

BRUNCH

Breakfast Burrito \$14

Eggs, cheddar cheese, hash browns, sautéed onions, pico de gallo, Cuban black beans and sour cream. Comes with your choice of bacon, brisket, pulled pork or vegetables. Served with fresh sliced avocado. Add green chili chorizo \$1. Smother your burrito in our warm enchilada sauce for \$1

Vegan Breakfast Burrito \$14

Sweet potato, Cuban black beans, avocado, hash browns, sautéed onions and pico de gallo on a house made flour tortilla. Served w/fruit. Smother your burrito in our warm enchilada sauce for \$1

BBQ Breakfast Bowl \$14

Jalapeño cornbread set on top of our green chili enchilada sauce. Topped with a layer of slow-smoked brisket or pulled pork, 2 fried eggs, pickled red onions and queso fresco

Chicken & Waffles \$14

Our signature fry battered chicken breast, tossed in local maple syrup and served over our house waffles. Topped with pickled fresnos

Breakfast Torta \$12

Two fried eggs, bacon, avocado, Cuban black beans, and queso fresco on a telera roll. Served with hash browns. Add pulled pork, brisket or green chili chorizo for \$2

Breakfast on Fries \$14

Your choice of bacon, brisket, pulled pork or vegetarian, 2 fried eggs, sautéed onions, pico de gallo, topped with green chili enchilada sauce and queso fresco

Simple Breakfast Sandwich \$15

Eggs, choice of bacon, pulled pork, brisket or avocado, and cheese on a torela roll served with fries

LUNCH AT BRUNCH

TACOS

All tacos are gluten-free **GF**

Fish Taco \$6

House battered local hake, honey citrus slaw and your choice of a cucumber lime crema or fermented chili aioli

Pulled Pork Taco \$5

Slow smoked pork, pineapple jalapeno salsa, topped with queso fresco

Brisket Taco \$5

Slow smoked Brisket, carolina bbq and pickled red onions

Vegetarian \$5

Cuban black beans, honey citrus slaw, pico de gallo and queso fresco

SANDWICHES

All sandwiches served with house fries

Spicy Fried Chicken \$16

Fried chicken breast tossed in our fermented chili sauce, organic greens, pickles and our dill ranch

Fried Fish \$18

Local Hake, chipotle mayo, greens and house pickles

Pulled Pork \$16

Slow-smoked pulled pork with Carolina BBQ sauce, topped with honey citrus slaw

Brisket \$16

Slow-smoked brisket, Carolina BBQ sauce, topped with pickled red onions

GF = Denotes Gluten-Free | Mild: 🌶️ Medium: 🌶️🌶️ Hot: 🌶️🌶️🌶️

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a certain medical condition.

DRINK MENU

Mimosa \$8

Juice Choices: orange, grapefruit, cranberry or strawberry

Pina Colada Mimosa \$9

Carletto with coconut rum and pineapple juice

Madras Mimosa \$9

Carietto Prosecco, cointreau, orange and cranberry juice

Mimosa Flight \$15

Your choice of any 4 mimosas - \$1 extra for Pina Colada or Madras

Michelada \$8

Modelo, lime, house bloody mix and a Tajin salt rim

House Bloody \$10

House mix with your choice of vodka or tequila, garnished with a snack skewer

Stray Dog \$9

Vodka and House Paloma mix. A whimsical take on a Greyhound

Tequila Sunrise \$10

El Jimador Blanco, orange juice, grenadine

Irish Coffee \$8

Baileys, Jameson and Joe-Choose hot or iced

Hot Toddy \$8

Whiskey, lemon and honey

Spiked Cider \$8

Whiskey or rum, hot cider and a touch of cinnamon

MOCKTAILS & SOFT DRINKS

Mocks-“Cow” Donkey \$5

Pineapple juice, dash of strawberry purée & ginger beer

Sparkling Lemonade \$5

Lemonade, soda water and a splash of fruit purée

Soda \$2

Coke, Diet Coke, Ginger Ale, Sprite, Soda Water, Lemonade, Iced Tea

Juice \$3

Orange, cranberry, grapefruit or pineapple

Hot Drinks \$2.50

Coffee, black tea or peppermint tea

Hot apple cider or hot cocoa \$3

SIDES

Fresh Fruit \$4

Bacon \$4

Canadian Bacon \$4

Toasted Jalapeño Cornbread \$3

Baked Cuban Black Beans \$3

Side of Avocado \$3

Single waffle w/drawn butter & Maine maple syrup \$7

BBQ Sauces: Blueberry Chipotle, Carolina-style or Tang Town

Hot Sauces: Citrus Serrano 🌶️🌶️ Mango Habanero 🌶️🌶️🌶️