

49 N JACKSON ST  
WINDER, GEORGIA  
470-429-3969



TUES 4PM-8PM  
WED & THU 11AM-8PM  
FRI-SUN 11AM-9PM

## SIGNATURE TACOS

STAPLE .....	6
smoked brisket, cabbage, pickled onion, cotija, cilantro, cilantro cream	
CUE .....	6
smoked pork shoulder, country slaw, fried pickle, cilantro, house bbq sauce	
CLUCKER .....	6
smoked chicken thighs, pico, cilantro, house bbq sauce	
CARNE ASADA .....	6
carne asada steak, onions, cilantro, cilantro cream	
FOGHORN .....	6
fried chicken, country slaw, peach purée, cilantro, house bbq sauce	
SHRIMP .....	6
grilled gulf shrimp, pico de gallo, lemon bay slaw, cilantro, cilantro cream	
PESCADO .....	6
fried atlantic cod, lemon bay slaw, cilantro, cilantro cream	
BRUSSEL [VEG] .....	6
deep fried brussel sprouts, country slaw, onion crisp, cilantro, gringo sauce	

Bundle any **2 Tacos** for **\$11** or **3** for **\$13** (includes corn or flour tortilla & side of chips)

Try any **SIGNATURE** as a **Bowl or Burrito \$12** / **Salad \$11** / **Nachos \$14**

## BUILD YOUR OWN

Tacos, Salad, Bowl, Burrito, Nachos  
"We won't be offended."

1. Choice of protein or vegetable
2. Choice of Tacos (1) **\$6**, (2) **\$11**, (3) **\$13**  
Bowl or Burrito **\$12**, Salad **\$11**, Nachos **\$14**

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 14.5

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

## ODDS & ENDS

EMPANADAS .....	6.6
brisket or chicken w/ cotija and gringo sauce	
SMOKED WINGS .....	(SIX) 7.5 (TWELVE) 12.5
hickory smoked, dry rubbed chicken wings	
ROASTED STREET CORN .....	4.6
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 .....	11.5
smoked pork, fried pickles, country slaw, house bbq sauce, brioche bun, side of house chips	
CHURROS .....	5.6
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 meat +.50) [or] choice of taco w/ house chips, small queso, drink	

## NON-ALCOHOLIC DRINKS

COCA-COLA® FOUNTAIN.....	2.25
Coca-Cola Classic, Diet Coke, Cherry Coke, Coke Zero, Sprite, Barg's Root Beer, Minute Maid Lemonade, Powerade Mountain Berry Blast	
SOUTHERN TEA.....	2.25
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.....(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

### DRAFT

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....5
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.

