



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 \$8

dill pickle fries with a honey-jalapeno ranch

Basket of Bites \$8.75

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

Mac & Cheese Lollipops* \$9

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

Lowcountry Egg Rolls* \$9

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

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

SOUP | SALAD

Chicken Tortilla Soup \$6 cup \$8.5 bowl

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

Southwest Wedge \$12

Romaine wedge topped with street corn, black beans, cotija
cheese, cherry tomatoes, cilantro, tortilla strips and a sweet
corn vinaigrette

The G.O.A.T. \$13

a bed of kale and shaved brussels sprouts topped with red
apple, walnuts, goat cheese, red onion and a lemon
vinaigrette

ADD Chicken +6

ADD Salmon* +11

ADD Shrimp +7

BURGERS

all burgers served with fries, sweet sticks or chips
sub collards, mac and cheese or side salad \$2.5
sub loaded fries, grilled asparagus, cup of soup or parmesan truffle fingerlings \$3.5

Plain Jane* \$14.5

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

**SUB pimento cheese, boursin cheese or goat cheese + \$1.5

**ADD bacon + \$2.5, pickled jalapenos + \$.50, egg + \$2,
mushrooms + \$1, caramelized onions + \$.50, avocado + \$1.5

Boss Hog* \$16

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

The Smoke Stack* \$19

signature burger topped with pepperjack cheese, slow braised brisket,
sweet red bbq sauce, candied jalapenos, lettuce, tomato and crispy
fried onions

Truffle Shuffle* \$16.5

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

The Patty Melt \$16

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

SANDWICHES

all sandwiches served with fries, sweet sticks or chips
sub collards, mac and cheese or side salad \$2.5
sub loaded fries, grilled asparagus, cup of soup or parmesan truffle fingerlings \$3.5

Talkin' Turkey \$16

smoked turkey breast on sourdough with cheddar cheese, bacon,
romaine lettuce, tomato and a roasted garlic aioli

The Coop \$16

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

Buffalo Chicken Philly \$15.5

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

Cuban \$14.75

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

A LA CARTE TACOS

The Shrimp* \$6.75

grilled shrimp, shredded red cabbage, mango-pineapple salsa,
smashed avocado, sweet chili glaze

The Mahi* \$6.5

seasoned mahi mahi, coleslaw, tomato, scallion, chipotle-lime crema,
salsa verde

The Pork* \$5.5

chipotle pulled pork, cheddar-jack cheese, red apple slaw, cilantro
aioli

The Beef* \$5.75

seasoned ground beef, lettuce, tomato, diced white onion, diced
pickle, bacon, garlic aioli

The Chicken \$5.75

jerk chicken, pineapple-mango salsa, shredded red cabbage, alabama
white sauce

SIDES

\$5 each - french fries - sweet sticks - chips - collards - mac & cheese - side salad

SIGNATURE SIDES

Loaded Fries \$8.5

hand cut fries topped with cheddar jack cheese,
crisp bacon, scallions and ranch

Parmesan-Truffle Fingerling Potatoes \$9

crispy fingerling potatoes topped with truffle aioli,
parmesan cheese and parsley

Grilled Lemon-Parm Asparagus \$7

tender grilled asparagus with parmesan cheese
and fresh lemon

Dressings: ranch, balsamic vinaigrette, ranchero, honey mustard, oil & vinegar, sweet corn vinaigrette, lemon vinaigrette

*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)
\$3.5 domestic bottles
\$4 house liquors
\$5 house wines
\$1 OFF all draft beer



\$3 SHOOTERS

Fireball
Lunazul Blanco
Deep Eddy Lemon



\$6 APPS

Best Queso-nario
In a Pickle
Basket of Bites

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, Miller High Life

Imports

Heineken, Stella Artois, Corona, Tecate

CRAFTS

Witty Blondes

Edmunds Oast Something Cold 16oz	\$7.5
Shock Top	\$5.5

Hoppy Endings

Coast Hop Art IPA	\$6
Sycamore Juiciness IPA	\$7
New Realm Hazy Like a Fox	\$6.25

Lighter Side of Life

Wicked Weed Burst Sour	\$6.5
Coast Kolsch 32/50	\$6
White Claw Black Cherry	\$5
High Noon Peach	\$8
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	\$6.5
Edmunds Oast Leatherjacket Porter	\$8.25

Ciders

Angry Orchard 16oz	\$6.5
Austin EastCider Blood Orange	\$6

N/A Brah

High Rise Delta 9 Seltzer	\$10
Heineken 0.0	\$5.5
Devil's Foot Sparkling Cherry Limeade	\$5.5
Edmunds Oast Zero Proof Margarita	\$6.25

WINE

Canyon Road House Wines \$6

Pinot Grigio Chardonnay
Cabernet Sauvignon Pinot Noir

WINE BY THE GLASS/BOTTLE

Sparkling

Zonin Prosecco (187 ml)	\$10
Nina Ardevi Prosecco Extra Dry (750 ml)	\$35

White

Banfi "Le Rime" Pinot Grigio	\$6 / \$24
William Hill North Coast Chardonnay	\$8.5 / \$34
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	\$10 / \$40

Non-Alcoholic Wine

Lautus Sauvignon Blanc, South Africa	\$12 / \$46
Lautus Savvy Red Blend, South Africa	\$12 / \$46

SPECIALTY COCKTAILS

Citrus Mule \$9

Deep Eddy Lime Vodka, Muddled Orange, Fresh Mint, Ginger Beer

Strawberry-Mint Lemonade \$7

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

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

Peach Sangria \$7

Parrot Bay Mango, Peach Liquor, White Wine, Fresh Fruit and Juice

Red Sangria \$7

Red Wine, Brandy, Triple Sec, Fruit Juices, Fresh Fruit

HOUSE CRAFTED MOCKTAILS

Mocked up Mule \$4.5

Muddled Orange, Lime and Mint, topped with ginger beer, served in a copper mug

The Not so Loco Coco \$4.5

Pineapple Juice, Orange Juice, Cream of Coconut, Soda Water, Grenadine

Guava Not-a-Rita \$4.5

Guava Puree, Sour, Fresh Lime, Soda Water, Salted Rim

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

TACO TUESDAY

(Starting at 5pm)

\$1 Off All Menu Tacos
\$4 Margaritas
\$4 Mojitos

SUNDAY FUNDAY

Award-Winning Brunch

Build a Bloody Mary

Mimosas!
\$2.5 each/\$10 carafe

trianglecharandbar.com