



INDUSTRY NIGHT



CHILLED

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PEEL N EAT SHRIMP - 18
1/2 lb. louisiana style boiled & chilled shrimp
cocktail sauce

OYSTERS ON THE HALF SHELL - 19
1/2 dozen regional oysters, grandpa guero's
hot sauce

CEVICHE DE MARISCOS - 19
shrimp, tuna, leche de tigre, cucumber,
avocado, pineapple

SEAFOOD PLATTER - 32
a little bit of everything, 4 oysters, 4 shrimp
and ceviche

SIDES

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PAPAS FRITAS -7
french fries, bravas aioli*

PINEAPPLE SALAD - 10
pickled red onion, fermented vegetables (v)

TOSTONES - 7
fried green plantains, mojo (v)

ENSALADA FRIA -7
mac salad, pineapple, ham, olives

PLATES

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ALITAS DE POLLO - 16
mojo braised chicken wings
grandpa guero's hot sauce, pickles

FRIED CHICKEN SANDO - 16
chicken thigh, mayo, black beans, avocado
shredded lettuce, pickled onions
jalapeño queso, brioche

FRITA CUBANA - 14
50/50 beef and pork patties, cheese, onions
potato strings, brioche bun

CUBAN CHEESESTEAK SANDO - 15
braised beef, onions and peppers
jalapeño queso, dos hermanos hoagie

VACA FRITA NACHOS -17
crispy braised beef, chips, jalapeño queso
beans, sour cream, salsa roja, olives

PORK BELLY CRUNCH WRAP-17
roasted pork belly, black beans, tostada
jalapeño queso, herbed mojo, pickled onions
shredded lettuce

FRIED CHICKEN PLATE - 15
two chicken thighs, ensalada fria, pickles
grandpa guero's hot sauce

JACKFRUIT ROPA VIEJA TOSTADA - 16
3 sisters corn tortilla, beans, avocado
pickled onion, spiced peanuts (v)

*consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food-borne illness