



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* \$9

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 \$6.75

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 \$8.25

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

Fried Mushrooms \$7

lightly fried mushrooms with a lemon-pepper-parsley crust, served with ranch

SOUP | SALAD

Chicken Tortilla Soup \$4.5

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

Southwest Cobb \$10.5

chopped wedge, black forest ham, hard boiled egg, bacon, street corn, tomatoes, jalapeno ranch dressing, crispy onion straws

Fresh 'n Fruity \$10

fresh spinach, goat cheese, apples, pineapple, blueberries, pickled red onions, strawberry vinaigrette

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 or american

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!

Funky Fungi* \$13.5

grilled signature burger, marinated portobello mushroom cap, swiss cheese, spinach, tomato, red onion, basil pesto sauce

TACOS

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

The Mahi* \$11.75

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* \$10.5

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

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!

The Asian Creation \$8.75

mixed greens, pickled carrots, avocado, cucumber, peanuts, red onion, sesame-citrus vinaigrette, crispy leeks

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 swiss, bacon, bibb lettuce, tomato and avocado aioli

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

The Coop \$13

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 \$10.5

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

Curry Me Away \$12

cauliflower rice tossed in a coconut curry sauce topped with bell peppers, grilled zucchini, fresh lime, cilantro, mango salsa

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 – sauteed spinach \$3.5 each

Dressings: ranch, chipotle-lime vinaigrette, ranchero, strawberry vinaigrette, sesame citrus 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
Fried Mushrooms
Mac & Cheese Lollipops
Southwest 7

ALL DAY EVERYDAY

\$10 Bud Light Pitchers

\$1.5 Natty Light Cans

\$2 PBRs

\$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	\$6
Allagash White	\$5.75
Shock Top	\$4.25

Hoppy Endings

Coast Hop Art IPA	\$6.5
Westbrook Two Claw	\$6.5
Flying Dog Double (12.10%)	\$7.25
Bell's Two Hearted	\$5.75

Lighter Side Of Life

Munkle Pils	\$6
Wicked Weed Day Light	\$5.75
Coast Kolsch 32/50	\$5.75
White Claw (rotating flavors)	\$4.75
Truly Strawberry Lemonade	\$4.25

Magic Brownies

Sweetwater 420	\$5
Hi Wire Bed of Nails Brown	\$5.25
Thomas Creek River Falls Red 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
VINO Moscato	\$6/24
St. Francis Chardonnay	\$8/32
The Seeker Sauvignon Blanc	\$7/28

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

Watermelon Margarita \$9

Espolon Blanco, Cointreau, Watermelon Puree, Sour,
Fresh Lime, Salted 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