



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

Bang Bang Shrimp \$12

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

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

In a Pickle \$9

dill pickle fries with a honey-jalapeno ranch

SOUP | SALAD

Chicken Tortilla Soup \$6 cup \$8.5 bowl

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

The Yam Jam \$14.5

arugula, roasted sweet potatoes, avocado, feta cheese, dried cranberries, pumpkin seeds, cranberry-champagne vinaigrette

Featured Daily Soup

ask your server about our daily offering

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

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, harvest medley, 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

The O.G. Truffle Shuffle* \$19

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

The Patty Melt \$18.5

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, harvest medley, 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

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

The Baja Bowl* \$23

jerk salmon over jasmine rice, a sautee of cabbage, carrot and zucchini, topped with mango pico de gallo, avocado, baja sauce, lime wedge

The Saucy Hen \$19

pan roasted chicken breast over jasmine rice, sauteed mushrooms and onions in a marsala garlic cream sauce, topped with fresh parsley

Attack of the Mac \$17

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

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 \$5.75

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

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

Harvest Medley \$9.75

roasted sweet potatoes, goat cheese, dried cranberries, white onion, fresh parsley and a dijon dressing

Dressings: ranch, balsamic vinaigrette, ranchero, honey mustard, oil & vinegar, chipotle-lime vinaigrette, cranberry-champagne 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. some items on this menu contain foreign imported shrimp. ask for more information.

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

\$15

Natty Light Cans

\$2

PBRs

\$3.25

Mini Car Bombs

\$4

Kamoti Green Tea/White Tea

\$4 shooter

Mimosas \$2.75 gl / \$12 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 \$6

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 \$5.75

Austin EastCider Blood Orange \$6.5

N/A Brah

High Rise D9 Blueberry Seltzer (21+) \$10

Heineken 0.0 \$6

Best Day N/A Hazy IPA \$6.5

Best Day N/A Salt Lime Mexi Lager \$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 \$9 / \$36

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

Aquamarine Sauvignon Blanc \$9 / \$36

Impero Mon Amor Rose \$9 / \$36

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

Guava Margarita \$11

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

Strawberry-Mint Lemonade \$9

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

Peach Sangria \$9

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

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!

\$2.75 each/\$12 carafe

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 (21+) \$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

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