cheese & Provisions | House Cured Meat · Preserves · Seasonal Cheeses | **29**

SALADS

Green Salad | Heritage Greens · Tomatillo · Avocado Lime Vinaigrette | **10**
Caesar Salad | Bibb Lettuce · Pecorino · Melba · House Caesar Dressing | **10**
ADD • Chicken | 8 · Hot Chicken | 10 · Catch of the day | 12 · Steak | 14

TACOS

Tempura Artichoke | Salsa Macha · Marinated Mushrooms · Aioli | **5**
Braised Beef | Crispy Tortilla · Asadero · Salsa Borracha · Cilantro | **7**
Sea Donkey | Shrimp and Scallop al Pastor · Roasted Pineapple · Slaw | **9**
Al Pastor | Option of Carrot or Pork · Roasted Pineapple · Salsa Verde | **6**
Sirloin | Flour Tortilla · Soy Marinated Tomato · Cheese Crust | **9**

ENTREES

Happy Bird | Roasted Half Chicken · Baked Potatoes · Charred Broccolini | **27**
Al Mojo | Catch of the Day · Hatch Risotto | **36**
Lamb & Huaxmole | Braised Lamb · Corn Terrine · Chanterelle Mushroom | **42**
Cauliflower | Chilmole · Tempura · Garlic Fritters | **23**
Taft·Diaz Rib Eye | Charred Avocado · Mashed Potatoes · Roasted Onions | **65**

**If you have any dietary or allergen restrictions, please let your waiter or waitress know so we can accommodate to your needs*

Dinner · El Paso Texas · Winter 2020

Executive Chef · Oscar Herrera / Chef de Cuisine · Jorge Ortiz

TAFT WINES

Glass | Btl or Carafe

SPARKLING

NV	Gruet Blanc de Noir · Sparkling · New Mexico	8 | 32
2018	Daft Pink · Sparkling Rose	| 55
NV	Sensi Guida · Sparkling Sangria, Italy	14 | 60
NV	La Cuvee Brut · Laurent Perrier	| 62

ROSE

2018	Stolpman Vineyards · Rose, Santa Barbara	7 | 28 Carafe

WHITES

2018	Angeline · Sauvignon Blanc, Russian River	9 | 36 Carafe
2018	Crossbarn · Chardonnay, Sonoma	12 | 48 Carafe
2018	Prescription · Chardonnay, California	| 72

REDS

2018	Annabella · Pinot Noir, California	12 | 52 Carafe
NV	OVR · Zinfandel, Sonoma	10 | 35 Carafe
2015	Martin Ray · Cabernet Sauvignon, Napa	13 | 53 Carafe

DIAZ WINES

WHITES

2017	Chardonnay · Santos Brujos	| 48
2018	Monte Xanic · Sauvignon Blanc, Valle Guadalupe	| 52
2017	Vino Blanco · Totol	| 52

ROSE

2018	Sangiovese · Bruma Ocho	| 60

REDS

2016	Merlot Malbec · Casa Magoni	| 45
2015	Ensamble Colina · Paralelo	| 60
2014	Tempranillo · Santos Brujos	| 88
2014	Maria Tinto · Maria Tinto	| 115
2015	Fauno · La Trinidad	| 130

COCKTAILS

\| 13

Crimson Blossom | Tito's Vodka · St Germain, Lime Juice, Cranberry Juice
Summer Elixir | Flor Del Desierto Sotol · Strawberries, Lime Juice, Agave
Luminous Twist | Balcones Texas Rye· Cherry, Lemon Juice, Green Chartreuse
Violet Aviation | Bombay Sapphire · Giffard Violet, Cherry, Lemon Juice
Honey Manhattan | Bulleit Rye · Averna, Orange Juice, Honey

DESSERTS

Guavas	Jam · Butterscotch Mousse · Lemongrass Gelato	| 13
The End.	Double Dark Chocolate · Black Fig· Red Wine	| 14
Pecan Pie	Muscovado Custard · Cognac Ice Cream	| 14