



STARTERS

guacaNOLÉ 8.95

smoked pecans, charred tomato aioli, pico de gallo

queso 7.95

corn fried pickled okra, okra-jala-pico, tortilla chips

TOP SHELF PITCHER

herradura silver, agave, lime 48

HOUSE PITCHER

tequila, agave, lime 27

APPETIZERS

chile verde chicken flautas 9.95
guacamole, sour cream

blue crab street corn 8.95
lime aioli, mornay cream cheese

nachos latinos 12.95
tasso, chicken verde, pickled jalapenos, red beans

hola y'all meatballs 8.95
rajas, cotija, flour tortillas

niño jalapeño 7.95
roasted jalapeño layered with shrimp, tasso,
cotija, verde ranch

seafood coctel 9.95
gulf shrimp, oyster, cucumber, mango, pickled okra

papas bravas 6.95
chipotle potato spears, habañero ranch, cotija

SOUP AND SALADS

NOLÉ tortilla soup 8.95
pecan smoked chicken, squash

avocado salad 8.95
shaved mango, tomatoes, jicama, cotija
add chicken 5, shrimp 5 or salmon 13

ensalada de casa 4.95
agave vinaigrette, cotija, tomato raisins
add chicken 5, shrimp 5 or salmon 13

ENCHILADAS

served with rice and black beans

cheese enchiladas 12.95
adobo, tres queso, queso fresco

chicken tinga enchiladas 13.95
salsa verde, sour cream

shrimp + crab enchiladas 15.95
lump crab, okra-jala-pico, mornay sauce

smoked brisket enchiladas 15.95
adobo, Monterey jack

FAJITAS

served with rice and black beans

al's southern fried bone-in
chicken fajitas 18.95
pickled cabbage, habañero ranch

wood-grilled fajitas
mirliton slaw, cabbage, rajas, pico de gallo

grilled chicken 15.95

shrimp 17.95

steak 19.95

salmon 19.95

gluten friendly with no tortillas

ENTRÉES

tamales 13.95
cochon de lait, cotija

bbq shrimp and grits 12.95
modelo beer, ancho salsa, poblano grits

chicken verde quesadilla 12.95
sour cream, corn salsa

fried catfish + red beans 14.95
red rice, fajita rajas, pico de gallo

hickory grilled salmon 22.95
latin vegetable ragout, cotija, agave vinaigrette

carne asada 22.95
chipotle potatoes, roasted vegetables, chimichurri cotija

HANDCRAFTED TACOS

choose tostada or tortilla

served with rice and black beans

blackened chicken tinga 10
grilled pineapple, avocado

pecan smoked carnitas 11
candied lime, cilantro, cotija

adobo veggie 10
zucchini, squash, mirliton, avocado

smoked brisket 10
mirliton slaw, sour cream

fried oyster 14
chipotle tartar, pickled okra, cabbage, avocado

pollo loco skewer 11
fried chicken + roasted pepper, chipotle mustard

TACOS + TOSTADA

two tacos per order

served with rice and black beans

blackened gulf fish tacos 11
lime crema, bibb lettuce, radish, mirliton slaw
gluten friendly with no tortillas

beer battered fish tacos 11
spicy cabbage, lime crema, pico de gallo

tuna tostadas 11
mexi slaw, chimichurri, avocado, lime crema

SIDES

corn maque 3.95
roasted veggies 2.95

red beans 1.95
black beans 1.95

poblano mac 3.95
red rice 1.95

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

If you have any allergies, please ask your server about how an item is prepared.

Gluten Friendly *This menu consists of items prepared without gluten-containing ingredients based on information from our approved suppliers. We make no claim that these items meet the definition of gluten-free, defined as containing less than 20 ppm of gluten per FDA standards. Because we have multiple sources of gluten in our kitchen there is risk that gluten cross-contact may occur during the preparation and cooking of these items.

Before placing your order please inform the manager of your food allergy and/or sensitivity so we can do everything possible to safely accommodate your dietary needs.