

# Contigo Fareground

111 Congress Ave P400 78701-4050 · +15122121211 · Updated: Jan 14, 2026

[View online menu](#)



---

## ROTISSERIE CHICKEN 4

---

**Whole Bird** **\$21.99**

Parisian style whole rotisserie chicken. Includes a side of potatoes cooked in chicken drippings, 1 creamy dijon and 1 salsa verde

---

**Half Bird** **\$16.99**

Parisian style half rotisserie chicken. Included a side of potatoes cooked in chicken drippings, 1 creamy dijon and 1 salsa verde

---

**Quarter Bird** **\$9.99**

Parisian style quarter rotisserie chicken (must choose dark or white meat). Included a side of potatoes cooked in chicken drippings, 1 creamy dijon and 1 salsa verde

---

**Quarter Bird - no sides** **\$6.99**

Parisian style quarter rotisserie chicken (must choose dark or white meat).

---

## LUNCH SPECIAL 1

---

**1/2 Sandwich** **\$8.99**

choice of Poulet Roti Baguette, Parisian Baguette or Veggie Baguette. Cup of soup or side salade de chèvre

---

## MEALS 2

---

**The Special** **\$14.99**

Parisian style quarter rotisserie chicken (must choose dark or white meat). Includes a side of potatoes cooked in chicken drippings, a side salade de chèvre (organic arugula, goat cheese, walnuts, dried cranberries and house vinaigrette) 1 creamy dijon and 1 salsa verde

---

**Family Meal** **\$38.99**

Parisian style whole rotisserie chicken. Includes 2 side sides of potatoes cooked in chicken drippings, 1 large salade de chèvre (organic arugula, goat cheese, walnuts, dried cranberries and house vinaigrette), half baguette, 1 creamy dijon, 1 salsa verde and 1 chipotle sauce

---

## SALADS, SOUPS, SIDES & BOWLS 6

---

### Salade de Chèvre

Organic arugula, goat cheese, walnuts, dried cranberries and house vinaigrette

#### AVAILABLE OPTIONS

Side Salad: \$5.99

Large Salad: \$9.99

Add a Quarter Bird for:

\$7.99

---

**Roti Bowl** **\$12.99**

Bed of organic arugula with shredded rotisserie chicken, chopped red cabbage, panela cheese, guacamousse, cilantro and house vinaigrette

---

## Potage de Carottes (French Carrot Soup)

Creamy blended soup of roasted carrots, chicken broth, ginger, yellow onion and garlic

### AVAILABLE OPTIONS

Cup: \$5.99

Bowl: \$8.99

## Petites Patates (Rotisserie Potatoes)

Roasted baby potatoes cooked in chicken drippings

**\$6.99**

## French Lentil Soup (soupe aux lentilles)

Traditional French lentil soup made from scratch using in-house bone broth and organic veggies.

### AVAILABLE OPTIONS

Cup: \$5.99

Bowl: \$8.99

## Kinda French Quesadilla

2 flour tortillas with raclette and Oaxaca cheese, pulled rotisserie chicken, arugula and guacamousse. topped with panela cheese and salsa verde.

**\$13.99**

## BAGUETTE SANDWICHES 6

### Poulet Roti Baguette

Baguette with creamy dijon spread, shredded rotisserie chicken, organic arugula, goat cheese and house vinaigrette

**\$11.99**

### The Parisian

Classic French baguette sandwich with salted butter, ham and Swiss cheese. Simple but delicious!

**\$10.99**

### Le Veggie Baguette

Baguette with creamy dijon spread, chopped red cabbage, guacamousse, organic arugula, goat cheese and house vinaigrette

**\$10.99**

### Norwegian Baguette

Baguette with creamy Dijon, smoked salmon, organic arugula, tomatoes and vinaigrette

**\$13.99**

### French Club Sandwich

French baguette sandwich with roti spread (mayo + parsley) uncured ham, sliced avocado, bacon and brie cheese

**\$13.99**

### Caprese Baguette

Fresh baguette with roti sauce (house mayo) with sliced roma tomatoes, fresh mozzarella, organic arugula and house vinaigrette.

**\$12.99**

## EXTRAS 4

### Half Baguette

**\$3.00**

### Fresh Croissant

Freshly baked croissant

**\$5.99**

### Extra Sauces

Creamy dijon, salsa verde, chipotle or guacamousse

**\$0.50**

### Large Salsa Verde (8oz)

**\$3.99**

## DRINKS 10

### Topo Chico

**\$3.00**

### Perrier

**\$3.00**

<b>Coca-Cola</b>	<b>\$3.00</b>
<b>Coke Zero</b>	<b>\$3.00</b>
<b>Sprite</b>	<b>\$3.00</b>
<b>Bottle Water</b>	<b>\$2.00</b>
<b>Blood Orange San Pellegrino</b>	<b>\$3.00</b>
<b>Limonata San Pellegrino</b>	<b>\$3.00</b>
<b>Sweet Tea</b>	<b>\$3.00</b>
<b>Peach Sweet Tea</b>	<b>\$3.00</b>

### **CHIPS** 3

<b>Jalapeño Chips</b>	<b>\$2.00</b>
<b>Sea Salt Chips</b>	<b>\$2.00</b>
<b>BBQ Chips</b>	<b>\$2.00</b>

### **SWEETS** 5

<b>Macarons</b>	<b>\$2.00</b>
Choose from pistachio, lemon, chocolate, caramel, raspberry and vanilla.	
<b>Chocolate Croissant</b>	<b>\$5.99</b>
Freshly baked	
<b>Eclair</b>	<b>\$4.50</b>
<b>Nutella Cheesecake</b>	<b>\$6.00</b>
<b>NY Cheesecake</b>	<b>\$6.50</b>

### **HAPPY HOUR** 3

**\$5 off seasonal and signature cocktails**

**\$3 off house wine**

**\$2 off select drafts and cans**

### **SEASONAL COCKTAILS** 3

<b>Grannie's old-fashioned banana bread</b>	<b>\$14.00</b>
Howler head whiskey, black walnut bitters, brown sugar syrup, orange	

**Hot buttered rum** **\$12.00**  
Flor de Caña 4 year añejo, spiced brown butter simple syrup, lemon

---

**The winter mule** **\$11.00**  
1876 Vodka, cranberry bitters, ginger brew, lime

---

## SIGNATURE COCKTAILS 6

---

**Cherry lime daquiri** **\$12.00**  
Flor de Caña 4 year white rum, lime, simple syrup, cherry bitters, luxardo cherry

---

**Spicy Fresno pepper margarita** **\$12.00**  
Lunazul blanco, triple sec, agave, fresno pepper, lime

---

**Last word** **\$16.00**  
Ford's gin, green chartreuse, luxardo maraschino liqueur, lime, luxardo cherry

---

**Paper plane** **\$16.00**  
Still Austin bourbon, aperol, montenegro, lemon

---

**Sazerac** **\$15.00**  
Rittenhouse rye, Peychaud's bitters, simple syrup, lemon

---

**Espresso martinini** **\$16.00**  
1876 Vodka, Kahlúa, espresso, brown sugar simple syrup, orange

---

## HOUSE SPARKLING WINES 1

---

**Extra Brut** **\$9.00**

---

## HOUSE WHITE WINES 4

---

**Chardonnay** **\$9.00**

---

**Pinot Grigio** **\$9.00**

---

**Still Rosé** **\$12.00**

---

**Sauvignon Blanc** **\$9.00**

---

## HOUSE RED WINES 2

---

**Pinot Noir** **\$9.00**

---

**Cabernet Sauvignon** **\$9.00**

---

## DRAFT BEER 6

---

**Independence Native Texan Pilsner** **\$6.00**

---

**Pinthouse Pizza Electric Jellyfish Hazy IPA** **\$11.00**

---

<b>Altstadt Hefeweizen</b>	<b>\$7.00</b>
<b>Meanwhile Secret Beach IPA</b>	<b>\$8.00</b>
<b>Karbach Love Street Blonde</b>	<b>\$7.00</b>

**Rotating taps**

Ask your bartender

**CAN / BOTTLE BEER 7**

<b>Altstadt Kolsch</b>	<b>\$6.00</b>
<b>Independence Austin Amber</b>	<b>\$6.00</b>
<b>Independence Stash IPA</b>	<b>\$6.00</b>
<b>Austin Eastcider</b>	<b>\$6.00</b>
Original	
<b>Michelob Ultra</b>	<b>\$5.00</b>
<b>Bud Light</b>	<b>\$5.00</b>
<b>Best Day Brewing Kolsch N/A</b>	<b>\$5.00</b>

**DRAUGHTS 9**

<b>Austin Eastcider</b>	<b>\$8.00</b>
original	
<b>Dos Equis</b>	<b>\$6.00</b>
Lager	
<b>Pearl Snap</b>	<b>\$7.00</b>
Pilsner	
<b>Pinthouse Electric Jellyfish</b>	<b>\$11.00</b>
IPA	
<b>Stella Artois</b>	<b>\$8.00</b>
Pale Lager	
<b>Shiner</b>	<b>\$7.00</b>
Bock	
<b>TexHex</b>	<b>\$8.00</b>
IPA	
<b>Thirsty Goat</b>	<b>\$9.00</b>
Amber	

**Yuengling****\$7.00**

Lager

**CANS** 8

---

**Austin Eastciders****\$6.00**

Blood orange

**Bud Light****\$5.50****Bud Zero****\$5.00**

Non-alcoholic

**Lonestar****\$4.00****Michelob Ultra****\$5.50****Miller Lite****\$5.50****Modelo Especial****\$5.50****Whiteclaw****\$5.00**

Black cherry

**DRAFT COCKTAILS** 4

---

**Old Fashioned****\$10.00**

whiskey, orange bitters, brown sugar simple syrup

**Prickly Pear Margarita****\$10.00**

tequila, prickly pear puree, lime

**Rum Punch****\$10.00**

rum, lime, pineapple

**Watermelon Fresca****\$10.00**

vodka, watermelon, lime

**RED** 3

---

**Donini****\$8.00**

Pinot Noir

**Hahn****\$9.00**

Cabernet Sauvignon

**Red Diamond****\$9.00**

Malbec

**ROSÉ** 1

---

**Lab** **\$9.00**  
Rosé

**SPARKLING** 1

---

**J. Roget** **\$9.00**  
Brut

**WHITE** 4

---

**Indaba** **\$9.00**  
Sauvignon Blanc

**Lunardi** **\$8.00**  
Pinot Grigio

**Vorspannhof Mayr** **\$10.00**  
Grüner Veltliner

**Woodbridge** **\$8.00**  
Chardonnay

**CAFÉ** 9

---

**Americano** **AVAILABLE OPTIONS**  
12oz: \$3.50  
16oz: \$5.00

**Cappuccino** **AVAILABLE OPTIONS**  
12oz: \$4.50  
16oz: \$5.50

**Chai Latte** **AVAILABLE OPTIONS**  
12oz: \$4.00  
16oz: \$6.00

**Espresso** **AVAILABLE OPTIONS**  
12oz: \$3.50  
16oz: \$5.00

**Hot Chocolate** **AVAILABLE OPTIONS**  
12oz: \$3.50  
16oz: \$5.00

**Arnold Palmer** **\$4.50**

**Latte** **AVAILABLE OPTIONS**  
12oz: \$4.50  
16oz: \$5.50

**Matcha Latte****AVAILABLE OPTIONS**

12oz: \$4.00

16oz: \$6.00

**Nitro Cold Brew****\$6.00****HARNEY & SONS TEA** 5**Black** **\$3.50****Chai** **\$3.50****Earl Grey** **\$3.50****English Breakfast** **\$3.50****Organic Green** **\$3.50****DUMPLINGS + POTSTICKERS** 4**Steamed Chicken Dumplings** **\$7.00****Vegetable Potstickers**^ **\$7.00****Beef Potstickers** **\$7.00****Pork Potstickers** **\$7.00****COMBOS** 2**Dumpling Selection** **\$14.00**

6 dumplings, choose 3 flavors. Chicken, vegetable, beef potstickers, or pork potstickers

**Dumpling Meal** **\$13.00**

4 dumplings + one side, choose 2 flavors. Chicken, vegetable, beef potstickers, or pork potstickers

**SOUP DUMPLINGS + SHUMAI** 3**Shanghai Pork Soup Dumplings** **\$8.00****Tenderbelly Pork & Shrimp Shumai** **\$8.00****Chicken and Shiitake Shumai** **\$7.00****NOODLES / LAMIAN** 5**Sichuan Red Braised Beef Lamian** **\$15.00**

in spicy beef bone broth with bok choy, cilantro, scallions + crispy shallots, Lamian noodles

**Spiced Pork Fritters** **\$14.00**

in pork bone broth with bok choy, pickled watermelon radish, cilantro, scallions + crispy shallots, Yakisoba noodles

<b>Curry Chicken Lamian</b>	<b>\$14.00</b>
in a cumin chicken broth with bok choy, onions, carrot, and seaweed, Yakisoba noodles	
<b>Braised Shiitake Mushroom + Marinated Tofu^</b>	<b>\$13.00</b>
in seaweed and ginger sauce with wood ear mushrooms, cilantro, scallions + crispy shallots, Yakisoba noodles	
<b>Chilled Sesame Noodles^</b>	<b>\$11.00</b>
in sesame peanut sauce with crushed peanuts, mung bean sprouts, and julienned cucumber	

## SOUP ADDITIONS 4

<b>Make Mine Mala</b>	<b>\$1.50</b>
<b>Shiitake Mushrooms^</b>	<b>\$2.50</b>
<b>Spiced Pork Fritters</b>	<b>\$3.00</b>
<b>Bok Choy^ ^^</b>	<b>\$2.00</b>

## SIDES 5

<b>Chilled Garlic Green Beans^ ^^</b>	<b>\$4.00</b>
<b>Chicken &amp; Taro Eggrolls</b>	<b>\$6.00</b>
<b>Marinated Cucumbers^ ^^</b>	<b>\$4.00</b>
<b>Sichuan Pickled Cabbage^ ^^</b>	<b>\$4.00</b>
<b>Pickled Radish^ ^^</b>	<b>\$4.00</b>

## BRUNCH DISHES 2

<b>Pork Belly Bao (2X)</b>	<b>\$9.00</b>
braised pork belly, cilantro, pickled onion, watermelon radish, steamed bao buns	
<b>Egg Cream Bao (2X)</b>	<b>\$7.00</b>
white fluffy buns filled with light, sweet custard	

## CHIPS AND DIPS 5

<b>Queso con todo</b>	<b>\$10.00</b>
Mexican blend & Oaxaca cheese /chipotle adobo / ground beef picadillo / guacamole / pico de Gallo / salsa rosa	
<b>Chips &amp; Guacamole</b>	<b>\$8.00</b>
fresh avocado / lime / pico de gallo	
<b>Chips &amp; Queso</b>	<b>\$7.00</b>
<b>Chips &amp; Salsa</b>	<b>\$6.00</b>
roja / verde	

**Extra Chips****\$2.00****TACOS** 10**Al Pastor****\$11.00**

marinated pork / grilled pineapple / diced onion / cilantro

**Brisket****\$11.00**

brisket / pickled red onion / cotija cheese / avocado cream / cilantro

**Bean & Oaxaca****\$8.00**

refried beans / Oaxaca cheese / cilantro

**Carne Asada****\$11.00**

chopped marinated steak / refried beans / caramelized onion / cilantro

**Carnitas****\$11.00**

pork carnitas / cilantro / onion

**Champis****\$9.00**

veggies al pastor / poblano pepper / refried pinto beans / cilantro

**Chicken Tinga****\$10.00**

braised chicken tinga / shredded lettuce / pico de gallo / crema fresca / cilantro

**Pescado****\$11.00**

Mahi Mahi / cabbage slaw / chipotle mayo / cilantro

**Shrimp****\$11.00**

pastor marinated shrimp / pico de pina / cotija / chipotle aioli / purple cabbage / cilantro / lime

**4 Mini Cheese Quesadillas****\$9.00**

Oaxaca cheese / choice of protein

**BURRITOS & BOWLS** 7**Al Pastor****\$10.00**

marinated pork / grilled pineapple / Mexican rice / refried pinto beans / crema fresca / lettuce / pico de gallo / lime

**Brisket****\$12.00**

tender braised brisket / Mexican rice / refried pinto beans / crema fresca / lettuce / pico de gallo / lime

**Carne Asada****\$11.00**

chopped marinated steak / Mexican rice / refried pinto beans / crema fresca / lettuce / pico de gallo / lime

**Champis****\$10.00**

veggies al pastor / poblano pepper / Mexican rice / refried pinto beans / crema fresca / lettuce / pico de gallo / lime

**Chicken Tinga****\$10.00**

chipotle chicken tinga / Mexican rice / refried pinto beans / crema fresca / lettuce / pico de gallo / lime

<b>Pescado</b>	<b>\$12.00</b>
blackened Red Drum / cabbage slaw / Mexican rice / refried pinto beans / crema fresca / pico de gallo / lime	
<b>Shrimp</b>	<b>\$12.00</b>
al pastor marinated grilled shrimp / purple cabbage / pico de piña / crema fresca / Mexican rice / refried pinto beans / lime	

### EMPANADAS\* 3

<b>Chicken Tinga*</b>	<b>\$4.50</b>
shredded chicken tinga / melted Oaxaca cheese / avocado cream / radish / cilantro / lime	
<b>Champis Vegetarian*</b>	<b>\$4.50</b>
champis vegetable medley / melted Oaxaca cheese / avocado cream / radish / cilantro / lime	
<b>Beef Picadillo*</b>	<b>\$4.50</b>
ground beef picadillo / melted Oaxaca cheese / avocado cream / radish / cilantro / lime	

### TORTAS\* 2

<b>Carne Asada Torta*</b>	<b>\$9.50</b>
bolillo roll / carne asada / refried beans, acacia cheese / shredded lettuce / sliced tomatoes / sliced red onion / guacamole / chipotle aioli / cilantro	
<b>Pork al pastor Torta*</b>	<b>\$9.50</b>
bolillo roll / marinated pork al pastor / refried beans / acacia cheese / shredded lettuce / sliced tomatoes / sliced red onion / guacamole / chipotle aioli / cilantro	

### BREAKFAST TORTAS\* 2

<b>Egg &amp; Cheese*</b>	<b>\$4.50</b>
fried eggs / melted cheese / bolillo bread	
<b>Bacon Egg &amp; Cheese*</b>	<b>\$4.50</b>
crispy bacon / fried eggs / melted cheese / bolillo bread	

### BREAKFAST TACOS 4

<b>Egg &amp; Cheese*</b>	<b>\$4.00</b>
scrambled eggs / melted cheese / flour tortilla	
<b>Bacon, Egg &amp; Cheese*</b>	<b>\$4.50</b>
crispy bacon / scrambled eggs / melted cheese / flour tortilla	
<b>Chorizo, Egg &amp; Cheese*</b>	<b>\$4.50</b>
chorizo / scrambled eggs / melted cheese / flour tortilla	
<b>Migas, Egg &amp; Cheese*</b>	<b>\$4.50</b>
migas / scrambled eggs / melted cheese / flour tortilla	

### POSTRES 1

**Churros\* x3****\$5.00**

with caramel sauce

**BEBIDAS** 3**Agua Fresca****\$5.00**

hibiscus / piña

**Refrescos****\$5.00**

mexican coca-cola / jarritos

**Richard's Rain Water****\$5.00****AUSTIN RÔTISSERIE** 2**Croque Monsieur****\$12.99**

side of greens

**Breakfast Croissant****\$9.99**

french butter, scrambled eggs, and swiss with a side of green arugula salad

**LITTLE WU** 3**Pork Belly Bao (2x)****\$7.00**

braised pork belly, cilantro, pickled onion, watermelon radish, steamed bao buns

**Egg Cream Bao (2x)****\$5.00**

white fluffy buns filled with light, sweet custard

**King Cong Roll****AVAILABLE OPTIONS**

griddled savory pancake filled with cucumber, red onion, egg, cilantro, green onion, carrot, and a sweet and savory sauce. served with sriracha.

\$8.00

Add slow cooked roast beef:

\$4.00

**TACO PEGASO** 4**Migas Taco****\$4.00**

scrambled egg, tomato, onion, jalapeño, cilantro, cheese

**Bacon, Egg, & Cheese Taco****\$4.00**

applewood smoked bacon, scrambled egg, oaxaca cheese

**Chorizo, Egg, & Cheese Taco****\$4.00**

Chorizo, scrambled egg, cheese

**Churro Bites (x3)****AVAILABLE OPTIONS**

fried dough, cinnamon sugar, filled with caramel

\$5.00

add chocolate: \$0.50

**DRINK** 5

<b>Mimosa</b>	<b>\$5.00</b>
<b>Bloody Mary</b>	<b>\$5.00</b>
<b>Aperol Spritz</b>	<b>\$8.00</b>
aperol, prosecco, citrus	
<b>Irish Coffee</b>	<b>\$7.00</b>
jameson, coffee, cream	
<b>Michelada</b>	<b>\$6.00</b>
dos xx, bloody mary mix, lime, tajín	

## PICK YOUR PROTEIN 5

<b>Steak</b>	<b>\$3.99</b>
110 cal	
<b>Chicken</b>	<b>\$3.99</b>
30 cal	
<b>Falafel</b>	<b>\$2.99</b>
160 cal	
<b>Tofu</b>	<b>\$2.99</b>
80 cal	
<b>Hard Boiled Eggs - 2</b>	<b>\$2.99</b>
140 cal	

## SALADS AND WRAPS 5

<b>Cobb</b>	<b>AVAILABLE OPTIONS</b>
romaine & field greens, hard boiled egg, avocado, bacon, aged cheddar, tomatoes, corn, greek yogurt ranch	Salad: \$11.19 Wrap: \$9.49
<b>Market</b>	<b>AVAILABLE OPTIONS</b>
field greens, quinoa, feta cheese, dried cranberries, beet slaw, strawberries, carrots, balsamic vinaigrette	Salad: \$11.19 Wrap: \$9.49
<b>Fiesta</b>	<b>AVAILABLE OPTIONS</b>
field greens, avocado, aged cheddar, corn, black beans, salsa fresca, crispy wontons, cilantro lime vinaigrette	Salad: \$11.19 Wrap: \$9.49
<b>Kale Caesar</b>	<b>AVAILABLE OPTIONS</b>
kale, quinoa, crispy chickpeas, parmesan cheese, hemp seeds, greek yogurt caesar dressing	Salad: \$11.19 Wrap: \$9.49
<b>Sesame Crunch</b>	<b>AVAILABLE OPTIONS</b>
romaine, carrots, cucumber, red cabbage, green onion, crispy wontons, black sesame seeds, sweet sesame soy vinaigrette	Salad: \$8.99 Wrap: \$7.99

## SOUPS 2

---

### Lemongrass

spicy lemongrass vegetable broth, rice noodles, cabbage, carrots, tomatoes, mushrooms, cilantro

#### AVAILABLE OPTIONS

16oz: \$7.49

32oz: \$9.99

---

### Butternut Squash

Butternut squash, vegetable broth, tomato puree Contains dairy

#### AVAILABLE OPTIONS

16oz: \$7.49

32oz: \$9.99

---

## BOWLS AND BURRITOS 9

---

### Mediterranean

quinoa & field greens, feta cheese, kalamata olives, almonds, red onions, cucumber, roasted red peppers, tomatoes, cilantro, red pepper sauce

#### AVAILABLE OPTIONS

Bowl: \$10.99

Burrito: \$9.49

---

### Oaxaca

brown rice & kale, avocado, beet slaw, black beans, corn, salsa fresca, crispy wontons, spicy yogurt sauce

#### AVAILABLE OPTIONS

Bowl: \$10.99

Burrito: \$9.49

---

### Bamboo

brown rice, broccoli, mushrooms, carrots, cabbage, coconut, cilantro, green curry sauce

#### AVAILABLE OPTIONS

Bowl: \$10.99

Burrito: \$9.49

---

### Buddha's Satay

rice noodles, broccoli, carrots, cabbage, green onions, crispy wontons, spicy peanut sauce (burrito is made with brown rice)

#### AVAILABLE OPTIONS

Bowl: \$10.99

Burrito: \$9.49

---

### Teriyaki Twist

brown rice, edamame, broccoli, carrots, cucumber, green onions, crispy wontons, sesame seeds, teriyaki sauce

#### AVAILABLE OPTIONS

Bowl: \$10.99

Burrito: \$9.49

---

### Pangoa

brown rice, avocado, aged cheddar, cherry tomatoes, black beans, corn, cilantro, fiery bbq sauce

#### AVAILABLE OPTIONS

Bowl: \$10.99

Burrito: \$9.49

---

### Smokehouse

brown rice, aged cheddar, tomatoes, black beans, red onions, corn, spicy yogurt sauce

#### AVAILABLE OPTIONS

Bowl: \$10.99

Burrito: \$9.49

---

### Tex Mex

brown rice, avocado, corn, black beans, aged cheddar, salsa fresca, greek yogurt ranch

#### AVAILABLE OPTIONS

Bowl: \$10.99

Burrito: \$9.49

---

### Chipotle Cheddar

brown rice, black beans, carrots, tomatoes, corn, red cabbage, green onion, creamy chipotle dressing

#### AVAILABLE OPTIONS

Bowl: \$8.99

Burrito: \$7.99

---

## SMOOTHIES 5

---

## Tropical Mango

mango, pineapple, banana, honey, turmeric, coconut milk

### AVAILABLE OPTIONS

12oz: \$6.29

24oz: \$8.49

## Strawberrii Banana

strawberry, banana, frozen yogurt

### AVAILABLE OPTIONS

12oz: \$6.29

16oz: \$8.49

## Freshii Green

pineapple, banana, kale, avocado, almond milk

### AVAILABLE OPTIONS

12oz: \$6.29

16oz: \$8.49

## Chocolate Peanut Butter

banana, peanuts, cocoa powder, frozen yogurt

### AVAILABLE OPTIONS

12oz: \$6.29

16oz: \$8.49

## Mixed Berrii

blueberry, strawberry, banana, orange juice

### AVAILABLE OPTIONS

12oz: \$6.29

16oz: \$8.49

## SLIDERS 5

---

### Two Slider Combo

**\$16.00**

Two sliders of your choice, one side, and a fountain drink.

### One Slider Combo

**\$12.00**

One slider of your choice, one side, and a fountain drink.

### Two Sliders

**\$11.00**

### Four Sliders

**\$20.00**

### A Dozen Sliders

**\$55.00**

## BURGER SLIDERS 4

---

### The Gringo

Smashed, seared, then topped with pickles, smoky aioli, and melted american cheese

### The Vato

Our hatch green chile ranch spread, fresh jalapeños, and melted pepper jack

### The Waco Kid

JBBBQ sauce, bacon, fried onion strings, and melted pepper jack

### The Spirit World

Sautéed mushrooms in a creamy sauce, fried onion strings, french onion spread, and melted swiss

## NOT BURGERS (BUT STILL SLIDERS) 8

---

### **The Ticklish Ruben**

Hot housemade pastrami, sautéed onions, swiss, topped with grilled sourkraut, and 1000 island

---

### **Wee Oui French Dip**

Thinly sliced roasted beef with sautéed onions, melty provolone, and a salty au ju for dipping

---

### **Cluck Yeah Fried Chicken**

white meat breaded and fried crispy. topped with tangy slaw, deli pickle slice, and bock bock sauce

---

### **Fhughetaboutit Chicken Parm**

white meat breaded and fried crispy. topped with our house marinara, parm, and provolone

---

### **FTW Falafel**

A traditional recipe rolled in sesame seeds, served with lettuce, red pepper relish, and our house made tzatziki sauce (can be made vegan without tzatziki)

---

### **The Meathead Meatball**

half a housemade meatball covered in marinara and melted provolone

---

### **The Gobble Gobble Hey**

smoked turkey breast with our sub shop sando spread, lettuce, pickles, and white cheddar

---

### **Tuff Guy Turkey Bacon Ranch**

smoked turkey breast, crispy bacon, with melted white cheddar and classic ranch dressing

---

## **ADD-ONS** 6

---

<b>Add additional slider</b>	<b>\$6.00</b>
<b>Add additional side</b>	<b>\$5.00</b>
<b>Add a latke</b>	<b>\$1.50</b>
<b>Add an extra patty</b>	<b>\$2.00</b>
<b>Add bacon</b>	<b>\$1.00</b>
<b>Fountain Drink</b>	<b>\$3.00</b>

---

## **STARTERS** 4

---

<b>Golden arepitas</b>	<b>\$6.15</b>
Crispy arepita stuffed with your choice of either chicken or beef	
<b>Fried cheese</b>	<b>\$15.93</b>
A block of cheese fried to perfection with a golden crust, semi melted inside, served with yucca fries, avocado sauce, and garlic sauce	
<b>Taqueños</b>	<b>\$5.15</b>
Venezuelan fresh cheese sticks served with homemade garlic sauce	
<b>Sliced Sweet Plantain</b>	<b>\$7.65</b>
Topped with Venezuelan sour cream and queso frito	

## SALAD BOWLS 3

---

### Shredded chicken

Shredded chicken breast seasoned with our sofrito mix

#### AVAILABLE OPTIONS

\$12.05

Fresco: \$0.75

Frito: \$0.75

---

### Shredded beef

Shredded beef seasoned with our sofrito mix

#### AVAILABLE OPTIONS

\$12.75

Fresco: \$0.75

Frito: \$0.75

---

### Pulled pork

Slow cooked and tender pulled pork

#### AVAILABLE OPTIONS

\$11.85

Fresco: \$0.75

Frito: \$0.75

---

## AREPAS 5

---

### Four Brothers Arepa

Your choice of protein with black beans, sweet plantains, avocado, cheddar cheese, dressed with garlic sauce and avocado sauce and

#### AVAILABLE OPTIONS

Shredded chicken:

\$10.15

Pulled pork: \$10.15

Shredded beef: \$10.96

---

### "Catira" Shredded Chicken Arepa

Shredded chicken breast, cheddar cheese, topped with garlic sauce and avocado sauce

**\$10.05**

---

### "Rumbera" Pulled Pork Arepa

Slow cooked tender pulled pork, cheddar cheese, topped with garlic sauce and avocado sauce

**\$10.05**

---

### "Pelua" Shredded Beef Arepa

Shredded beef, cheddar cheese, topped with garlic sauce and avocado sauce

**\$10.05**

---

### Vegana Arepa

Sweet plantains, avocado, pico de gallo, topped with avocado sauce

#### AVAILABLE OPTIONS

Soyrizo: \$10.95

Black beans: \$9.75

---

## SPECIALS 3

---

### Whole Sweet Plantains

Sweet plantain topped with Venezuelan sour cream and queso fresco

#### AVAILABLE OPTIONS

\$8.55

Shredded chicken: \$2.50

Pulled pork: \$2.30

Shredded beef: \$3.20

"4 Quesos" Venezuelan blend:

\$2.95

---

### Fajita "Venezuelan Parilla"

Con "queso frito" basmati rice, black beans, "sofrito" of peppers, onions, and garlic, 2 arepitas, pico de gallo, garlic sauce, avocado sauce, sour cream (Venezuelan nata), on the side

#### AVAILABLE OPTIONS

Grilled chicken breast: \$15.95

Grilled beef fajita: \$17.55

---

## Cachapa Venezuelan Sweet Corn Cake

Homemade Venezuelan sweet corn cake, served with "queso guayanés" (soft), butter, and Venezuelan sour cream on the side

### AVAILABLE OPTIONS

- \$9.55
- Shredded chicken: \$2.50
- Pulled pork: \$2.30
- Shredded beef: \$3.20
- 4 Quesos Venezuelan blend: \$2.95

## MINI AREPAS 8

---

### Chicken arepa **\$4.96**

Sofrito mix, "queso frito", pico de gallo, topped with garlic sauce

---

### Chicken avocado salad arepa **\$4.96**

Shredded chicken breast with fresh avocado and mayo mix topped with avocado sauce

---

### Shredded chicken arepa **\$5.25**

Shredded cheddar cheese, sweet plantains, topped with garlic sauce, and avocado sauce

---

### Pulled Pork Arepa **\$4.96**

Con "Queso frito", fresh cabbage, topped with garlic sauce, and ketchup

---

### Beef Fajita Arepa **\$5.93**

Sofrito mix, "queso frito", pico de gallo, topped with garlic sauce, and avocado sauce

---

### Shredded Beef Arepa **\$5.96**

With cheddar cheese, sweet plantains, topped with garlic sauce, and avocado sauce

---

### "4 Quesos" Venezuelan Blend Arepa **\$5.96**

Queso guayanes (soft), queso frito (crispy), queso palmita (fresco), cheddar cheese, fresh cabbage, topped with garlic sauce, and avocado sauce

---

### Pabellon Arepa **\$5.99**

Shredded beef, black beans, sweet plantains, "queso frito", topped with garlic sauce, and avocado sauce

---