

SIGNATURE TACOS

STAPLE	5
smoked brisket, cabbage, pickled onion, cotija, cilantro, cilantro cream	
CUE	5
smoked pork shoulder, country slaw, fried pickle, cilantro, house bbq sauce	
CLUCKER	5
smoked chicken thighs, pico, cilantro, house bbq sauce	
CARNE ASADA	5
carne asada steak, onions, cilantro, cilantro cream	
FOGHORN	5
fried chicken, country slaw, peach purée, cilantro, house bbq sauce	
SHRIMP	5
grilled gulf shrimp, pico de gallo, lemon bay slaw, cilantro, cilantro cream	
PESCADO	5
fried atlantic cod, lemon bay slaw, cilantro, cilantro cream	
BRUSSEL [VEG]	5
deep fried brussel sprouts, country slaw, onion crisp, cilantro, gringo sauce	

Bundle any **2 Tacos** for **\$9** or **3** for **\$12** (includes corn or flour tortilla & side of chips)

Try any **SIGNATURE** as a **Bowl or Burrito \$9** / **Salad \$10** / **Nachos \$12**

BUILD YOUR OWN

Tacos, Salad, Bowl, Burrito, Nachos

"We won't be offended."

1. Choice of protein or vegetable

2. Choice of Tacos (1) **\$5**, (2) **\$9**, (3) **\$12**

Bowl or Burrito **\$9**, Salad **\$10**, Nachos **\$12**

3.

CHOICE OF
TOPPINGS



pico
family pico **.50** 🌮
mexican rice
black beans
white onions
pickled onions
white cabbage

romaine lettuce
country slaw
lemon bay slaw
cilantro
fresh jalapeño 🌶️
tomatoes
roasted corn **.50**

peach purée
cotija cheese
queso **.50**
guacamole **.50**
sour cream **.50**
cilantro cream
gringo sauce

BY THE POUND

BRISKET	20
CHICKEN	15
PULLED PORK	15
RACK O' PORK RIBS*...	22
HALF RACK*	14

*Friday & Saturday



NEW

GRINGO BURGER 14

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

ODDS & ENDS

EMPENADAS	6
brisket, chicken, or pork w/ cotija and gringo sauce	
SMOKED WINGS	(SIX) 7 (TWELVE) 12
hickory smoked, dry rubbed chicken wings	
ROASTED STREET CORN	4
roasted corn w/ gringo sauce, cilantro, cotija	
HOUSE QUESO [OR] GUAC	(S) 5 (L) 7
includes side of chips (à la carte House Chips \$3)	
FAMILY PICO [🌮]	(S) 5 (L) 8
includes house chips seasoned with rub	
CHURROS	4.5
deep fried, sprinkled with cinnamon sugar	
DIRTY PILLOWS	6
fried donuts w/ cinnamon sugar and spiced honey	
NINOS [KIDS MEAL]	6.5
kid's quesadilla (choice of meat +.50) [or] choice of taco w/ house chips, small queso, drink	

NON-ALCOHOLIC DRINKS

COCA-COLA® FOUNTAIN.....	2
Coca-Cola Classic, Diet Coke, Cherry Coke, Coke Zero, Sprite, Barg's Root Beer, Minute Maid Lemonade, Powerade Mountain Berry Blast	
SOUTHERN TEA.....	2
freshly brewed sweet or unsweet	
GLASS BOTTLE BEVERAGES.....	3
*Coca-Cola Classic, *Fanta Orange, *Jarritos	

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

POPULAR COCKTAILS

GRINGO MARGARITA.....	8	DOS PAPI.....	8
classic margarita made with Lunazul Blanco Tequila. Make it watermelon, strawberry, or mango flavored for just .50¢ more		the perfect balance of Tullamore D.E.W. Irish whiskey, ginger, and lime	
JALAPEÑO MARGARITA.....	8	EL MYSTERIO.....	8
our classic margarita made with fresh jalapeño and Lunazul Blanco Tequila		Ghost Coast Master Bourbon shaken with our house peach purée, agave syrup, lime juice and topped with soda	
SMOKEY MARGARITA.....	9	LUCHADOR VERDE.....	8
a sweet and smoky margarita made with Casamigos Mezcal and house rub rim		our sidecar that features the Ghost Coast Tiki Spiced Rum, orange liquor, lemon juice, agave nectar and cilantro	
TRES HERMANOS.....	10	LIMONADA.....	8
A smooth collaboration of Casamigos Blanco, Añejo, and Reposado tequila		Ghost Coast Vodka paired with lemon juice, agave syrup	

BEER LIST

DRAFT

DOS EQUIS AMBER.....	4
CREATURE COMFORTS TROPICALIA.....	5
TERRAPIN LOS BRAVOS.....	5
MICHELOB ULTRA.....	3.5

Cans

CORONA EXTRA.....	4
HEINEKEN.....	4
SOL.....	4
STELLA ARTOIS.....	4
TECATE.....	3.7

Bottles

BLUE MOON.....	3.5	CORONA LIGHT.....	4
BUD LIGHT.....	3.5	MILLER LITE.....	3.5
COORS LIGHT.....	3.5	MODELO.....	3.5
CORONA EXTRA.....	4	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.

