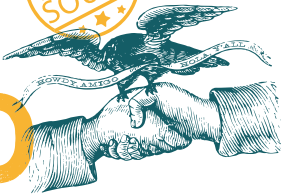


Edgar's HERMANO



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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



CHICKEN WINGS \$14
 bourbon barbecue glazed with pico and cilantro
 ranchor classic buffalo with blue cheese

RED PEPPER HUMMUS \$14
 with assorted fresh vegetables and grilled
 pita bread

QUESADILLAS..... \$13
 choice of beef, chicken, or roasted corn &
 black bean; served with guacamole, pico de
 gallo & sour cream

PAPAS CON RAJAS FLAUTAS \$12
 crispy rolled tacos filled with potato, poblano
 & cheddar cheese topped with crema & cheese
 with a side of avocado cream

GUACAMOLE \$12
 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

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

CHICKEN & SAUSAGE 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

POWER COBB

grilled chicken, black beans,
 garbanzo beans, corn, boiled
 eggs, cucumbers, tomatoes,
 avocado, sweet bell peppers \$16

SALMON SALAD

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

SANDWICHES

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

ALL AMERICAN BURGER \$15
 angus burger topped with American cheese, smoked bacon,
 lettuce, tomato and onion 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

POBLANO CHICKEN \$15
 grilled chicken breast topped with sautéed poblano peppers, onions,
 mushrooms and jack cheese on brioche bun

CATFISH SANDWICH \$16
 fried catfish, lettuce and cilantro tartar on brioche bun

ENTRÉES

GRILLED CHICKEN PASTA \$22
 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

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

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

SEAFOOD PASTA \$32
 mussels, shrimp, scallops, crab and fresh tomatoes with
 herb seafood broth and linguine

SIMPLY SEARED SALMON \$28
 with a double serving of steamed vegetables

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

GRILLED CAULIFLOWER STEAK \$22
 spiced barbecue glaze, cilantro, basmati rice and black beans

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

FAJITAS \$30
 choice of beef or chicken with grilled corn, spanish rice, charro
 beans, sour cream, pico, guacamole, and flour tortillas

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

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

-SIDES-

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