



## 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

#### Biscuits and Gravy \$8.5

house-made sausage gravy over fluffy southern biscuits

#### The Greenway \$12

house fried green tomatoes on a bed of arugula with pimento cheese, pickled red onions and buttermilk ranch

#### Cinnamon Rolls \$8

fresh baked with a home-style milk glaze

#### Dips 'n Things \$15

roasted garlic hummus, whipped feta, grilled naan bread, pickled red onions, carrot sticks, sliced cucumbers, toasted pistachios and hot honey

### THE CLASSICS

#### Classic French Toast \$12.5

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

#### 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

#### South of the Benny\* \$17

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

#### F.G.T. Benny \$17

poached eggs, fried green tomatoes, black forest ham, onion jam, hollandaise, buttermilk biscuit, served with home fries, fruit or grits

### THE CRAVERS

#### Chicken or the Egg\* \$15

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 \$14

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

#### The Basic Babe\* \$12.5

fresh avocado spread on sourdough toast topped with a sunny side up egg, arugula, cherry tomatoes and pickled red onion

#### Chorizo Hash\* \$13

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

#### That's a Croque\* \$15

griddle sandwich of black forest ham, smoked turkey, provolone cheese and dijonaise on sourdough topped with bechamel, a sunny egg, parsley and scallions, served with home fries, grits or fruit

#### Brunchy Crunchwrap\* \$15

scrambled eggs, bacon, hashbrown patties and cheddar-jack cheese folded into a griddled 12 inch flour tortilla served with chipotle-aioli and a choice of home fries, grits or fruit

#### Breakfast Burrito\* \$14.5

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

#### Huevos Rancheros\* \$13

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

#### Captain's Breakfast Quesadilla\* \$13

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

#### I've Got My Hash Patty\* \$17.5

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

#### Chicken 'n Waffles \$17.5

panko fried chicken breast over a belgian waffle, topped with sausage gravy, scallions and hot honey

#### The Breakfast Sammy \$16

black forest ham, applewood smoked bacon, fried egg, pimento cheese, tomato and onion jam on toasted sourdough. Served with home fries, fruit or grits

### YOU BUILD IT

#### Two Eggs\* \$4

over, up, poached, scrambled

#### Meat\* \$5

sausage patties, bacon, black forest ham

#### Carbs \$3.5

white toast, english muffin, biscuit

#### Four Egg Omelete \$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 \$5

home fries, grits, fresh fruit, side salad

#### COSTA MOCHA CAFE \$8

Costa Tequila Cafe, Brady's Irish Cream, black coffee and cream shaken and served in a chocolate swirled rocks glass

#### UPGRADE YOUR MIMOSA

Nino Ardevi Prosecco Extra Dry, Italy (750ml) \$35

#### BRUNCH BOMBS \$4

A twist on our popular "Mini Bombs"

5 oz. shot of Guinness and a drop of Crooked Cow Caramel Bourbon Cream

#### BLACK RIFLE CAM \$6

Espresso and Cream Cold Brew Coffee

# 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

Bud Light Pitchers

\$14

Natty Light Cans

\$1.75

PBRs

\$2.75

Mini Car Bombs

\$4

Mimosas \$2.5 gl / \$10 carafe

\*These special promotions may not be available for holidays and special events.

## WANNA LOOK

### LIKE US?

Check out our merch page!



## 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

Palmetto Salted Lime Lager \$6.25

#### Dark Side of the Brew

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

## 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

Impero Pinot Grigio Trebbiano \$7.5 / \$30

William Hill North Coast Chardonnay \$8.5 / \$34

Haymaker Sauvignon Blanc \$7.5 / \$30

Impero Mon Amor Rose \$7.5 / \$30

#### Red

Trapiche Malbec \$7.5 / \$30

Noah River Cabernet Sauvignon \$8 / \$32

District 7 Pinot Noir \$10 / \$40

## SPECIALTY COCKTAILS

### Citrus Mule \$9

Tito's Handmade 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

### The Passion Cosmo \$10

Tito's Handmade Vodka, Passionfruit Puree, Cranberry Juice,

Fresh Lime, Cointreau

### 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

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

## HOUSE CRAFTED MOCKTAILS

### Mocked Up Mule \$5

Muddled Orange, Lime and Mint, Topped With Ginger Beer, Served in a Copper Mug

### Passion Fizz \$5

Real Passionfruit Puree, Soda Water, Fresh Lime, Cranberry Juice, Sugared Rim

### Guava Not-A-Rita \$5

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

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