



# LUNCH + DINNER MENU

## SNACKS

### Neighborhood Nachos \$12

house tortilla chips topped with white cheddar queso, shredded lettuce, black beans, pico de gallo, jalapenos, chipotle lime-crema  
\*I'm great with seasoned ground beef or blackened chicken\*

### Best Queso-nario \$9

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

### In a Pickle \$9

dill pickle fries with a honey-jalapeno ranch

### Bruschetta 'Bout It \$12

toasted crostini topped with boursin cheese, tomato bruschetta, fresh basil and a balsamic reduction

### Mac & Cheese Lollipops\* \$9.5

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

### Lowcountry Egg Rolls\* \$9.75

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

### Basket of Bites \$9.5

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

### Bang Bang Shrimp \$12

panko fried shrimp on a romaine lettuce boat, topped with pickled veggies, fresh cilantro, sesame seeds and a sweet thai chili aioli

## SOUP | SALAD

### Chicken Tortilla Soup \$6 cup \$8.5 bowl

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

### Cobb Your Enthusiasm \$14

romaine lettuce, smoked turkey breast, hard boiled egg, tomatoes, cucumber, red onion, shredded cheddar, biscuit croutons and ranch dressing

### The Triangle Chopped Salad \$13

chopped greens, ranchero, chipotle-lime vinaigrette, street corn salsa, pico de gallo, black beans, jasmine rice, fresh cilantro, tortilla strips and tajin seasoning

### Strawberry Fields \$14

arugula, fresh strawberries, orange supremes, sliced almonds, goat cheese, pickled red onions, citrus vinaigrette

ADD Chicken + \$7

ADD Salmon\* + \$13

ADD Shrimp + \$8

ADD Burger Patty\* + \$8

## BURGERS

all burgers served with fries or sweet sticks  
sub collards, mac and cheese or side salad \$2.5  
sub loaded fries, balsamic brussels, cup of soup or parmesan truffle fingerlings \$4

### Plain Jane\* \$16

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

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

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

### A New Boss in Town\* \$19

grilled signature burger, house pimento cheese, crispy fried onion straws, coleslaw, applewood smoked bacon, tangy bbq sauce

### Dos Amigos \$18.5

two smash patties on a toasted bun topped with white cheddar queso, guacamole, pico de gallo, shredded lettuce, tortilla strips and ranchero sauce

### The O.G. Truffle Shuffle\* \$19

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

### The Patty Melt \$18

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

## SANDWICHES

all sandwiches served with fries or sweet sticks  
sub collards, mac and cheese or side salad \$2.5  
sub loaded fries, balsamic brussels, cup of soup or parmesan truffle fingerlings \$4

### Talkin' Turkey \$18

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

### The Re-Coop \$18.5

southern fried chicken breast, house pimento cheese, pickled red onions, bacon jam, shredded lettuce, tomato, dill pickles, smokey chipotle aioli

### The Jam Session \$19

seasoned grilled chicken breast on a toasted bun with goat cheese, blackberry jam, peppered bacon, arugula

### Cuban \$16.5

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

### The Dip \$19

slow braised beef 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 \$7.5

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, cotija cheese, pickled red onions, avocado, cilantro, tangy bbq

### The Beef \$5.75

seasoned ground beef, triangle sauce, diced white onion, shredded lettuce, american cheese, diced dill pickle

### The Chicken \$7.25

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

## FORK AND KNIFE

### Fiesta Bowl \$13

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

\*i'm great with blackened chicken\*

### Far Farro Away \$26

grilled salmon over a sautee of farro, sweet corn, red onion and brussels sprouts, topped with roasted garlic and red pepper coulis

### Attack of the Mac \$16

house mac and cheese topped with panko fried chicken breast, bacon, scallions, buffalo sauce and buttermilk ranch

## SIDES \$6 each - french fries - sweet sticks - collards - mac & cheese - side salad

## SIGNATURE SIDES

### Loaded Fries \$9

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

### Parmesan-Truffle Fingerling Potatoes \$9.75

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

### Balsamic Brussels \$9.5

brussels sprouts topped with bacon, blistered cherry tomatoes, parmesan cheese and a balsamic reduction

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

\$3.75 domestic bottles

\$5 house liquors

\$6 house wines

\$1 OFF all draft beer

## \$4 SHOOTERS

Fireball

Lunazul Blanco

Deep Eddy Lemon

## \$8 APPS

Best Queso-nario

In a Pickle

Basket of Bites

## ALL DAY EVERYDAY

Bud Light Pitchers

\$14

Natty Light Cans

\$2

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.

## 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 \$8.25

Shock Top \$5.75

#### Hoppy Endings

Coast Hop Art IPA \$6.5

Wicked Weed Freakish Pale Ale \$6.5

New Realm Hazy Like a Fox \$6.75

#### Lighter Side of Life

Wicked Weed Burst Sour \$6.5

Coast Kolsch 32/50 \$6.5

White Claw Black Cherry \$6

High Noon Peach \$8

New Belgium Fat Tire Golden \$6

Sun Cruiser Vodka Iced Tea \$7.5

#### Dark Side of the Brew

Commonhouse Red Fox Irish Ale \$6.75

Edmunds Oast Leatherjacket Porter \$8.5

#### Ciders

Angry Orchard 16oz \$6.75

Austin EastCider Blood Orange \$6.5

#### N/A Brah

High Rise Delta 9 Seltzer \$10

Heineken 0.0 \$5.5

Best Day N/A Hazy IPA \$6.5

## WINE

Canyon Road House Wines \$7

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 \$8.5 / \$34

William Hill North Coast Chardonnay \$9 / \$36

Aquamarine Sauvignon Blanc \$9 / \$36

Impero Mon Amor Rose \$8.5 / \$34

#### Red

Turno de Noche Malbec \$8.5 / \$34

Noah River Cabernet Sauvignon \$9 / \$36

Spoken West Pinot Noir \$9 / \$36

## SPECIALTY COCKTAILS

### Pick Me Up Espresso Martini \$13

Tito's Handmade Vodka, Chilled Espresso, Kahlua, Simple Syrup, Espresso Beans

### Citrus Mule \$9

Tito's Handmade Vodka, Muddled Orange, Fresh Mint, Ginger Beer

### Strawberry-Mint Lemonade \$9

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

### Guava Margarita \$11

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

### Peach Sangria \$9

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

## HOUSE CRAFTED MOCKTAILS

### Mocked Up Mule \$5

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

### Delta 9 Levity Margarita \$8

D9 Levity Agave Cannabis Spirit, Fresh Lime, Sour Mix, Orange, Simple Syrup, Salt Rim

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

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

### No-Perol Spritz \$8

All Natural Ghia Non-Alcoholic Aperitif, Soda Water, Lemon Twist

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

### TACO TUESDAY

(Starting at 5pm)

\$1 Off All Menu Tacos

\$5 Margaritas

\$.5 Mojitos

### SUNDAY FUNDAY

Award-Winning Brunch

Build a Bloody Mary

Mimosas!

\$2.5 each/\$10 carafe

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