



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 \$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, black lives, 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!"

HOWDY!
HOLA!

