

Edgar's HERMANO



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BREAKFAST : MON-FRI 6AM-11AM
 : SAT-SUN 7AM-11AM
 LUNCH : DAILY 11AM-5PM
 DINNER : DAILY 5PM-10PM
 BAR : MON-FRI 11AM-12AM
 : SAT-SUN 4PM-12AM

PRIMERO

BOURBON GLAZED CHICKEN WINGS \$10

bourbon barbecue glazed with pico de gallo and cilantro ranch

BRISKET FLAUTAS \$10

crispy rolled tacos topped with crema, avocado, radishes and cilantro; served with assorted salsas

QUESADILLAS \$12

choice of beef, chicken, or roasted corn & poblano peppers; served with guacamole, pico de gallo & sour cream

ADOBO CRUSTED PIG WINGS \$12

tender smoked pork shanks with agave habenero glaze over masa cheese grits

GUACAMOLE \$8

fresh avocados with jalapeños, onions, tomatoes, cilantro and lime served with assorted salsas with housemade tortilla chips

CHILI CON QUESO \$12

creamy blend of cheese, onions, fresh jalapeños, savory green chillies and sweet pimientos served with house made tortilla chips



SANDWICHES

sandwiches served with choice of french fries, sweet potato fries, house made tortilla chips with salsa or fruit cup

BACON BURGER \$14

angus burger topped with chicken fried bacon, cheddar cheese, mustard griddled jalapeños and pickles on brioche bun

TEXAS CLUB \$14

roasted turkey, country ham, smoked bacon, avocado, swiss, cheddar, bibb lettuce & tomato with chipotle mayonnaise on toasted wheat

SHORT RIB GRILLED CHEESE \$12

barbecue bourbon braised beef short rib and cheddar cheese on Texas Toast

TEXAS TORTA \$12

chicken fried chicken, refried beans, avocado, panela cheese, salsa and crema on bolillo bread

ENTRÉES

MAC & QUESO \$20

creamy southern style macaroni and cheese topped with chipotle grilled shrimp

SOUTHERN FRIED STUFFED CHICKEN \$22

fried chicken stuffed with creamy macaroni and cheese served over masa grits, roasted brussels sprouts and dr. pepper bacon jam

CAST IRON CHICKEN \$18

with mushroom pan gravy and collard green cornbread pudding

BLACKENED SNAPPER \$34

blue crab etouffee, spanish rice & mexi-south style green beans

TEXAS RIBEYE \$36

14-ounce angus beef ribeye grilled to perfection served with cheddar mashed potatoes and roasted brussel sprouts

FAJITAS \$24

choice of beef or chicken with Mexican style street corn, Spanish rice, refried beans, sour cream, pico de gallo, guacamole and homemade tortillas

GARDEN TACOS \$16

roasted poblano rajas, grilled onions, roasted corn, avocado and panela cheese, with Spanish rice, refried beans & assorted salsas

SOUPS

VEGETABLE SOUP

hearty vegetable blend in a savory broth \$7

CHICKEN TLALPEÑO SOUP

tomato & cascabel pepper broth with tortilla strips, sliced avocado, chihuahua cheese & grilled lime \$8

OXTAIL SOUP

pasilla and cascabel pepper infused broth with braised oxtail, roasted corn, potatoes and carrots \$14

SALADS

WEDGE SALAD

tomatoes, applewood smoked bacon, blue cheese crumbles and deviled eggs \$6

SOUTHERN COBB

crispy chicken, applewood smoked bacon, eggs, tomatoes, avocado, cucumbers, black olives & stilton cheese \$12

SOUTHWEST CAESAR

roasted corn & black bean relish, tortilla strips & spicy southwest Caesar dressing \$8

add chicken +\$4, add shrimp +\$6, add salmon +\$8

SALMON SALAD

with heirloom tomatoes, fried plantains, mango salsa and tamarind vinaigrette \$16



DESSERT

CINNAMON SUGAR CHURROS
cajeta and chocolate sauce \$5

TRES LECHE PARFAIT
whipped cream & berries \$6

PEACH COBBLER
bluebell vanilla ice cream \$6

BANANA PUDDING
with vanilla wafers \$5

From Chef Silvia

"Welcome to Edgar's Hermano, a delicious blend of my Mexican heritage and love for Southern comfort food. Buen provecho!"