



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

Avondale Nachos \$14.5

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

ask your server to add your favorite protein

Best Queso-nario \$8

white cheddar queso topped with black beans and pico de gallo, served with house corn tortilla chips

In a Pickle \$7

dill pickle fries with a honey-jalapeno ranch

Tot Poutine* \$12

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

live on the edge and add an egg - \$2

Mac & Cheese Lollipops* \$8.5

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

Lowcountry Egg Rolls* \$8.75

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

What's Cracklin'? \$9

tajin dusted house pork rinds topped with white cheddar queso, diced red onion, street corn salsa, cilantro, house bbq sauce drizzle

The Chicky Dilla* \$12.5

large flour tortilla folded and grilled with chicken, bacon, cheddar-jack cheese, red onion, house bbq sauce

SOUP | SALAD

Chicken Tortilla Soup \$4.5

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

Neato Burrito \$9.5

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

ask your server to wrap me up!

Pico the Berries \$14.75

arcadian mixed greens, strawberry pico-de-gallo, cotija cheese, cucumber, lemon-poppysseed vinaigrette

The Remix \$14

arcadian mixed greens, roasted corn, roasted red peppers, avocado, bacon, red onion, cheddar-jack cheese, honey-jalapeno Dijon dressing

BURGERS

all burgers are served with fries, sweet sticks or chips
substitute a different side for \$2.5

Plain Jane* \$13.5

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

Boss Hog* \$15

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

Hot Sh**t* \$15

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

Truffle Shuffle* \$15

signature burger, boursin cheese, red onion marmalade, arcadian greens, truffle mayo

Black Bean Burger \$12.5

house made black bean patty with swiss cheese, caramelized onions, tomato, gilled zucchini ribbons, arcadian greens, sriracha aioli

SANDWICHES

all sandwiches are served with fries, sweet sticks or chips
substitute a different side for \$2.5

Talkin' Turkey \$14.75

smoked turkey breast on sourdough with swiss, bacon, green leaf lettuce, tomato and avocado aioli

The Coop \$15.5

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

Buffalo Chicken Philly \$14.5

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

Cuban \$12

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

The Dip \$15.75

brisket french dip on a toasted hoagie with provolone cheese, caramelized onions, sauteed mushrooms, horseradish aioli, au jus dipping sauce

TACOS

all tacos are served with fries, sweet sticks or chips
substitute a different side for \$2.5

The Mahi* \$13

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

The Brisket* \$15.5

birria style brisket tacos with cilantro, white onion, cotija cheese, lime wedge, birria broth

The Shrimp* \$12.5

grilled shrimp, coleslaw, tomatoes, scallions, buffalo sauce drizzle

The Chicken \$14

shredded chicken, cheddar-jack cheese, bacon, shredded lettuce, pico de gallo, ranchero

FORK AND KNIFE

Fiesta Bowl \$10

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

i'm great with blackened chicken

Wok in Bowl* \$9

jasmine rice, peas, carrots, zucchini and mushrooms in a house stir fry sauce topped with a sunny egg and scallions

BBQ Bowl \$14.5

housemade mac and cheese topped with chipotle pulled pork, tangy BBQ sauce, pickled red onions and scallions

SIDES

french fries – sweet sticks – chips – grits – collards – mac & cheese – side salad \$4.5 each

Dressings: ranch, balsamic vinaigrette, chipotle-lime vinaigrette, ranchero, honey mustard, oil & vinegar, lemon-poppysseed vinaigrette, honey-jalapeno dijon

*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)

\$3.25 domestic bottles

\$3 house liquors

\$4 house wines

\$1 OFF all draft beer

\$3 SHOOTERS

Fireball
Lunazul Blanco
Jim Beam



\$6 APPS

Best Queso-nario
In a Pickle
Mac & Cheese Lollipops

ALL DAY EVERYDAY

\$14 Bud Light Pitchers

\$1.75 Natty Light Cans

\$2.75 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, Tecate

Crafts

Witty Blondes

Westbrook White Thai	\$6.25
Sierra Nevada Sunny Little Thing	\$6
Shock Top	\$4.5

Hoppy Endings

Coast Hop Art IPA	\$6.5
Sweetwater 420	\$5.25
Elysian Space Dust	\$6
Bell's Two Hearted	\$6.5

Lighter Side of Life

Wicked Weed ROTATING Burst Sour	\$6.75
Coast Kolsch 32/50	\$5.75
White Claw (rotating flavors)	\$4.75
Truly Wild Berry	\$5.25

Dark Side of the Brew

Hi Wire Bed of Nails Brown	\$6
Holy City Pluff Mud Porter	\$6

Ciders

Angry Orchard 16oz	\$5.75
Original Sin Black Widow	\$6



WINE

House Wines \$5

Pinot Grigio
Chardonnay
Cabernet Sauvignon
Merlot
Pinot Noir

Wine by the Glass/Bottle

Sparkling

Lunetta Prosecco (187 ml)	\$10
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White

Banfi "Le Rime" Pinot Grigio	\$6/24
Ironstone Chardonnay	\$7.5/30
Monkey Bay Sauvignon Blanc	\$7/28
Impero Mon Amor Rose	\$7/\$28

Red

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

SPECIALTY COCKTAILS

Tropical Mule \$8

Stoli Orange, Fresh Mint, Pineapple, Lime, Ginger Beer

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

Guava Margarita \$9

Espolon Blanco, Cointreau, Guava 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



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

TACO TUESDAY

(Starting at 5pm)

\$4 Tacos
\$4 Margaritas
\$4 Mojitos

SUNDAY FUNDAY

Award Winning Brunch

Build a Bloody Mary

Mimosas!
\$2 each/\$8 carafe