

## SIGNATURE TACOS

<b>STAPLE</b> .....	5
smoked brisket, cabbage, pickled onion, cotija, cilantro, cilantro cream	
<b>CUE</b> .....	5
smoked pork butt, country slaw, fried pickle, cilantro, house bbq sauce	
<b>CLUCKER</b> .....	5
smoked chicken thighs, pico, cilantro, house bbq sauce	
<b>CARNE ASADA</b> .....	5
carne asada steak, onions, cilantro, cilantro cream	
<b>FOGHORN</b> .....	5
fried chicken, country slaw, peach purée, cilantro, house bbq sauce	
<b>SHRIMP</b> .....	5
grilled gulf shrimp, pico de gallo, lemon bay slaw, cilantro, cilantro cream	
<b>PESCADO</b> .....	5
fried atlantic cod, lemon bay slaw, cilantro, cilantro cream	
<b>BRUSSEL [VEG]</b> .....	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)

OR 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."

- Choice of protein or vegetable
- Choice of Tacos (1) \$5, (2) \$9, (3) \$12  
Bowl or Burrito \$9, Salad \$10, Nachos \$12

3.

CHOICE OF  
TOPPINGS



pico	romaine lettuce	cucumbers
family pico .50 🌮	country slaw	cotija cheese
mexican rice	lemon bay slaw	queso .50
black beans	cilantro	guacamole .50
white onions	fresh jalapeño 🌮	sour cream .50
pickled onions	tomatoes	cilantro cream
white cabbage	peach purée	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

<b>EMPANADAS</b> .....	6
brisket, chicken, or pork w/ cotija and gringo sauce	
<b>SMOKED WINGS</b> .....	(SIX) 7 (TWELVE) 12
hickory smoked, dry rubbed	
<b>ROASTED STREET CORN</b> .....	4.5
topped with gringo sauce, cilantro, cotija	
<b>HOUSE QUESO</b> .....	(S) 3 (L) 7
<b>HOUSE GUACAMOLE</b> .....	(S) 5 (L) 8
<b>FAMILY PICO [🌮]</b> .....	(S) 2 (L) 4
<b>BAG OF HOUSE CHIPS</b> .....	3
deep fried corn chips seasoned with rub	
<b>CHURROS</b> .....	4.5
deep fried, sprinkled with cinnamon and sugar	
<b>POPSICLE</b> .....	3
locally sourced, assorted flavors	

## 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 COCA-COLA® CLASSIC .....	3
frosty ice cold bottle of a timeless classic	
GLASS BOTTLE FANTA® ORANGE.....	3
frosty ice cold bottle of the original orange soda	

## 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.

