



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

Southwest Wedge \$9.5

iceberg wedge, bacon, tomatoes, street corn salsa, fried shallots, ranchero, cajun dust

Winter Dreams \$9

arugula, goat cheese, pickled red onions, quinoa, apples, toasted pecans, cranberry-champagne 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* \$9.5

chipotle pulled pork, cheddar-jack cheese, avocado, honey cilantro-lime coleslaw

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

Harvest Bowl \$8.75

roasted brussels sprouts, sweet potatoes, corn, shallots, quinoa, mozzarella cream 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 – brussel sprouts \$3.5 each

Dressings: ranch, chipotle-lime vinaigrette, ranchero, white balsamic vinaigrette, cranberry-champagne 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) \$10

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