

Fig. A

# Edgar's HERMANO



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

**ROASTED RED PEPPER HUMMUS** ..... \$14  
with assorted fresh vegetables and pita bread

**DEVILED EGGS** ..... \$14  
topped with blackened shrimp and remoulade cream drizzle

**CHICKEN WINGS** ..... \$14  
choice of bourbon barbecue glaze, pico and cilantro ranch or classic buffalo style with blue cheese dressing

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

**GUACAMOLE** ..... \$12  
fresh avocados with jalapenos, onions, tomatoes, cilantro and lime served with assorted salsas and house made tortilla chips

## SANDWICHES

sandwiches served with choice of french fries, sweet potato fries, housemade potato chips or fruit cup

**ALL AMERICAN BURGER** ..... \$15  
angus burger topped with American cheese, smoked bacon, lettuce, tomatoes 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, jack cheese & chipotle mayonnaise on brioche bun

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

## ENTREES



**EDGAR'S ENCHILADAS** ..... chicken \$14 / beef \$16  
choice of salsa verde chicken or salsa roja beef fajita with spanish rice and charro beans

**CHICKEN SONORA** ..... \$17  
grilled chicken breast topped with sauteed bell peppers, onions, tomatoes and melted cheese with spanish rice and charro beans

**CHICKEN MILANESA** ..... \$18  
thin and crispy chicken breast topped with arugula, grape tomatoes, cucumbers, queso fresco crumbles, lemon and olive oil

**SIMPLY GRILLED SALMON** ..... \$24  
with double serving of steamed vegetables

**GULF COAST FRIED SHRIMP** ..... \$18  
with cilantro tartar sauce, french fries & corn masa fritters

**BAYOU CITY PASTA** ..... \$24  
linguine tossed with shrimp, andouille sausage and mushrooms in a marinara cream sauce topped with grilled chicken

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

**CHICKEN FRIED STEAK** ..... \$20  
beef fajita skirt steak battered and fried with red skin mashers and steamed vegetables, Smothered in country gravy or chili con queso

**CHIPOTLE GLAZED MEATLOAF** ..... \$19  
with red skin mashers and steamed vegetables

## 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 + \$10

### SOUTHWEST

roasted corn & black bean relish, tortilla strips with chipotle ranch \$10

add chicken + \$4, add shrimp +\$6  
add salmon + \$10

### SOUTHERN COBB

crispy chicken, applewood smoked bacon, eggs, tomatoes, avocado, cucumbers, black olives, and blue cheese \$15

### 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

From Chef Silvia

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

