

Side/Bar

Drinkery+
Kitchen

& chips

Salsa Two Ways \$7 🌱
charred chili table salsa & H Town Green Sauce

Guacamole \$8 🌱

Chili con Queso \$5 🌱

Loaded Queso \$11 🌱
guacamole, pico de gallo, pickled red onions, cotija

make it gangsta - add smoked brisket \$2

Chicken Tinga Nachos \$14
queso, shredded lettuce, pickled red onion, roasted corn, guacamole, cotija, chili-lime crema

small's

Oysters Tex-A-Feller \$12
cornmeal fried oyster, spinach & chorizo, chipotle aioli

Deep South Mexican Street Corn Riblets \$9 🌱
smoked corn riblets, Alabama white sauce, cotija, lime, cilantro

House Empanadas \$11
brisket, yukon golds, chihuahua cheese, Mexican ranch

Chili Roasted Cauliflower \$11 🌱 (v)
toasted pecan cilantro pesto, cashew crema, pomegranate seeds, chili crisps

hot tacos

Honey-Chipotle Chicken Sandwich, smoked & fried boneless chicken thigh, goat cheese, cilantro-lime slaw, pineapple salsa, chipotle aioli, Cajun house potato chips **\$16.5**

Kitchen Sink Veggie Bowl, sofrito black beans, red rice, queso, cilantro-lime slaw, chili roasted cauliflower, toasted pecan cilantro pesto, guacamole, pico de gallo, cotija **\$16** 🌱

Smoked Chicken Tinga Flautas, Monterey Jack cheese, borracho beans, Mexican rice, avocado crema, pickled red onion, pico de gallo, cotija **\$16**

Side Bar Burrito, fajita steak, Monterey Jack cheese, shredded lettuce, red rice, sofrito black beans, guacamole, ranchero sauce, pico de gallo, chili-lime crema, cotija **\$18**

Round, round of tequila for the Kitchen **\$13**

sides

Borracho Beans

"drunken" beer braised pintos (definitely not vegan)

Sofrito Black Beans 🌱 (v)

Deep South Mexican Street Corn Riblets 🌱

smoked corn riblets, Alabama white sauce, cotija, lime, cilantro

Red Rice 🌱

\$4

dessert

Chocolate Stuffed Churros \$6

whipped cream

tacos

Smoked Brisket \$14
cilantro-lime slaw, cowboy caviar, Monterey Jack cheese, pickled red onion, Carolina gold verde, cotija, flour tortillas

Honey-Chipotle Glazed Fried Shrimp \$16
cilantro-lime slaw, pineapple salsa, goat cheese, serrano chilis, smoky aioli, flour tortillas

Baja Fish Tacos \$15
beer battered mahi, black bean puree, cilantro-lime slaw, pico de gallo, mexican ranch, flour tortillas

Korean Fried Chicken \$14
gochujang glaze, cilantro-lime slaw, chayote kimchi, sesame aioli, serrano chilis, cilantro, crushed peanuts, flour tortillas

Smoked Chicken Tinga \$13
roasted corn salsa, cilantro-lime slaw, Monterey Jack, H Town Green Sauce, flour tortillas

Fajita Steak \$13
guacamole, caramelized onions, marinated mushrooms, serrano chilis, house hot sauce, cotija, flour tortillas

because we have to let you know, * seared raw or cooked to order, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

🌱 = vegetarian

🌱 (v) = vegan

split plate charge 2 / 20% gratuity will be added for parties of 6 or more