



APPETIZERS 6

Tableside Guacamole \$12.00

has avocado, sundried tomato, red & green onion, kosher salt, cilantro, lime juice served with house chips. ADD bacon or jalapenos 1.50
ADD fresh veggies 4.25

Baked Queso \$10.00

monterey jack & chihuahua cheeses oven baked in an iron skillet with pico de gallo and salsa roja served with tortilla chips* ADD
roasted chicken, pork belly or al pastor pork 3 *Ask your server for warm tortillas

Calamari \$12.50

lightly breaded calamari with jalapenos, green onion & sweet chili sauce

Salsa \$6.75

charred tomato salsa served with house chips

Beef Short Rib Rolls \$9.50

all-natural short rib, green onions, cilantro, red bell peppers, house-made soy glaze, served with egg wrap roll

Memphis Hot Honey Shrimp \$12.50

crispy fried shrimp tossed in a house-made hot honey sauce, arugula, cotija dressing for dipping

ENTREES 9

Chicken Satay AVAILABLE OPTIONS

grilled chicken skewers, black beans & yellow rice, fire-roasted corn pico de gallo, teriyaki glaze \$9.00
\$12.00

Shrimp & Grits \$18.00

gulf shrimp, mushrooms, shallots, garlic butter sauce, green onion, creamy chihuahua cheese grits

Lump Crab Cakes \$20.00

pan seared or fried 100%, lump crab cakes, bed of arugula, pickled red onions, toasted pepitas, comeback sauce

Pan-Seared Salmon \$17.75

pan-seared coriander seasoned salmon, sauteed green beans, cilantro lime rice, avocado tomatillo sauce

Steak on a Stick AVAILABLE OPTIONS

grilled beef tenderloin, teriyaki glaze, rösti potatoes, green beans, pico de gallo \$14.00
\$19.00

Roasted Redfish \$20.00

pan roasted redfish, sauteed mixed vegetables, crawfish cream sauce, chili oil

Braised Beef Short Rib	\$16.50
all-natural short rib, chihuahua cheese grits, pico de gallo, guajillo braising jus	
Duck Quesadilla	\$14.50
duck confit, caramelized onions, chihuahua cheese, goat cheese, pickled cabbage, sweet chili sauce with avocado sauce and sour cream	
Al Pastor Quesadilla	\$14.00
traditional latin american marinated pork and pineapple delicacy with pineapple jicama salsa, caramelized onions, chipotle jicama slaw, side of sour cream and avocado tomatillo sauce	

SALADS 6

Soup of the Day	AVAILABLE OPTIONS
	\$6.00
	\$9.00
Babalu Chop Salad	AVAILABLE OPTIONS
	\$8.00
	\$12.00
Grilled Caesar Salad	\$11.00
grilled head of romaine lettuce, radish, cotija, croutons, house-made garlic caesar dressing	
Cobb Salad	\$11.00
romaine, fire-roasted corn, crispy bacon, tomatoes, cotija cheese, hard boiled egg, house-made red onions, creamy avocado dressing	
Summer Salad	\$11.00
arugula, marinated strawberries, tomatoes, red onions, green apples, candied pecans, goat cheese, balsamic vinegar dressing	
Chicken Tender Salad	\$12.50
romaine, arugula, chihuahua cheese, tomatoes, red onions, hard-boiled egg, house-made crispy chicken tenders	

TACOS 8

Roasted Chicken	\$4.00
roasted chicken, fire-roasted corn pico de gallo, cumin lime aioli, cotija cheese	
Smoked Pork Belly	\$4.50
smoked pork belly, peanut slaw, citrus barbecue sauce, cotija cheese	
Al Pastor	\$4.50
traditional latin american marinated pork and pineapple delicacy with pineapple jicama salsa, avocado tomatillo sauce, cotija cheese	
Shrimp	\$5.00
fried or grilled gulf shrimp, comeback sauce, cilantro slaw, radish	
Steak	\$4.50
steak, salsa verde, pico de gallo, cotija cheese	

Fish	\$5.00
blackened or fried fish, comeback sauce, cilantro slaw, radish	
Spice Seared Tuna	\$5.00
spice seared tuna, wasabi aioli, pineapple salsa, arugula, radish	
Veggie	\$4.00
sauteed zucchini, squash & mushrooms, grilled red onion, arugula, red pi chimichurri, cotija ADD roasted chicken 1 ADD shrimp 2	

SANDWICHES AND BURGERS 7

Torta Cubana	\$12.50
smoked pork belly, black forest ham, pickles, house-made black bean cake, fried egg, sweet sourdough bun* ask your server for warm tortillas	
Hot Honey Shrimp Po' Boy	\$14.75
crispy fried shrimp, hot honey sauce, comeback sauce, lettuce, tomato	
Lamb Sliders	\$12.50
house-made lamb patty, tomato, goat cheese, arugula, pickled red onions, sweet sourdough bun	
Redfish Sandwich	\$14.50
pan-seared redfish, lettuce, tomato, avocado, chipotle aioli, sweet sourdough bun	
Black Bean Burger	\$12.50
house-made black bean cake, arugula, tomato, avocado, chipotle aioli, sweet sourdough bun	
Short Rib Grilled Cheese	\$14.50
braised beef short rib, chihuahua cheese, grilled sourdough	
Memphis Hot Honey Chicken Sandwich	\$12.50
crispy fried chicken, tomatoes, lettuce, pickled red onions, pickles, cotija dressing, brioche bun	

SIDES 7

Mexican Street Corn	\$7.00
fire-roasted corn, lime aioli, cotija cheese	
Sauteed Mixed Veggies	\$7.00
zucchini, squash, carrots	
Crispy Brussels Sprouts	\$6.50
brussels sprouts, roasted and flash fried, tossed with sweet chili sauce, jalapenos, sweet chili aioli	
Black Beans & Rice	\$4.00
black beans, yellow rice, fire-roasted corn, cotija cheese	
Yellow Rice	\$4.00
yellow rice, fire-roasted corn, cotija cheese	
French Fries	\$4.00
served with house fries or sweet potato fries	

Green Beans	\$7.00
sauteed in white wine with shallots, garlic, butter	

ADD TO YOUR SALAD 7

Hass Avocado	\$3.75
Blackened Tuna	\$7.50
Blackened Salmon	\$9.50
Grilled Shrimp	\$8.50
Grilled Steak	\$9.50
Grilled Chicken Skewers	\$6.50
Redfish	\$7.00

EVERY NIGHT 1

Guajillo Marinated Pork Ribeye	\$16.50
8-ounce guajillo marinated pork ribeye, cheese grits, green beans, apple bacon butter	

RITAS 5

Baba Rita	\$13.00
patron blanco tequila, triple sec, POM pomegranate juice, house-made citrus sour	
El Clasico Rita	\$10.00
altos 100% agave plata tequila, triple sec, house-made citrus sour	
Spicy Guava Rita	\$13.00
cazadores reposado tequila, jalapenos, pink peppercorn, guava puree, house-made citrus sour	
Grind City Rita	\$12.00
babalu’s signature single barrel corazon anejo tequila, fresh blood orange juice, agave, house-made citrus sour	
Top of Our Shelf Margarita	AVAILABLE OPTIONS
blanco, reposado, anejo, cristalino, grand marnier, house-made citrus sour, gran centenario tequila	
Blanco: \$12.00	
Reposado: \$13.00	
Anejo: \$14.00	
Cristalino: \$15.00	

HOUSE-MADE SANGRIA 3

Red, White or Rosé	\$9.00
Seasonal	\$10.00
Flight	\$13.00

CRAFTY CONCOCTIONS 5

Lemon Berry Sour	\$12.00
tito's handmade vodka, blackberry, strawberries, "house-made citrus sour"	
Infamous S.P.I.N.K	\$11.50
cazadores reposado tequila, oyster bay rose, fresh blood orange juice, strawberry, "house-made citrus sour"	
Bacardi Mini Mule	\$12.00
rum haven coconut and mango rums, pineapple puree, lime, cucumber, "house-made citrus sour, ginger beer"	
Life's a Beach	\$12.00
bacardi rum, rum haven coconut, passion fruit liquor, passionfruit, coconut	
Classic Mojito	\$11.00
bacardi limon rum, mint, lime	

FROZEN JUKE JOINT JUICE 1

Frozen Juke Joint Juice	\$14.00
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SPIRIT-FREE SIPS 3

Cucumber Crisp	\$6.50
cucumber, house-made ginger-lime syrup, club soda	
Hibiscus Ginger	\$6.50
hibiscus, lime, ginger, pineapple, club soda	
Berry Lemonade	\$6.50
house-made citrus sour, blackberries, strawberries, sprite	

VINO 11

Sparkling Prosecco	\$11.00
kim crawford	
Rosé Joel Gott	\$12.00
White Blend Conundrum	\$9.00
(house)	
Sauvignon Blanc Kim Crawford	\$11.00
Pinot Grigio Ferrari Carano	\$10.50
Chardonnay Simi	\$13.00
Red Blend Conundrum	\$9.00
(house)	
Cabernet Bonanza	\$10.00

Malbec Casillero del Diablo	\$9.50
Pinot Noir Mark West	\$9.50
Pinot Noir Meiomi	\$13.00