



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 \$16

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* \$12.5

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* \$8.75

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

Basket of Bites \$8.75

warm soft pretzel bites tossed in a parmesan-garlic butter, served with white cheddar queso

The Tailgater \$9.25

house pimento cheese and chorizo sausage dip, served warm with tortilla chips, topped with scallions

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!

The G.O.A.T. \$10

a bed of arugula topped with goat cheese, quinoa, sliced green apple, spiced candied pecans, pickled red onion and a balsamic vinaigrette

BURGERS

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

substitute a house-made black bean patty for any burger at no additional cost

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

The Home Run \$15.5

signature burger, house chili, cheddar cheese, coleslaw, diced white onion, icebox pickles, fancy sauce

Truffle Shuffle* \$15

signature burger, boursin cheese, red onion marmalade, arugula, truffle mayo

The Patty Melt \$15

seasoned smashed patty, toasted sourdough, american cheese, caramelized onions, applewood smoked bacon, fancy sauce

SANDWICHES

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

Talkin' Turkey \$16

smoked turkey breast on sourdough with swiss, bacon, arugula, red onion and a stone ground maple dijon

The Coop \$15.75

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 \$13.75

chipotle pulled pork, ham, swiss cheese, dill pickle, cuban mustard

The Dip \$16.5

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

FORK AND KNIFE

Fiesta Bowl \$10.5

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

i'm great with blackened chicken

The Harvest Bowl \$15

blackened chicken breast over a sautee of quinoa, shaved brussels sprouts, kale, sweet potato, bacon, roasted red peppers, pecans and shallot in a maple stone ground mustard sauce topped with goat cheese

The Italiano Bowl \$12

cavatappi pasta tossed in a tomato cream sauce with smoked sausage, arugula and shaved parmesan cheese

SIDES

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

Dressings: ranch, balsamic vinaigrette, chipotle-lime vinaigrette, ranchero, honey mustard, oil & vinegar

*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

Build a Bloody Mary

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