



# 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

- BOURBON GLAZED CHICKEN WINGS**.....\$12  
bourbon barbeque glaze, pico de gallo and cilantro ranch
- PAPAS CON RAJAS FLAUTAS** ..... \$10  
crispy rolled tacos with potato, poblano & cheddar cheese topped crema and cheese served with avocado cream

- ADOBO CRUSTED PIG WINGS** ..... \$12  
tender smoked pork shanks with agave habanero glaze over masa cheese grits
- QUESADILLAS** ..... \$12  
choice of beef fajita, grilled chicken or black bean & roasted corn,served with guacamole, pico de gallo and sour cream
- GUACAMOLE** ..... \$10  
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

- 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 mayonnaise on baguette
- SHRIMP PO BOY** ..... \$16  
fried shrimp, shredded lettuce, pico de gallo and remoulade on baguette

## 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 sautéed peppers, onions, tomatoes & melted cheese, spanish rice and charro beans
- BLACKENED CHICKEN PASTA** ..... \$17  
penne pasta, spinach & mardi gras sauce
- CHICKEN FRIED CARNE ASADA** ..... \$19  
our version of chicken fried steak with country gravy, buttered corn and red skin potato mashers
- GRILLED TILAPIA TACOS** ..... \$16  
corn tortillas, topped with pico de gallo and avocado cream with basmati rice and black beans
- BBQ GRILLED SALMON** ..... \$24  
with red skin mashers and fresh broccoli
- GULF COAST FRIED SHRIMP** ..... \$18  
cilantro tartar sauce, french fries & corn masa fritters
- CARNE ASADA** ..... \$22  
grilled skirt steak topped with onions, poblanos, mushrooms and melted cheese with spanish rice and charro beans

## 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, blacklives, 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



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!"