


LOCALLY SAUCED

- BARBECUE  TAQUERIA -

STARTERS

Chips & House Salsa  \$10
House seasoned chips with our house-made salsa


Chips & Dips  \$14
House seasoned chips with our house-made guacamole and salsa


Substitute salsa for pico de gallo: Add \$2
Add pico de gallo: \$4

TACOS

All tacos are gluten-free


Our tacos are gluten-free.
Please let us know if you have an allergy.

Brisket \$6
Sliced smoked brisket, our Carolina BBQ sauce and pickled red onions 


Pulled Pork \$6
Smoked pulled pork, pico de gallo, cheese, blueberry chipotle sauce and sour cream 


Spicy Ground Beef \$6
Spicy house-ground brisket, cheese, blueberry chipotle sauce, pico de gallo and sour cream 

Korean \$6
Smoked pulled pork, white rice, fermented chili sauce, kimchi, house-made Korean BBQ sauce, topped with sesame seeds 

Banh Mi \$6
Cuban black beans, cucumber, fermented chili sauce, poblano asian slaw, house-made Korean BBQ sauce, fermented chili aioli, and topped with sesame seeds 

Classic Vegetarian  \$6
Cuban black beans, cucumber, agave citrus slaw, pico de gallo, enchilada sauce and sour cream 


Roasted Cauliflower  \$6
House Buffalo BBQ roasted cauliflower, organic greens, cucumber dill ranch sauce and our pickled red onions 


Jerked Butternut Squash \$6
Cuban black beans, organic greens, house-jerked smoked butternut squash, diced white onion, cilantro, and house maple lime sauce 



BURRITOS


Served with Chips & Salsa. All Burritos can be made into a **rice bowl** for a delicious gluten-free option 



Traditional Burrito \$17
Choice of pork or spicy ground beef. Served with white rice, Cuban black beans, pico de gallo, sour cream, and our blueberry chipotle sauce 

Brisket \$17
No rice, served open at the top & toasted. Sliced smoked brisket, Cuban black beans, pico de gallo, pickled red onions, sour cream, and our Carolina BBQ sauce 

Korean \$18
House-smoked pulled pork, white rice, Cuban black beans, fermented chili sauce, Korean BBQ sauce, poblano asian slaw, and kimchi 

Classic Vegetarian Burrito  \$17
White rice, Cuban black beans, cucumber, agave citrus slaw, pico de gallo, enchilada sauce and sour cream 

Banh Mi \$17
White rice, Cuban black beans, cucumber, fermented chili sauce, poblano asian slaw, house Korean BBQ sauce, fermented chili aioli, and topped with sesame seeds 

Jerked Butternut Squash  \$17
White rice, Cuban black beans, organic greens, house jerked smoked butternut squash, pico de gallo, cilantro, and house maple lime sauce 
Add Guacamole: \$5

SIDES

Mac n' Cheese  Half Pint: \$6
Pint: \$12
Quart: \$20

Agave Citrus Slaw   Half Pint: \$4
Pint: \$8
Quart: \$16

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

Fries  Side: \$5
Full Order: \$10

Corn  or Flour Tortillas \$3






Jalapeño Cornbread Per serving: \$4

Sauce Options: Carolina BBQ, Blueberry Chipotle, Citrus Serrano, Fermented Chili, and Mango Habanero

Don't forget: Our sauces are bottled for individual sale.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

* It is your responsibility to advise your server of any allergies. Our kitchen prides itself on taking the utmost precautions to prevent cross contamination, however due to the amount of food we prepare in-house and our small kitchen, we can not guarantee it.

 = Gluten-Free  = Vegetarian | Mild:  Medium:  Hot: 



HOT COCKTAILS

- Irish Coffee** _____ \$10
Bailey's Irish Cream, Jameson Irish Whiskey and Joe
- Hot Toddy** _____ \$11
Jameson Irish Whiskey, lemon, hot water & a touch of honey
- Spiked Hot Cider** _____ \$10
Your choice of rum or whiskey with hot cider

COCKTAILS

- House Margarita** _____ \$11
El Jimador tequila and our house citrus sour
- Agave Margarita** _____ \$12
El Jimador tequila, Cointreau, agave and lime juice
- Strawberry Margarita** _____ \$13
House Margarita with a splash of strawberry purée
- Blood Orange Margarita** _____ \$13
House Margarita with a splash of blood orange
- Spicy Margarita** _____ \$13
El Jimador tequila, house citrus sour w/muddled jalapeño & cayenne. Add strawberry for \$1
- Coconut Margarita** _____ \$17
Casamigos Anejo, cream of coconut, fresh lime juice and cointreau
- Mexican Mule** _____ \$13
El Jimador tequila, fresh lime juice and ginger beer
- House Paloma** _____ \$14
El Jimador tequila, Cointreau, lime, fresh grapefruit juice and a splash of Aperol. Topped with soda
- Bee Sting** _____ \$13
Hornitos Repisado, Maine honey syrup, cayenne pepper. Topped with soda
- Traditional Strawberry Daiquiri** _____ \$11
Plantation white rum, fresh lime juice, strawberry purée, mint garnish. Shaken with ice and served in a martini glass
- Gin Fresca** _____ \$14
Stroudwater Gin and our strawberry house Fresca
- Pina Colada Mimosa** _____ \$11
Upgrade your alcohol add \$3
Tequila (Patron Silver, Don Julio Resposado, Casamigos Anejo)
Vodka (Gray Goose), Whiskey (Eagle Rare, Buffalo Trace),
Gin (Stroudwater, Hendricks)

WHITE WINE

- Natura Chardonnay** _____ \$8
An un-oaked, organic offering—sustainably farmed in Chile
- Natura Rose** _____ \$10
Intense, fruity aromas, such as cherry and black currant. Silky and elegant on the palate. Fresh, fruity, and balanced
- Pine Ridge Chenin Blanc Viogner** _____ \$9
California: Crisp & bright white blend featuring citrus notes
- Zonin Prosecco** _____ \$9
A soft & fruity sparkling brut

RED WINE

- Barone Montalto Cabernet Sauvignon Nero D'Avola** _____ \$10
Full of Spices, with hints of natured fruit supported by a fresh natural acidity and intense tannins
- Donna Laura Ali Sangiovese Toscana** _____ \$10
A light, dry, smooth Italian red
- Pata Negra Tempranillo** _____ \$8

DRAUGHT BEER

- Allagash White** _____ \$6
- Austin Street Fair Fight** _____ \$9
- Battery Steel Flume DIPA** _____ \$9
- Bissell Brothers Lux Mosaic Pale Ale** _____ \$9
- Bissell Brothers Substance IPA** _____ \$9
- Modelo Especial** _____ \$5

CANNED BEER, WINE & CIDER

- Austin Street Florens IPA 6.9%** _____ \$11
- Down East Cider Traditional: 5.1% GF** _____ \$6
- Battery Steele Endless Ride Kettle Sour 3.9%** _____ \$11
- Battery Steele Golden Path Pilsner 5%** _____ \$11
- Battery Steele Obscurum Stout 8%** _____ \$12
- Bissell Brothers Baby Genius Blonde Ale 4%** _____ \$9
- Bissell Brothers Reciprocal DIPA 7.3%** _____ \$9
- Miller Lite: 4.2%** _____ \$4
- Peaks Organic Nut Brown: 4.8%** _____ \$8

NON-ALCOHOLIC BEER

- KIT Brewing Get Set IPA** _____ \$6

MOCKTAILS & SOFT DRINKS

- Mocks—"Cow" Donkey** _____ \$6
Pineapple juice, dash of strawberry purée & ginger beer
- Sparkling Lemonade** _____ \$5
Lemonade, soda water and a splash of strawberry purée
- Blackberry Lime Fizzy** _____ \$6
Fresh lime juice, blackberry puree, house simple and soda water, garnished with mint
- 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

