

## APPETIZERS

### \*ASIAN TUNA TARTARE • 21

sashimi grade tuna, guacamole, soy glaze, crispy wontons

### VEGAN SUSHI • 13

sushi rice, mango, fresno chile, cucumber, pickled red onion, cilantro, nori, avocado, aioli

### HUARACHE • 16

corn masa flatbread, carne asada, fire roasted salsa, black bean puree, queso fresco, smoked jalapeno crema

### HUMMUS FLATBREAD • 13.50

wood fired flatbread, chipotle black bean hummus, pepper jack, pico de gallo

### MEATBALLS • 17

four lemongrass pork meatballs, red curry mayo, mango slaw

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## CHIPS & MORE

CHIPS & SALSAS • 8

CHIPS & GUAC • 12

CHIPS & QUESO • 12

ADD GUAC OR QUESO • 6

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## À LA CARTE

EGG (1) • 2

TOAST • 2.50

BACON (3) • 4.50

FRUIT CUP • 5.50

BREAKFAST POTATOES • 5

PEPPER BACON (3) • 5.25

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## BRUNCH DRINKS

### RUBOSA • 8.50

founders rubeaus, pineapple juice

### HAROLD'S MIMOSA • 7

bubbly & orange juice

### CERVEZ-A-MOSA • 8.25

GnomeTown blonde ale & oj

### LIL' TIM • 9

(BLOODY MARY)

house bloody mary mix, chile lime salt

### THE NEW O.C. • 10

vodka, aperol, amaretto, & fluffy oj

## SOUPS & SALADS

### FATTOUSH

(HALF 7 • FULL 13.5)

romaine, peruvian peppers, cucumbers, red onion, scallions, chickpeas, olives, pita, feta cheese, champagne vinaigrette

### HOUSE SALAD

(HALF 6 • FULL 11)

spring mix, red onion, cucumber, roasted red pepper, carrots, champagne vinaigrette

### SOUTHERN CHICKEN SALAD • 17

fried chicken, spring mix, red onion, roasted bell peppers, cucumber, heirloom tomatoes, corn bread croutons, egg, parmesan peppercorn dressing

### TEQUILA SUNRISE

(HALF 10 • FULL 18)

sautéed shrimp, cucumber, red onion, oranges, jicama, red bell pepper, spring mix lettuce, feta cheese, tequila sunrise vinaigrette

### CHICKEN POZOLE

(HALF 6.5 • FULL 11.5)

red chili broth, hominy, cabbage, cilantro, tortilla strips

### WHITE CHEDDAR BEER SOUP (HALF 6.5 • FULL 11.5)

andouille sausage, scallions, brioche croutons, made with gnometown amber ale

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## DESSERTS

### DESSERT NACHOS • 10

crispy cinnamon sugar tortillas, mixed berry jam, fruit pico de gallo, cream cheese sauce

### S'MORES • 10

house-made vanilla bean marshmallows, dark chocolate, graham crackers served with an open flame mini fire pit

### POT DE CREME • 8.50

mexican chocolate pudding, whipped cream

# BRUNCH

## **\*\*FRENCH TOAST BREAD PUDDING • 16**

mixed berries, whipped cream

## **\*\*NOTORIOUS B.L.T. • 18.50**

9 pepper bacon, chipotle tomato jam, bibb lettuce, guacamole, egg

## **BREAKFAST BURRITO • 15**

marinated sirloin steak, fried potatoes, sour cream, salsa verde, guacamole, eggs

## **BAYOU BENEDICT • 20**

sweet cornbread, shrimp gumbo, fried egg, cajun remoulade

## **THE FORT • 15**

3 eggs, bacon, breakfast potatoes, fresh fruit, toast

## **HOT CHICKEN & BISCUIT • 20**

in house made fluffy biscuit, spicy breaded chicken, bed of hot sauce, egg

## **\*\*HUARACHE • 16.50**

chorizo, 2 fried eggs, salsa roja, jalapeno crema, black bean puree

## **STEAK N' EGGS • 25.50**

flank steak, rajitas breakfast potatoes, bacon, choice of eggs

**\*\*CHOICE OF BREAKFAST POTATOES, BACON OR FRUIT**

# ENTREES

## **PORK CHOPS • 27.50**

two 6oz blackened pork chops, fire roasted vegetable mix, almonds, sweet n' smokey bbq sauce

## **WHISKEY PUERCO • 21**

crispy pork belly, whiskey glaze, paprika poblano potato mash, jalapeno coleslaw

## **FRIED CHICKEN AND FIXINS • 20.50**

buttermilk fried chicken breast tenders, collard greens, pepper jack mac n' cheese

## **STEAK PASTA • 26**

penne pasta, pepper jack cheese sauce, filet tips, rajitas pepper and onion mix, pico de gallo, garlic chihuahua cheese breadcrumbs

## **CHICKEN AND DUMPLINGS • 20**

pulled chicken, sage buttermilk dumplings, chicken cream broth, vegetables

## **CHIMICHURRI STEAK FRITES • 27**

flank steak, fried potatoes, cilantro chimichurri

## **SALMON ROMESCO • 27**

pan seared bay of fundy salmon, bacon brussels hash, sundried tomato romesco, feta cheese

## **SEAFOOD GUMBO • 28**

beer battered shrimp and blackened cod, dirty rice, sage-okra gumbo

# TACOS

CORN, FLOUR, OR BIBB LETTUCE



## EL VERDAD - 4.25

carne asada, onion, cilantro, salsa verde

## TACO TUESDAY - 4.25

seasoned ground beef, shredded lettuce, tomato, cheddar cheese, taco sauce, flour tortilla

## THE OCEAN CALLED... - 6.75

pan seared cod, green cabbage, fire roasted salsa, sour cream, avocado, fried fresno chilies, lime wedge

## LAMBDA LAMBDA LAMBDA - 6.5

coconut curry braised lamb, cilantro avocado crema, fresno cucumber salad

## DANTE'S INFERNO - 6.5 🌶️

pulled chicken, 7 levels of hell sauce, fried pepper jack cheese, sour cream

## THAI MEATBALL TACO - 5.5

lemongrass pork meatball, red curry mayo, mango slaw

## BOB MARLEY - 6.25 🌶️

smoked jerk chicken, hemp seeds, pineapple salsa, fire roasted red pepper, sour cream

## PULLED PORK - 5.5

pork carnitas, carolina bbq sauce, smoked jalapeno slaw

## SMOKED BRISKET - 6.5

apple-wood smoked brisket, chipotle cherry salsa, fried scallions

## DRUNKIN' AVOCADO - 6.5 🌿

beer battered avocado, elote, pickled onions, cotija cheese

## WRATH OF KHAN - 6.5 🌶️

grilled chicken, habanero tomato salsa, guacamole, sour cream, diced onion, cilantro

## CONAN THE BARBACOA - 6.5

slow cooked short rib, white onion, cilantro, melted queso chihuahua, radish

## THIS IS A FUNGHI - 5 🌿

sauteed mushrooms, garlic aioli, pickled red onion, fried onions, queso fresco, cilantro

## GET IN MY BELLY - 5

slow braised pork belly, tamarind glaze, green cabbage, mango slaw, daikon radish

## TOFU TACO - 6.25 🌿

bulgogi marinated tofu, pico de gallo, hummus, rajitas veggies

## BOOM BOOM POW - 4.75 🌶️

crispy chickpeas, chipotle honey glaze, jicama and cabbage slaw