



BREAKFAST	monday-friday ... 6am-10:30am
BRUNCH	saturday-sunday...7am-1pm
LUNCH	monday-friday ... 11am-2pm
DINNER	daily4pm - 10pm

CLASSICS

- PARFAIT BOWL** \$6

vanilla yogurt topped with golden raisins,dried cranberries, Pepita seeds and local honey
- FRUIT PLATE** \$6 | \$10

seasonal sliced fresh fruits with yogurt dip

ENTRÉES

- EDGAR'S PLATE*** \$16

two eggs any style;
choice of one meat: bacon, pork sausage, or turkey sausage
w/breakfast potatoes & butter croissant
- AVOCADO TOAST** \$12

market sweet tomatoes, goat cheese, extra virgin olive oil & balsamic glaze {add cold smoked salmon* +\$6}
- FAJITA STEAK & EGGS*** \$20

topped with onions and bell peppers, two eggs any style, breakfast potatoes, salsa and flour tortillas
- COLD SMOKED SALMON*** \$18

with cucumbers,tomatoes, red onion, capers, cream cheese and toasted bagel
- CROISSANT SANDWICH*** \$14

toasted croissant filled with scrambled eggs, choice of bacon or ham with american cheese and breakfast potatoes
- TEXAS CHALLAH FRENCH TOAST.** \$12

vanilla cream batter, sliced bananas, nuts, whipped cream, syrup and powdered sugar



BUILD YOUR OWN OMELET

\$14.00

SERVED WITH WHEAT TOAST OR ENGLISH MUFFIN

CHOICE OF THREE TOPPINGS
{ \$0.75 each additional }

- VEGGIES

mushrooms
bell peppers
red onion
pico de gallo
jalapenos
spinach
- PROTEIN

ham
bacon
pork sausage
turkey sausage
sliced turkey
black bean & corn

CHEESE, PLEASE!

cheddar | feta | swiss| american
monterey jack | goat cheese

PREMIUM { \$2.00 each }

avocado | substitute egg whites

SIDES

\$4.00 each

BREAKFAST POTATOES BUTTER
CROISSANT ENGLISH MUFFIN
WHEAT TOAST

\$6.00 each

TWO EGGS, ANY STYLE
BACON { 2 PIECES }
TURKEY SAUSAGE { 2 PIECES }

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!"

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodbourne illness, especially if you have certain medical conditions

Edgar's

Blue Plate Especiales

AVAILABLE MONDAY - FRIDAY, 11AM-1PM | INCLUDES DESSERT OF THE DAY

1 MAIN + 2 SIDES \$14

2 MAINS + 1 SIDE \$16

MAINS

Salad Scoop*

choice of tuna salad or chef's chicken salad, served with crackers

Chicken Tortilla Soup*

topped with crispy tortilla strips, served with cornbread

Chicken Tenders* (2)

with choice of sauce: buffalo, bbq or ranch

Cauliflower Bowl*

fried cauliflower with basmati rice, harissa, feta, lime & fresh cilantro

Baja Shrimp Taco*

crispy popcorn shrimp with mango salsa on corn tortilla

Fajita Taco*

choice of steak or chicken with grilled onions on flour tortilla

Cajun Chicken Pasta*

penne pasta, mardi gras sauce & parmesan cheese

SIDES

Seasonal Fruit Cup
Cup of Vegetable Soup (VE)
Loaded Street Corn Cup

French Fries
Tater Tots
Chips & Queso

Spanish Rice
Charro Beans
Chips & Guacamole (VE)

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Edgar's

HERMANO

LUNCH

PRIMERO

- QUESO DIP

..... \$12

served with house made tortilla chips
- BLACK BEAN & CORN QUESADILLAS*

..... \$12

served with guacamole, pico and sour cream
- GRILLED QUESADILLAS*

..... \$15

choice of beef fajita or grilled chicken
served with guacamole, pico and sour cream
- HOUSE GUACAMOLE

..... \$18

served with house made tortilla chips

SANDWICHES

served with choice of french fries, housemade chips, tater tots or fruit cup

- TUNA SALAD*

..... \$16

classic tuna salad on toasted sourdough
- CHEF'S CHICKEN SALAD CROISSANT*

..... \$18

creamy blend of chicken breast, apples, dried cranberries & walnuts
with arugula on butter croissant
- TURKEY & BRIE*

..... \$16

with raspberry jam and arugula on pretzel bun
- CEASAR'S PITA*

..... \$16

diced grilled chicken, romaine, croutons & parmesan with ceasar dressing
- TEXAS CLUB*

..... \$18

turkey, country ham, smoked bacon, avocado, swiss, cheddar, lettuce
& tomato with chipotle mayonnaise on toasted wheat
- GARDEN PITA (vegetarian)

..... \$16

hummus,harissa, arugula, cucumbers, sweet roasted red peppers,
kalamata olives and feta
- GRILLED CHICKEN BLT*

..... \$18

with swiss, sliced avocado, bacon, lettuce, tomato and side of ranch on
toasted bun
- CLASSIC BURGER*

..... \$15

beef angus burger, lettuce, tomato and red onion on toasted bun

extras +1.00 each

extras +2.00 each

cheddar | swiss | american

bacon | avocado

mushrooms | onions

ENTRÉES



- EL JARDIN PLATE (vegetarian)

..... \$24

sautéed seasonal vegetables, basmati rice, fried harissa cauliflower
with feta & cilantro, black beans and grilled pita
- BURRITO BOWL*

..... \$24

barbacoa beef short rib, black beans, summer sweet corn, pico, avocado,
spanish rice and creama
- TACOSAL CARBON*

..... \$24

flour tortillas with grilled skirt steak served with spanish rice and
charro beans and side of guacamole and pico
- CABO SHRIMP TACOS*

..... \$22

corn tortilla, blackened shrimp, tropical salsa and with spanish
rice and charro beans
- TULUM CHICKEN*

..... \$24

grilled chicken breast topped with roasted poblano rajas, sautéed
mushrooms and monterey jack cheese with spanish rice & charro beans
- CAJUN CHICKEN PENNE*

..... \$20

grilled chicken,mardi gras sauce, parmesan cheese
- SIMPLY SEARED SALMON*

..... \$28

with seasonal vegetables
- SNAPPER MONTEREY*

..... \$38

blackened snapper with grilled shrimp,avocado, pico and mexican
butter with spanish rice & seasonal vegetable



HOWDY!
¡HOLA!

From Chef Silvia

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blend of my Mexican heritage and love for
Southern comfort food. Buen provecho, y'all!"

- BREAKFAST

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- BRUNCH

saturday & sunday ... 7am-1pm
- LUNCH

monday-friday 11am-2pm
- DINNER

daily 4pm-10pm

- EDGAR'S CHICKEN WINGS*

..... \$18

Edgar's Truth Bourbon & bbq harissa glazed
wings topped with pico and served with ranch
- LOADED HUMMUS

..... \$16

olives, roasted bell peppers, tomatoes,
feta, olive oil, vegetable crudite and
grilled pita
- BIG TEX STEAK NACHOS

..... \$18

tortilla chips smothered with queso, topped with
crema, pico, guacamole and pickled jalapenos
- CORNBREAD

..... \$6

texas style cornbread with whipped butter

SOUPS

- VEGETABLE SOUP

hearty vegetable blend in a
savory broth \$10
- CHICKEN TORTILLA SOUP

topped with crispy tortilla strips \$12
- MEXI-STREET CORN & CHICKEN CHOWDER

topped with tajin, cotija cheese,
crema & fresh cilantro \$12

SALADS

- ENSALADA DE CASA

tomatoes, applewood smoked bacon,
boiled eggs, shredded cheeses &
croutons \$10
- SOUTHERN COBB

grilled chicken, applewood smoked
bacon, boiled eggs, tomatoes,
avocado,cucumbers, black olives
& stilon cheese \$18
- FAJITA CAESAR SALAD

cotija cheese, sweet corn, avocado,
croutons and caesar dressing with
romaine lettuce

choice of:

steak \$22 | chicken \$18
- CHICKEN TOTCHO SALAD

fried chicken tenders, crispy tater
tots, black bean & corn relish and
shredded cheeses \$16

- SOUTHWEST SHRIMP & AVOCADO

grilled shrimp, avocado, black bean,
corn, tomatoes, shredded cheeses &
crispy tortilla strips \$20

- SALMON SALAD

heirloom tomatoes, fried sweet
plantains, mango salsa &
tamarind vinaigrette \$22

- DRESSINGS SERVED ON THE SIDE:

ranch, honey mustard, blue cheese,
chipotle ranch, caesar,thousand island,
italian and balsamic vinaigrette

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Edgar's

HERMANO

DINNER

MEXI-SOUTH



EDGAR'S CHICKEN WINGS*	\$18
Edgar's Truth Bourbon & bbq harissa glazed wings topped with pico and served with ranch	
GRILLED QUESADILLAS*	\$15
choice of grilled chicken or steak served with guacamole, pico and sour cream	
BLACK BEAN & CORN QUESADILLAS*	\$12
served with guacamole, pico and sour cream	
CORNBREAD	\$6
texas style cornbread with whipped butter	

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LUNCH	
monday-friday	11am-2pm
DINNER	
daily	4pm-10pm

BIG TEX STEAK NACHOS	\$18
tortilla chips smothered with queso and topped with crema, pico, guacamole and pickled jalapenos	
LOADED HUMMUS	\$16
olives, roasted bell peppers, tomatoes, feta, olive oil, vegetable crudite and grilled pita	
QUESO DIP	\$12
served with house made tortilla chips	
HOUSE GUACAMOLE	\$18
served with house made tortilla chips	

SANDWICHES

sandwiches served with choice of french fries, housemade chips, tater tots or fruit cup

TEXAS CLUB	\$18
turkey, country ham, smoked bacon, avocado, swiss, cheddar, lettuce & tomato with chipotle mayonnaise on toasted wheat	
TURKEY & BRIE*	\$16
with raspberry jam and arugula on pretzel bun	
CHEF'S CHICKEN SALAD CROISSANT*	\$18
creamy blend of chicken breast, apples, dried cranberries & walnuts with arugula on butter croissant	
GARDEN PITA	\$16
hummus,harissa, arugula, cucumbers, sweet roasted red peppers, kalamata olives and feta	
GRILLEDCHICKEN BLT*	\$18
with swiss, sliced avocado, bacon, lettuce, tomato and side of ranch on toasted bun	
CLASSIC BURGER*	\$15
beef angus burger, lettuce, tomato and red onion	
extras +1.00 each	extras +2.00 each
cheddar swiss american	bacon avocado
mushrooms onions	

ENTRÉES

EL JARDIN PLATE (vegetarian)	\$24
sautéed seasonal vegetables, basmati rice, fried harissa cauliflower with feta & cilantro, black beans and grilled pita	
CAJUN CHICKEN PASTA*	\$20
grilled chicken, mardi gras sauce, penne pasta, parmesan cheese	
TULUM CHICKEN*	\$24
grilled chicken breast topped with roasted poblano rajas, sautéed mushrooms and monterey jack cheese with spanish rice & charro beans	
SHRIMP & CRAB CAPELLINI*	\$32
capers, tomatoes, asparagus and lemon butter	
SIMPLY SEARED SALMON*	\$28
with seasonal vegetables	
SNAPPER MONTEREY*	\$38
blackened snapper with grilled shrimp,avocado, pico and mexican butter with spanish rice & seasonal vegetable	
CHIPTOLE SHRIMP*	\$32
chipotle grilled shrimp with seasonal vegetables on sizzling plate with mexican butter, guacamole, pico, spanish rice, charro beans and flour tortillas	
SIZZLING FAJITAS*	\$36
with grilled onions, guacamole, pico, spanish rice, charro beans and flour tortillas { steak \$36 chicken \$30 vegetable\$24 }	
FILET MIGNON*	\$60
8 ounce with choice of side	
RIBEYE*	\$65
14 ounce with choice of side	

SOUPS

VEGETABLE SOUP	
hearty vegetable blend in a savory broth \$10	
CHICKEN TORTILLA SOUP	
topped with crispy tortilla strips \$12	
MEXI-STREET CORN & CHICKEN CHOWDER	
topped with tajin, cotija cheese, crema & fresh cilantro \$12	
ENSALADA DE CASA	
tomatoes, applewood smoked bacon, boiled eggs, shredded cheeses & croutons \$10	
SOUTHERN COBB	
grilled chicken, applewood smoked bacon, boiled eggs, tomatoes,avocado,cucumbers, black olives & stilon cheese \$18	
FAJITA CAESAR SALAD	
cotija cheese, sweet corn, avocado, croutons and caesar dressing with romaine lettuce	
choice of:	steak \$22 chicken \$18
CHICKEN TOTCHO SALAD	
fried chicken tenders, crispy tater tots, black bean & corn relish and shredded cheeses \$16	
SOUTHWEST SHRIMP & AVOCADO	
grilled shrimp, avocado, black bean, corn, tomatoes, shredded cheeses & crispy tortilla strips \$20	
SALMON SALAD	
heirloom tomatoes, fried plantains, mango salsa & tamarind vinaigrette \$22	

DRESSINGS SERVED ON THE SIDE:
ranch, honey mustard, blue cheese, chipotle ranch, caesar,thousand island, italian and balsamic vinaigrette

SIDES

seasonal vegetables	...\$6
broccoli\$6
asparagus\$8
steak wedge fries\$5
tator tots\$4
french fries\$4
spanish rice\$4
charro beans\$6

From Chef Silvia

“Welcome to Edgar’s Hermano, a delicious blend of my Mexican heritage and love for Southern comfort food. Buen provecho!
08.17.2023

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CHEERS

CLASSIC OLD FASHION \$14

edgar's truth bourbon, simple syrup, angostura bitters

RUM WITH A VIEW \$12

bacardi rum, malibu rum, blue curacao, pineapple juice

PAMPLEMOUSSE \$12

tanqueray gin, st-germain, grapefruit juice, simple syrup, lemon juice

SPICY STRAWBERRY MARGARITA \$16

casamigos blanco tequila, agave, lemon, lime, fresh jalapeno, tajin rim

FIRST KISS \$10

julius vodka, strawberry puree, fresh lemon, simple syrup, sparkling wine

SMOKED CHERRY MANHATTAN \$14

buffalo trace bourbon, sweet vermouth, hickory smoked syrup, cherry bitters, luxardo cherry

PINEAPPLE SANGRIA \$12

pinot grigio, malibu coconut rum, pineapple juice

SIDECAR \$16

hennessy vs cognac, grand marnier, lemon juice, sugared rim

JALAPENO TITO JALAPENO \$12

tito's handmade vodka, agave, lemon, lime, fresh jalapeño

FRENCH 75 \$12

gin, fresh lemon, simple syrup, sparkling wine

SALUD

SPARKLING

AVISSI PROSECCO	\$14 split
FLORINDA CAVA BRUT	\$ 9 \$30
STELLINA DI NOTTE PROSECCO	\$44
MOET & CHANDON IMPERIAL BRUIT.....	\$115

ROSE

CHANDON SPARKLING ROSE.....	\$14 split
FABRE EN PROVENCE ROSE	\$15 \$54

WHITE

SYCAMORE LANE PINOT GRIGIO.....	\$ 9 \$30
BENVOLIO PINOT GRIGIO.....	\$10 \$36
SYCAMORE LANE CHARDONNAY.....	\$ 9 \$30
KENDALL JACKSON CHARDONNAY.. . . .	\$12 \$44
MURPHEY-GOODE SAUVIGNON BLANC.....	\$11 \$40
ECHO BAY SAUVIGNON BLANC.. . . .	\$14 \$54

RED

MURPHY GOODE PINOT NOIR.....	\$12 \$44
SYCAMORE LANE MERLOT.....	\$ 9 \$30
MURPHEY GOODE MERLOT.....	\$12 \$44
SYCAMORE LANE CABERNET.....	\$ 9 \$30
SILVER PALM CABERNET.....	\$14 \$54
MURPHEY GOODE CABERNET.....	\$12 \$44
TERRAZAS MALBEC.....	\$14 \$50

XXX
 XXX

LOCAL

CRAWFORD BOCK	\$7
LOVE STREET	\$7
ART CAR IPA	\$7

MEXICAN

DOS EQUIS	\$7
MODELO ESPECIAL	\$7
CORONA	\$7

DOMESTIC

BUD LIGHT	\$6
COORS LIGHT	\$6
MICHELOB ULTRA	\$7
MILLER LITE	\$6
SHINER	\$7

IMPORTED

STELLA ARTOIS	\$7
GUINNESS	\$7