

WHAT'S YOUR STYLE?

TACOS	BURRITO	NACHOS	BOWL	SALAD
(2) \$11 (3) \$13	\$13	(Half) \$13 (Full) \$17	\$13	\$14

OUR SIGNATURES

Staple

smoked brisket, cabbage, pickled onion, cotija, cilantro, cilantro cream sauce

Cue

smoked pork shoulder, country slaw, fried pickles, cilantro, house bbq sauce

Clucker

smoked chicken thighs, pico de gallo, cilantro, house bbq sauce

Foghorn

fried chicken, country slaw, peach purée, cilantro, house bbq sauce

Pescado

fried atlantic cod, lemon bay slaw, cilantro, cilantro cream sauce

Carne Asada

carne asada steak, chopped onions, cilantro, cilantro cream sauce

Brussel [VEGETARIAN]

deep fried brussel sprouts, country slaw, onion crisp, cilantro, gringo sauce

OR

BUILD YOUR OWN

1. Choice of Style

Tacos **2 for \$11 or 3 for \$13**
Bowl **\$13**, Burrito **\$13**, Salad **\$14**
Nachos **\$13** (Half) **\$17** (Full)

2. Choice of Protein

Brisket, Chicken, Pulled Pork, Carne Asada,
Fried Chicken, Fried Cod, Brussel Sprouts
DOUBLE MEAT add \$2

3.

CHOICE OF
TOPPINGS



pico	romaine lettuce	peach purée
family pico .75 🍷	country slaw	cotija cheese
mexican rice	lemon bay slaw	queso .75
black beans	cilantro	guacamole .75
white onions	fresh jalapeño 🍷	sour cream .75
pickled onions	tomatoes	cilantro cream
white cabbage	roasted corn .75	gringo sauce

BY THE POUND

BRISKET	20
CHICKEN	15
PULLED PORK	15
RACK O' PORK RIBS*	22
HALF RACK*	15

*Friday & Saturday



NEW

GRINGO BURGER \$15

grilled brioche bun, all beef steak burger, cheddar, thick cut bacon, pickled red onions, cotija, gringo sauce, side of house chips **WOW!**

ODDS & ENDS

EMPANADAS	7
brisket or chicken w/ cotija and gringo sauce	
SMOKED WINGS	(SIX) 8 (TWELVE) 13
hickory smoked, dry rubbed chicken wings	
ROASTED STREET CORN	5
roasted corn w/ gringo sauce, cilantro, cotija	
HOUSE QUESO [OR] GUAC	(S) 5.5 (L) 8.5
includes side of chips (à la carte House Chips \$3)	
SMOKED PORK SAMUEL NEW	12.5
smoked pork, fried pickles, country slaw, house bbq sauce, brioche bun, side of house chips	
CHURROS	6
deep fried, sprinkled with cinnamon sugar	
DIRTY PILLOWS	6.5
fried donuts w/ cinnamon sugar and spiced honey	
NINOS [KIDS MEAL]	8.5
kid's quesadilla (choice of protein add \$1) [or] choice of taco w/ house chips, small queso, drink	

NON-ALCOHOLIC DRINKS

COCA-COLA® FOUNTAIN.....	3
Coca-Cola Classic, Diet Coke, Cherry Coke, Coke Zero, Sprite, Barg's Root Beer, Minute Maid Lemonade, Powerade Mountain Berry Blast	
ICED TEA.....	3
brewed sweet or unsweetened	
GLASS BOTTLE BEVERAGES.....	3.5
Coca-Cola Classic*, Fanta Orange*, Jarritos*	

*Some selections are subject to change. Please ask about availability.

POPULAR COCKTAILS

GRINGO MARGARITA..... (S)10 (L)13	DOS PAPI..... 10
classic margarita made with Lunazul Blanco Tequila. Make it watermelon, strawberry, or mango flavored for just .50¢ more	Irish whiskey, lime, ginger ale
JALAPEÑO MARGARITA..... (S)10 (L)13	GRINGO ELIXIR..... (S)10 (L)13
our classic margarita made with fresh jalepeño and Lunazul Blanco Tequila	Vodka, watermelon, cucumber, lemon
SMOKEY MARGARITA..... (S)10 (L)13	LUCHADOR VERDE..... (S)10 (L)13
a sweet and smokey margarita made with Casamigos Mezcal and house rub rim	Tiki spiced rum, triple sec, cilantro, lemon, agave
TRES HERMANOS..... (S)12 (L)15	CACTUS PALOMA..... (S)11 (L)14
Blend of Casamigos Blanco, Reposado, & Anejo, triple sec, sweet & sour, sugar rim	Blanco tequila, cactus, lime, grapefruit soda
	SANTO GRIAL..... (S)11 (L)14
	Mezcal, tequila, triple sec, lime, agave, grapefruit

BEER LIST

D
R
A
F
T

MICHELOB ULTRA.....	3.5
BLUE MOON.....	4
DOS EQUIS AMBER.....	5
CREATURE COMFORTS TROPICALIA.....	6
TERRAPIN LOS BRAVOS.....	6
ARCHES.....	6

Cans

SOL.....	4	SOUTHERN BREWING
LONG DRINK.....	8	CO. RED & BLACK....
ATL HARD CIDER.....	6	DRY COUNTY VODKA...9
TECATE.....	4	
LECHUZA.....	6	
LECHUZA LIME.....	6.5	

Bottles

BUD LIGHT.....	3.5
COORS LIGHT.....	3.5
CORONA.....	4
MILLER LITE.....	3.5
MODELO.....	3.5
PACIFICO.....	4

WINE

RED or WHITE \$7

ASK ABOUT OUR
CRAFT BEER!

NOTICE: Some items may be prepared in shared fryers or prepared in close proximity. *Some selections are subject to change. Please ask about availability. All meat is hickory wood smoked for 12-14 hours fat cap up and wrapped in peach butcher paper for perfect caramelization. We proudly operate an Ole Hickory Smoker.

