



## 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!

### THE SNACKS

#### Cinnamon Rolls \$5

fresh baked with a home-style milk glaze

#### Biscuits and Gravy \$7

house-made sausage gravy over fluffy southern biscuits

### THE CLASSICS

#### South of the Benny\* \$16.5

poached eggs, bacon, pimento cheese, hollandaise, scallions, buttermilk biscuit, served with home fries, fruit or grits

#### Classic French Toast \$12

hand-dipped and griddled local challah bread, whipped cream, powdered sugar, whipped butter and maple syrup

#### Return of the Crab\* \$18.5

poached eggs, house crab cakes, avocado, sliced tomato, hollandaise, buttermilk biscuit, served with home fries, fruit or grits

#### The Daily Stack \$10

stack of three specialty buttermilk pancakes (ask your server what is in today's stack) with whipped butter, powdered sugar, maple syrup and whipped cream

### THE CRAVERS

#### Chicken or the Egg\* \$14

fried chicken, scrambled eggs, sausage gravy, cheddar, scallions and bacon all sandwiched between two biscuits  
BEWARE! this sandwich is a knife and fork job!

#### The Kitchen Sink \$12

scrambled eggs over stone ground grits, home fries, sausage gravy, peppers, onions, cheddar-jack cheese

#### Chorizo Hash\* \$11.5

homefries topped with chorizo, onions, peppers, cheddar-jack cheese, scallions, a sunny up egg, sriracha-lime crema

#### Chilaquiles \$11

tortillas in a savory tomato-chicken broth topped with chipotle pulled pork, cotija cheese, red onion, cilantro, avocado and a sunny up egg

#### Breakfast Burrito\* \$13.5

applewood bacon, smoked sausage, scrambled eggs, peppers, onions and cheddar, served with home fries, grits or fruit

#### Huevos Rancheros\* \$11

jasmine rice, street corn salsa, black beans, roasted tomatoes, avocado, cotija cheese, scallions, tortilla chips, ranchero sauce, over easy egg

#### Mahi Tacos\* \$13

mahi mahi, coleslaw, tomatoes, scallions, chipotle sour cream, salsa verde, served with home fries, grits or fruit

#### Captain's Breakfast Quesadilla\* \$12

large flour tortilla pressed and stuffed with scrambled eggs, cheddar-jack cheese, shrimp and bell peppers, served with ranchero sauce

### CRAVERS BETWEEN THE BREAD

#### Smashing Burgers\* \$15.5

smash burger on an english muffin, cheddar cheese, over-hard egg, bacon and maple mayo, served with home fries, grits or fruit

#### I've Got My Hash Patty\* \$16.5

grilled signature burger on a kaiser roll with american cheese, a crispy hash brown patty, applewood smoked bacon, avocado, sunny egg and a chipotle-ketchup

### YOU BUILD IT

#### Two Eggs\* \$4

over, up, poached, scrambled

#### Meat\* \$4.5

sausage patties, bacon, black forest ham

#### Carbs \$3.5

white toast, english muffin, biscuit

#### Four Egg Omelet \$8.5

choice of cheddar, pepperjack, american, swiss  
\*sub goat cheese or house pimento + \$1.5

#### \$1.5 Add Ons

onions, peppers, black beans, jalapenos, roasted tomatoes, mushrooms

#### \$2.5 Add Ons

bacon, sausage, black forest ham, avocado

#### Sides \$4.5

home fries, grits, fresh fruit, side salad

#### CHATTERBOX COLD BREW COFFEE

##### Bottle \$5

unsweet or slightly sweet

+ Locally Made in Avondale +

#### BRUNCH BOMBS \$4

+ A Twist On Our Popular "Mini Bombs" +

5 oz shot of guinness and a drop of crooked cow caramel bourbon cream

\*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  
Deep Eddy Lemon



### \$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

\$4 Mini Car Bombs

Mimosas \$2.5 gl / \$10 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, Stella Artois, Corona, Tecate



### Crafts

#### Witty Blondes

Westbrook White Thai	\$6.25
Victory Golden Monkey Belgian Triple 9.5%	\$6.75
Edmunds Oast Something Cold 16oz	\$7.5
Shock Top	\$4.5

#### Hoppy Endings

Coast Hop Art IPA	\$6
Sycamore Beach Candy 16oz	\$9.25
New Realm Hazy Like a Fox	\$6

#### Lighter Side of Life

Wicked Weed Burst Sour	\$6.5
Coast Kolsch 32/50	\$6
White Claw Black Cherry	\$4.75
Palmetto Idle Speed Salted Lime Lager	\$6
New Belgium Fat Tire Golden	\$5.5

#### Dark Side of the Brew

Hi Wire Bed of Nails Brown	\$6.25
Commonhouse Red Fox Irish Ale	\$6.25
Edmunds Oast Leatherjacket Porter 16oz	\$8.25

#### Ciders

Angry Orchard 16oz	\$6
Austin EastCider Blood Orange	\$6

#### N/A Brah

High Rise Delta 9 Seltzer	\$12
Heineken 0.0	\$5.5

\*ask your server about available mocktails\*

## 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

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Build a Bloody Mary  
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Mimosas!  
\$2.5 each/\$10 carafe



## WINE

### House Wines \$5

Pinot Grigio  
Chardonnay  
Cabernet Sauvignon  
Merlot  
Pinot Noir



### Wine by the Glass/Bottle Sparkling

Lunetta Prosecco (187 ml) \$10

#### White

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

#### Red

Trapiche Malbec	\$6/24
Noah River Cabernet Sauvignon	\$8/32
District 7 Pinot Noir	\$8/32

## SPECIALTY COCKTAILS

### Citrus Mule \$9

Local Sweetgrass Vodka, Muddled Orange,  
Fresh Mint, 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 \$10

Lunazul Blanco Tequila, Cointreau, Guava Puree,  
Sour, Fresh Lime, Salted Rim

### Coco Loco \$10

Cutwater Bali Hai Pineapple Rum, Cream of Coconut,  
Pineapple Juice, Orange Juice, Grenadine

### Strawberry-Mint Lemonade \$7

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

[trianglecharandbar.com](http://trianglecharandbar.com)