Edgar's HERMANO

MEXI-SOUTH

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 $12
bourbon barbecue glazed with pico de gallo and cilantro ranch

PAPAS CON RAJAS FLAUTAS $10
crispy rolled tacos with potato, poblano & cheddar cheese topped with crema & cheese served with avocado cream

QUESADILLAS $12
choice of beef, chicken, or roasted corn & black bean; 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 $10
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 chilies and sweet pimentos 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 and mustard griddled jalapeños & pickles on brioche bun

TEXAS CLUB $14
roasted turkey, country ham, smoked bacon, avocado, swiss, cheddar, lettuce & tomato with chipotle mayonnaise on toasted wheat

SHORT RIB GRILLED CHEESE $13
bbq bourbon braised beef short rib and American cheese on TX Toast

BANH MI $14
honey sriracha grilled chicken with pickled vegetables, cilantro & chipotle mayo on baguette

SHRIMP PO BOY $16
fried shrimp, shredded lettuce, pico de gallo and remoulade on baguette

ENTRÉES

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green peas, mushrooms, sundried tomato cream and bow tie pasta

SOUTHERN FRIED STUFFED CHICKEN $23
fried chicken stuffed with creamy macaroni and cheese served over masa grits, broccoli and dr. pepper bacon jam

POBLANO CHICKEN $18
grilled chicken breast topped with poblano & mushrooms, melted cheese, Spanish rice and charro beans

BLACKENED SNAPPER $34
blue crab etouffee, basmati rice & asparagus

SOUTHWEST MAHI $34
with avocado relish, red skin potato mashers & broccoli

SHRIMP & GRITS $28
seafood stuffed shrimp with chipotle cream sauce over masa grits

GARDEN TACOS $18
roasted poblano rajas, grilled onion, roasted corn, avocado and cheese with basmati rice and black beans

FAJITAS $25
choice of beef or chicken with Mexican style street corn, Spanish rice, charro beans, sour cream, pico, guacamole and flour tortillas

FILET $39
8-ounce filet mignon served with starter salad and choice of side

TEXAS RIBEYE $36
14-ounce angus ribeye served with starter salad and choice of side

-SIDES-

french fries, sweet potato fries, red skin potato mashers, asparagus, masa cheese grits, broccoli, spanish rice, basmati rice, charro beans, black beans (vegan)

SOUPS

VEGETABLE
hearty vegetable blend in a savory broth $7

CHICKEN TLALPENO
tomato & cascabel pepper broth with crispy tortilla strips, sliced avocado, grated cheese & lime wedge $8

SEAFOOD GUMBO
traditional style topped with white rice $10

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

SALADS

STARTER SALAD
cucumbers,black olives, tomatoes, red onions and choice of dressing $6

THE WEDGE
tomatoes, applewood smoked bacon, blue cheese crumbles and deviled egg $6

CLASSIC CAESAR
romaine, parmesan cheese and housemade croutons $10
add chicken + $4, add shrimp +$6
add salmon + $8

SOUTHWEST
roasted corn & black bean relish, tortilla strips with chipotle ranch $10
add chicken +$4, add shrimp + $6
add salmon + $8

SOUTHERN COBB
crispy chicken, applewood smoked bacon, eggs, tomatoes, avocado, cucumbers, black olives, and blue cheese $14

GULF COAST CRAB CAKES
on spinach topped with black bean & corn relish and lemon dill vinaigrette $20

SALMON SALAD
with heirloom tomatoes, fried plantains, mango salsa and tamarind vinaigrette $18