

SNACKS & STARTERS

CHIPS \$5

ADD DIPS: SALSA \$4 PICO DE GALLO \$5 GUACAMOLE \$6 QUESO \$6

SHATTERED POTATOES \$12

MAINE POTATOES, BAKED, BROKEN UP AND FRIED TO ORDER, TOSSED IN OUR HOUSE SEASONING AND SERVED WITH KETCHUP
- ADD A SAUCE FOR \$1 ADD QUESO FOR \$6

RED CHILI NACHO  \$15

TORTILLA CHIPS TOPPED WITH OUR HOUSE GROUND BRISKET RED CHILI, JALAPENO QUESO, DICED WHITE ONION, PICKLED JALAPENOS AND CILANTRO

HOUSE SALAD \$16

ORGANIC GREENS, CUBAN BLACK BEANS, CUCUMBER, PICO DE GALLO. TOPPED WITH HOUSE SEASONED TORTILLA CHIPS. HOUSE DRESSINGS: DILL RANCH, SPICY FERMENTED CHILI, VINAIGRETTE CHICKEN OR PORK \$4 FISH \$8

BURRITOS

BURRITOS ARE SERVED WITH CHIPS AND SALSA

TRADITIONAL BURRITO \$17

CHICKEN, PORK, BRISKET (\$3), WHITE RICE, HOUSE CUBAN BLACK BEANS, PICO DE GALLO, SOUR CREAM AND HOUSE SAUCE

CLASSIC VEGETARIAN BURRITO \$17

WHITE RICE, HOUSE CUBAN BLACK BEANS, PICO DE GALLO, AGAVE CITRUS SLAW, CUCUMBER, ZHOUG SAUCE AND SOUR CREAM

KOREAN BURRITO  \$18

PORK, WHITE RICE, HOUSE CUBAN BLACK BEANS, FERMENTED CHILI SAUCE, KOREAN BBQ SAUCE, SLAW, AND KIMCHI

FISH BURRITO \$20

LOCAL HAKE LIGHTLY FRIED, WHITE RICE, CUBAN BLACK BEANS, AGAVE CITRUS SLAW, AND FERMENTED CHILI AIOLI

BRISKET BURRITO NO RICE \$20

SMOKED BRISKET, NO RICE, SERVED OPEN IN A TOASTED TORTILLA, CUBAN BLACK BEANS, PICO DE GALLO, HOUSE PICKLED RED ONIONS, OUR CAROLINA SAUCE AND SOUR CREAM

BBQ AND BURGER

BRISKET PLATE \$28

SMOKED BRISKET, OUR CAROLINA BBQ SAUCE, PICKLED RED ONIONS, CORNBREAD AND AGAVE SLAW

GROUND BRISKET BURGER \$20

HOUSE GROUND BEEF, SPECIAL BURGER SAUCE, AMERICAN CHEESE, PICKLED JALAPENOS AND ICEBURG LETTUCE, COMES WITH A SIDE OF SHATTERED POTATOES

PULLED PORK PLATE \$24

SLOW SMOKED PULLED PORK, CAROLINA BBQ, PICKLED RED ONIONS, JALAPENO CORNBREAD AND AGAVE CITRUS SLAW

SAUCES

BLUEBERRY CHIPOTLE, CAROLINA BBQ, ZHOUG, \$1 2oz \$2 4oz

FERMENTED CHILI  HABAGAVE 

RICE BOWLS

ADD CHIPS AND SALSA, CORN TORTILLAS OR FLOUR TORTILLAS \$3

TRADITIONAL BOWL \$17

YOUR CHOICE OF PORK, CHICKEN, BRISKET (\$3) WHITE RICE, OUR CUBAN BLACK BEANS, PICO DE GALLO, HOUSE SAUCE AND SOUR CREAM

VEGETARIAN BOWL \$17

WHITE RICE, OUR CUBAN BLACK BEANS, PICO DE GALLO, AGAVE CITRUS SAUCE, CUCUMBER, ZHOUG SAUCE AND SOUR CREAM

KOREAN BOWL  \$18

PORK, WHITE RICE, CUBAN BLACK BEANS, SLAW, KIMCHI, FERMENTED CHILI HOT SAUCE AND KOREAN BBQ SAUCE

FISH BOWL \$20

LOCAL HAKE LIGHTLY FRIED, WHITE RICE, CUBAN BLACK BEANS, AGAVE CITRUS SLAW, AND FERMENTED CHILI AIOLI

SIDES

MAC AND CHEESE (NOT GF) \$6 half pint \$12 full pint \$20 quart

SMALL SIDE SHATTERED POTATOES \$8

JALAPENO CORNBREAD (NOT GF) \$4 per serving

WHITE RICE \$4 half pint

AGAVE CITRUS SLAW \$4 half pint \$8 full pint \$16 quart

CORN OR FLOUR TORTILLAS \$3

CUBAN BLACK BEANS \$4 half pint \$8 full pint \$16 quart

WHITE RICE \$4

BEANS AND RICE Half Pint \$6

TOPPED WITH DICED ONION, POBLANOS AND PICKLED RED ONIONS

TACOS

FISH TACO \$5

LIGHTLY FRIED HAKE, AGAVE CITRUS SLAW AND FERMENTED CHILI AIOLI

TACOS ARE GLUTEN-FREE, LET US KNOW IF YOU HAVE AN ALLERGY.

LIME-TAMARI CHICKEN \$6

LIME TAMARI CHICKEN, CHEESE, DICED WHITE ONION, POBLANOS, CILANTRO, AND TOPPED WITH OUR MEDIUM SPICE ZHOUG SAUCE

CLASSIC VEGETARIAN \$6

HOUSE CUBAN BLACK BEANS, FRESH CUCUMBER, AGAVE CITRUS SLAW, PICO DE GALLO, ZHOUG SAUCE AND SOUR CREAM

PORK TACO \$6

PORK, CHEESE, BLUEBERRY CHIPOTLE SAUCE, PICO DE GALLO, AND SOUR CREAM

KOREAN TACO  \$7

PORK, WHITE RICE, FERMENTED CHILI SAUCE, KIMCHI, HOUSE KOREAN BBQ, AND TOPPED WITH SESAME SEEDS

BRISKET TACO \$8

SMOKED BRISKET, PICKLED RED ONIONS AND OUR CAROLINA BBQ

*CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE 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, DUE TO THE AMOUNT OF FOOD WE PREPARE IN-HOUSE AND OUR SMALL KITCHEN, WE CAN NOT GUARANTEE IT.



SPICY



GLUTEN FREE