

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

CHIPS & MORE

CHIPS & SALSAS • 8

CHIPS & GUAC • 12

CHIPS & QUESO • 12

ADD GUAC OR QUESO • 6

HAND HELDS \$18

(CHOICE OF SIDE SALAD OR DIRTY RICE)

CAPRESE GRILLED CHEESE

fresh mozzarella, balsamic heirloom tomatoes, basil, onion, brioche bread, chimichurri cilantro

PEACH HABANERO CARNITA

peach habanero glazed pork carnitas, torta bun, smoked jalapeno slaw, mayonnaise, orange segments, cilantro

NOTORIOUS B.L.T.

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

COLONEL TSO'S CHICKEN

buttermilk fried chicken, telera bun, broccoli slaw, mayonnaise, chili vinaigrette, sesame seeds, scallions

CARNE ASADA BURRITO

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

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)

grilled 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

FEATURE SOUP

(Half 6.5 • full 11.5)

Be sure to ask your server about the soup of the month. A fresh option changed up with each season.

SIDES \$5

BACON COLLARD GREENS

PEPPER JACK MAC & CHEESE

FRIED POTATOES

BACON BRUSSELS HASH

SMOKED JALAPENO

COLESLAW

GARLIC HERB MASH

DIRTY RICE

ENTREES

PORK CHOPS • 27.50

two 6oz blackened pork chops, fire roasted vegetable mix, almonds, sweet & smokey barbeque sauce

WHISKEY PUERCO • 21

crispy pork belly, whiskey glaze, garlic herb 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

grilled salmon, bacon brussels hash, sundried tomato romesco, feta cheese

SEAFOOD GUMBO • 28

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

LUNCH COMBO

PICK 2 (\$13) PICK 3 (\$16)

CHOICE OF ANY TACO
CHOICE OF ANY HALF HAND HELD
CHOICE OF ANY SOUP
CHOICE OF A SALAD
(FATTOUSH OR HOUSE)

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

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