



## TRIANGLOSOPHY

A few things while we have your attention: We are down with the local thing. We try our best to provide local, seasonal items and local, hormone/antibiotic free proteins. Recycling makes us feel warm and fuzzy inside. We make a huge effort not to add to our landfills and our food waste is used for compost. Thanks for making us your local neighborhood spot!

### SNACKS

#### House-Smoked, Dry-Rubbed Wings\*

5 wings \$6 10 wings \$12

served with buffalo and blue cheese or ranch dressing

#### Avondale Nachos \$12.50

house chips, cheddar, bacon, jalapenos, tomatoes, scallions, ranch

\*ask your server to add your favorite protein\*

#### Tot Poutine\* \$8.75

crispy tater tots topped with chipotle pulled pork, white cheddar queso, tangy bbq and scallions

\*live on the edge and add an egg - \$1.5\*

#### Best Queso-nario \$6.5

white cheddar queso topped with black bean salsa and pico de gallo. served with house corn tortilla chips

#### Mac & Cheese Lollipops\* \$7.5

creamy mac & cheese sprinkled with bits of braised brisket, cooked to deep fried deliciousness. served with tangy bbq

#### Lowcountry Egg Rolls\* \$8.25

house-smoked chipotle pork and collards rolled in wonton wraps, served with mustard bbq

#### Southwest 7 \$8

street corn salsa, white cheddar queso, black bean guacamole, salsa verde, tomato, scallion, chipotle sour cream, tortilla chips

#### In a Pickle \$5

dill pickle fries with a honey-jalapeno ranch

#### Turning Me Naan \$8

grilled flatbread topped with mozzarella cheese, pepperoni, garlic aioli, baby arugula and white balsamic vinaigrette

### SOUP | SALAD

#### The Italian Job \$8

mixed greens, pepperoni, cucumber, tomato, pepperoncini, mozzarella, roasted red pepper vinaigrette

#### Summer Dreams \$9.5

baby arugula, watermelon, goat cheese, toasted corn, pickled red onions, white balsamic vinaigrette

#### Neato Burrito \$8.5

mixed greens, jasmine rice, pico de gallo, black beans, chipotle-lime vinaigrette, ranchero, cilantro, cheddar, tortilla strips

\*ask your server to wrap me up!\*

#### Chicken Tortilla Soup \$4.5

spicy chicken soup topped with cheese, sour cream, scallions, tortilla strips

### BURGERS

all burgers are served with fries, sweet sticks or chips  
substitute a different side for \$1.5

#### Plain Jane\* \$11.5

lettuce, tomato, onion and choice of cheddar, swiss, pepper jack, american or smoked gouda cheese

#### Boss Hog\* \$13.5

house pimento cheese, caramelized onions, bacon, lettuce, tomato

#### Hot Sh\*t\* \$13.5

blackened burger, jalapeno-bacon jam, over easy egg, pepper jack cheese

#### The Nap\* \$13

burger with white american cheese, lettuce, tomato, onion, sandwiched between TWO bacon-grilled cheese sandwiches!

#### Garden Grazer\* \$13

grilled signature burger, swiss cheese, baby arugula, sautéed mushrooms, avocado and scallion dijonaise

### TACOS

all tacos are served with fries, sweet sticks or chips  
substitute a different side for \$1.50

#### The Mahi\* \$11.5

mahi, coleslaw, tomato, scallions, chipotle lime crema, salsa verde

#### The Brisket\* \$12.5

beer braised brisket, pepper jack cheese, caramelized onions, shredded lettuce, bbq sauce

#### The Shrimp\* \$12.5

blackened shrimp, mango salsa, coleslaw, avocado aioli

#### The Chicken \$11

spicy shredded chicken, cotija cheese, southwest black bean salsa, chipotle lime crema

#### The Pork\* \$9

chipotle pulled pork, pimento cheese, coleslaw, pickled red onions

### SANDWICHES

all sandwiches are served with fries, sweet sticks or chips  
substitute a different side for \$1.50

#### Talkin' Turkey \$12.75

smoked turkey breast on sourdough with smoked gouda, bacon, bibb lettuce, tomato and avocado aioli

\*don't want it between the bread? ask your server to wrap it up!\*

#### The Coop \$12.5

southern fried chicken breast, house pimento cheese, pickled red onions, lettuce and tomato

#### Buffalo Chicken Philly \$11.5

chopped chicken breast tossed with onions & peppers topped with buffalo sauce and white cheddar queso on a hoagie roll

#### Cuban \$10

roasted pork loin, ham, swiss cheese, dill pickle, cuban mustard

#### Black Bean Burger \$10

house-made black bean patty with goat cheese, bibb lettuce, onion, tomato and avocado aioli

### FORK AND KNIFE

#### Fiesta Bowl \$8.75

jasmine rice, street corn salsa, black beans, roasted tomatoes, avocado, cotija cheese, scallions, ranchero sauce

\*i'm great with blackened chicken\*

#### Shrimp and Grits\* \$12.5

local shrimp over stone ground grits with tomato, scallion and a tasso ham gravy

#### Southwest Supper \$12

braised brisket, jalapeno-cheddar cornbread, spinach, cheddar-jack cheese, pickled red onions, bbq sauce

#### Fish and Chips\* \$11

beer battered pollock, served with french fries and tartar sauce

### SIDES

french fries – sweet sticks – chips – grits – collards – mac & cheese – side salad – sautéed spinach \$3.5 each

Dressings: ranch, chipotle-lime vinaigrette, ranchero, white balsamic vinaigrette, roasted red pepper vinaigrette, honey mustard, oil & vinegar, blue cheese

\*consumer advisory: some of our menu items may contain raw or undercooked ingredients. consuming raw or undercooked poultry, meat, shellfish, seafood or eggs may increase your risk of food borne illness. guests under the age of 18 may not order ground beef cooked below 155 degrees.



# WET YOUR WHISTLE

## HAPPY HOUR

(Monday-Friday 4pm-7pm)

\$2.5 domestic bottles

\$3 house liquors

\$4 house wines

\$1 OFF all draft beer

### \$3 SHOOTERS

Fireball  
Espolon  
Jim Beam



### \$5 APPS

Best Queso-nario  
Turning Me Naan  
Mac & Cheese Lollipops  
Southwest 7  
Lowcountry Egg Rolls

## ALL DAY EVERYDAY

\$10 Bud Light Pitchers

\$1.5 Natty Light Cans

\$2 PBRs

\$4 Coastal Island Lager

\$3 Mini Car Bombs

Mimosas \$2 gl / \$8 carafe

\*These special promotions may not be available for holidays and special events.

## BEERS

### Old Favorites

#### Domestics

Budweiser, Bud Light, Miller Lite, Coors Lite,  
Michelob Ultra, Yuengling



#### Imports

Heineken, Heineken 0.0 (N/A),  
Stella Artois, Corona, Corona Light

### Crafts

#### Witty Blondes

Westbrook White Thai	\$5.75
Lefte Blonde	\$5.25
Shock Top	\$4.25

#### Hoppy Endings

Coast Hop Art IPA	\$6.5
Heavy Seas Tropi-Cannon	\$5.25
Terrapin Krunkles	\$5.50
Bell's Two Hearted	\$5.75

#### Lighter Side Of Life

Munkle Pils	\$5.75
Wicked Weed Uncle Rick's Pilsner	\$5.25
Coast Kolsch 32/50	\$5.75
White Claw (rotating flavors)	\$4.75

#### Magic Brownies

Sweetwater 420	\$4.75
Hi Wire Bed of Nails Brown	\$5.25
Brooklyn Brown Ale	\$5

#### Dark Side of the Brew

Founders Stout	\$7.25
Holy City Pluff Mud Porter	\$5.5

#### Ciders

Angry Orchard 16oz	\$5
Ship's Wheel Dry Hopped	\$6.25

DON'T MISS OUT ON OUR POPULAR  
WEEKLY SPECIALS...

### TACO TUESDAY

(Starting at 5pm)

\$3 Tacos  
\$3 Margaritas  
\$3 Mojitos

### SUNDAY FUNDAY

Award Winning Brunch

Build a Bloody Mary

Mimosas!  
\$2 each/\$8 carafe



## WINE

### House Wines- \$5

Woodbridge Pinot Grigio  
Woodbridge Chardonnay  
Woodbridge Cabernet Sauvignon  
Woodbridge Merlot  
Woodbridge Pinot Noir



### Wine by the Glass/Bottle Sparkling

Ruffino Prosecco (187 ml) \$9

#### White

Banfi "Le Rime" Pinot Grigio	\$6/24
Rosatello Moscato	\$6/24
Tom Gore Chardonnay	\$7/28
Nobilo Sauvignon Blanc	\$8/32

#### Red

Trapiche Malbec	\$6/24
Tribute Cabernet	\$9/36
The Seeker Pinot Noir	\$7/28

## SPECIALTY COCKTAILS

### Honey Mule \$8

Wild Turkey American Honey, Fresh Lime, Ginger Beer,  
Fresh Mint

### Red Sangria \$7

Red Wine, Brandy, Triple Sec, Fruit Juices, Fresh Fruit

### Peach Sangria \$7

Parrot Bay Mango, Peach Liquor, White Wine, Fresh  
Fruit and Juice

### Cilantro-Cucumber Cooler \$8

Tito's Vodka, Cilantro Simple Syrup, Fresh Cucumber,  
Fresh Lime, Soda Water

### High Roller Margarita \$10

Patron Silver, Cointreau, Sour, Fresh Lime, Salt Rim

### Ginger Cat \$7

Cathead Honeysuckle Vodka, Ginger beer, Orange  
and Muddled Mint

### Strawberry-Mint Lemonade \$7

Deep Eddy Lemon Vodka, House Strawberry-Mint  
Simple Syrup, Fresh Lemon, Soda Water