

STARTERS

Chips & Dip ^{GF} \$8
Tortilla chips dusted in our house seasoning, served with your choice of Pico de gallo or guacamole

Basket of Hand-Cut Fries ^{GF} \$8
Made with Maine Potatoes, cut in house and cooked to perfection, served with ketchup and a house sauce

BBQ

BBQ Lunch Platter \$14
Choice of pulled pork, brisket, or sweet potato served with honey citrus slaw, jalapeño cornbread and baked beans

SANDWICHES

All sandwiches are served with our hand-cut fries and served on a telera roll

Spicy Fried Chicken \$16
Fried chicken breast tossed in our fermented chili sauce, organic greens, pickles and dill ranch

Fried Fish \$18
Fried local Hake, chipotle mayo, greens, 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

BURRITOS & MORE

OG BURRITOS All OG Burritos served on homemade tortilla

Chicken: Seasoned chicken thigh, Cuban black beans, cheese, sautéed onions, fresh Pico de gallo, our citrus serrano hot sauce and sour cream. Comes with tortilla chips 🌶️🌶️ \$14

Pulled Pork Burrito: Slow smoked pulled pork, Cuban black beans, sautéed onions, cheese, fresh Pico de gallo, our blueberry chipotle sauce and sour cream. Served with tortilla chips 🌶️ \$14

House Ground Beef: Ground beef, Cuban black beans, cheese, sautéed onions, fresh Pico de gallo, our citrus serrano hot sauce and sour cream. Comes with tortilla chips 🌶️🌶️ \$14

BURRITOS ...continued

Brisket: Slow-smoked brisket, Cuban black beans, cheese, sautéed onions, Pico de gallo, pickled red onions, our Carolina sauce and sour cream. Served with tortilla chips 🌶️ \$14

Vegetarian: Cuban black beans, sautéed onions, cheese, honey citrus slaw, fresh Pico de gallo, our green chili enchilada sauce and sour cream. Comes with tortilla chips 🌶️ \$14

RICE-LOVER'S BURRITOS

Chicken: Seasoned chicken thigh, our Cuban black beans, sautéed onions, rice, cheese, Pico de gallo, citrus serrano hot sauce and sour cream. Served with tortilla chips 🌶️🌶️ \$14

Pulled Pork: Slow-smoked pulled pork, our Cuban black beans, sautéed onions, rice, cheese, Pico de gallo, blueberry chipotle sauce and sour cream. Served with tortilla chips 🌶️ \$14

House Ground Beef: Ground beef, Cuban black beans, sautéed onions, rice, cheese, Pico de gallo, citrus serrano hot sauce and sour cream. Served with tortilla chips 🌶️🌶️ \$14

SPECIALTY BURRITOS

Chicken Bānh Mi: Roasted chicken, Cuban black beans, rice, asian-style slaw, cucumber, jalapeño and cilantro, topped with fermented chili aioli and tamari. Comes w/chips 🌶️🌶️🌶️ \$15

Korean Pork: Pulled pork, Cuban black beans, rice, Asian-style slaw, kimchi, fermented chili sauce and tamari. Served with tortilla chips 🌶️🌶️ \$15

Fish Burrito: Our signature battered local Hake, black beans, rice, honey citrus slaw and a choice of our cucumber lime crema 🌶️ or our fermented chili aioli 🌶️. Served with tortilla chips \$16

Burrito Bowl: ^{GF} Your choice of protein, rice, Cuban black beans, sautéed onions, fresh Pico de gallo, choice of hot sauce and sour cream 🌶️ \$16

Kramalama: Your choice of any OG burrito, sealed with cheese, surrounded by tortilla chips, smothered in enchilada sauce and topped with Pico de gallo. Served on homemade tortilla 🌶️ \$16

Quesadilla: Your choice of chicken, steak, pork, brisket or vegetarian, seared on our flattop grill w/house seasoning & a crispy layer of cheese. Served w/chips, pico de gallo, sour cream & choice of hot sauce 🌶️ \$12

All Burritos: Substitute Cuban black beans or select a different hot sauce to suit your taste. Add Guacamole: \$2

BBQ Sauces: Blueberry Chipotle, Carolina-style or Tang Town
Hot Sauces: Citrus Serrano 🌶️🌶️ Mango Habanero 🌶️🌶️🌶️

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

TACOS

All tacos are gluten-free ^{GF}

Taco Lunch Meal \$12
Your choice of two tacos, chips and Pico de gallo or rice. Add additional tacos for \$5/each

Tacos à la Carte Your choice: \$5 | Fish: \$6
All tacos served with a lime wedge

Chicken Bānh Mi: Roasted chicken, Asian slaw, cucumber, jalapeño, cilantro, topped with fermented chili aioli and tamari 🌶️🌶️🌶️

Pulled Pork: Slow smoked pork, cheese and our pineapple jalapeño salsa. Topped w/queso fresco 🌶️

House Ground Beef Taco: Ground beef, diced white onion, cilantro, citrus serrano sauce and lime. Topped w/queso fresco 🌶️🌶️

Chicken: Seasoned chicken thigh, cheese, citrus serrano sauce, our honey citrus slaw and sour cream. Topped w/queso fresco 🌶️🌶️

Brisket: Slow-smoked brisket, our Carolina BBQ and pickled red onions 🌶️

Chimichurri: Seasoned chicken thigh, black bean and corn salsa, house chimichurri sauce. Topped w/queso fresco 🌶️

Vegetarian: Cuban black beans, sautéed onions, Pico de gallo, honey citrus slaw, cheese, citrus serrano sauce and sour cream. Topped w/queso fresco 🌶️🌶️

Fish: House-battered local Hake, honey citrus slaw and your choice of cucumber lime crema 🌶️ — or fermented chili aioli 🌶️🌶️

Korean: Pork, kimchi, house-made fermented chili hot sauce and tamari 🌶️🌶️

Spicy Fried Chicken: House battered chicken breast tossed in fermented chili sauce, organic greens, pickles and dill ranch 🌶️🌶️

SIDES

Mac n' Cheese Half Pint: \$5/Pint: \$10/Quart: \$16

Baked Beans ^{GF} Half Pint: \$3/Pint: \$6/Quart: \$12

Honey Citrus Slaw ^{GF} Half Pint: \$3/Pint: \$6/Quart: \$12

BBQ Rice ^{GF} Half Pint: \$4/Pint: \$8/Quart: \$16

Fries ^{GF} Side: \$4/Full Order: \$8

Corn ^{GF} or **Flour Tortillas** \$3

Jalapeño Cornbread Per serving: \$3

LOCALLY SAUCED

(207) 847-3035