

LOCALLY SAUCED

STARTERS

Chips & Dip ^{GF} \$12

Tortilla chips dusted in our house seasoning, served with Pico de gallo and guacamole

Basket of Hand-Cut Fries ^{GF} \$10

Made with Maine Potatoes, cut in house and cooked to perfection, dusted in our house seasoning and served with ketchup

BBQ Egg Rolls \$10

Rotating filling

Pupusas \$10

Stuffed with black bean, cheese, poblano pepper and onions

TACOS

All tacos are gluten-free ^{GF}

Chicken Bánh Mi \$6

Roasted chicken, Asian slaw, cucumbers, fermented chili sauce and korean BBQ sauce. Topped with diced poblanos 🌶️🌶️

Pulled Pork \$6

Slow-smoked pork, cheese and our Pico de gallo and blueberry chipotle sauce 🌶️🌶️

Chicken \$5

Seasoned chicken thigh, cheese, citrus serrano sauce, our honey citrus slaw and sour cream 🌶️

Brisket \$5

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

Chimichurri \$6

Seasoned chicken thigh, diced white onion, cilantro, house chimichurri sauce 🌶️🌶️

Vegetarian \$5

Cuban black beans, sautéed onions, Pico de gallo, honey citrus slaw, cheese, citrus serrano sauce and sour cream 🌶️

Fish \$6

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

Korean \$6

Pork, kimchi, house-made fermented chili hot sauce and korean BBQ sauce 🌶️🌶️

SANDWICHES

All sandwiches come on a telera roll & are served with hand-cut fries

Spicy Fried Chicken \$17

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

Fried Fish \$18

Fried local Hake, chipotle aioli, greens, pickles

Pulled Pork \$18

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

Brisket \$18

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

BOTTLED SAUCE

Blueberry Chipotle 12oz. bottle \$15

Carolina BBQ 12oz. bottle \$15

Citrus Serrano 8oz. bottle 🌶️🌶️ \$11.50

Mango Habanero 8oz. bottle 🌶️🌶️🌶️ \$11.50

BBQ

Stuffed Sweet Potato ^{GF} \$18

Slow-roasted sweet potato stuffed with black bean and corn salsa and topped with chimichurri sauce. Served with white rice, organic greens, avocado and pickled red onions

BBQ Plates Pick 2: \$30 | Pick 3: \$45

Choose Protein: Black Bean Stuffed Sweet Potato, Pulled Pork, Brisket, House-made Jalapeno Sausage, or Ribs.

Pick two: Choose two proteins and two sides.

Pick three: Choose three proteins and three sides

Sides: Honey Citrus Slaw, Jalapeno Cornbread, Cuban Black Beans, Warm Tortillas (flour or corn), Hand Cut Fries (add \$2), Mac n Cheese (add \$2)

The BBQ Wildcard Board \$70

Chef's choice of a custom BBQ Board, comes with at least four proteins and four sides

Half Rack of Ribs \$15

With french fries

House-Made Jalapeo Sausage \$15

With french fries

BBQ À LA CARTE Served with your choice of BBQ sauce and pickled red onions

Brisket ^{GF} \$30 lb/\$15 Half lb.

Pulled Pork ^{GF} \$22 lb/\$11 Half lb.

SIDES

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

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

Cuban Black Beans Half Pint: \$4/Pint: \$8/Quart: \$16

Fries ^{GF} Side: \$5/Full Order: \$10

Corn ^{GF} or Flour Tortillas \$3

Jalapeño Cornbread Per serving: \$3

BURRITOS & MORE

BURRITOS All Burritos served with tortilla chips

Brisket \$17

Slow-smoked brisket, Cuban black beans, cheese, sautéed onions, Pico de gallo, pickled red onions, our Carolina sauce and sour cream 🌶️

Vegetarian \$16

Cuban black beans, rice, sautéed onions, cheese, honey citrus slaw, fresh Pico de gallo, citrus serrano sauce and sour cream 🌶️🌶️

Chicken \$16

Seasoned chicken thigh, our Cuban black beans, sautéed onions, rice, cheese, Pico de gallo, citrus serrano hot sauce and sour cream 🌶️🌶️

Pulled Pork \$16

Slow-smoked pulled pork, Cuban black beans, sautéed onions, rice, cheese, Pico de gallo, blueberry chipotle sauce and sour cream 🌶️

Chicken Bánh Mi \$17

Roasted chicken, Cuban black beans, rice, asian-style slaw, cucumber, jalapeño and cilantro, topped with fermented chili aioli and Korean BBQ sauce 🌶️🌶️

Korean \$17

Pulled pork, Cuban black beans, rice, Asian-style slaw, kimchi, fermented chili sauce and Korean BBQ sauce 🌶️🌶️

Fish Burrito \$18

Our signature battered local Hake, black beans, rice, honey citrus slaw and a choice of our cucumber lime crema 🌶️ or our fermented chili aioli 🌶️🌶️

Burrito Bowl \$17

Make any Burrito into a rice bowl. Add \$2 for fish

Kramalama \$17

Your choice of any burrito, less the rice—sealed with cheese, surrounded by tortilla chips, smothered in enchilada sauce and topped with Pico de gallo and sour cream. Served on homemade tortilla 🌶️

Quesadilla \$14

Your choice of chicken, 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 🌶️

All Burritos: Add Guacamole: \$4

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

