### STARTERS

**Chips & Guacamole** 7
Avocados, onions, tomatoes, garlic, cilantro, lime, topped with queso fresco, served with warm tortilla chips.

**Chips & Salsa** 3
Fresh salsa served with warm tortilla chips.

**Chips & Queso** 6
Hot queso with chili peppers served with warm tortilla chips.

**Trio** 9
A sampling of salsa, guacamole, and queso served with warm fresh chips.

**Choriqueso** 8.5
Queso mixed with chorizo sausage served with chips.

**Crispy Carnitas Nachos** 9
Crispy carnitas, black beans, hot queso, house made salsa, house made guacamole, & sour cream.

**Elote** 4
2 half-cobs of corn, chili powder, sour cream, lime juice, chipotle dressing, cotija cheese. Additional half-cob: $2 each

**Mini Tacos (2)** 4
Served in a grilled cheese shell.
- Grilled crimini mushrooms, fresh corn and roasted poblano peppers.
- Grilled steak with our fresh chimichurri sauce.
- Thick cut applewood smoked bacon, shredded lettuce, diced tomato topped with cilantro ranch.

### THE GARDEN

All salads are available as a wrap.

**BG Chopped Salad** 13
Blackened gulf shrimp, mixed greens, black beans, queso fresco, roasted corn, tomatoes, avocado, cilantro ranch dressing.

**Fresh Fish Salad** 14
Fresh fish, mixed greens, bacon, avocado, tomatoes, tarragon vinaigrette.

**Chicken Cobb Salad** 13
Grilled chicken, mixed greens, egg, bacon, blue cheese crumbles, scallions, tomatoes, tarragon vinaigrette.

**Chicken Caesar Salad** 10
Grilled chicken, romaine lettuce, shaved parmesan, chipotle caesar dressing.

### SPECIALTY

**Jerk Chicken** 12
Chicken marinated in Walker’s Wood Traditional Jerk Seasoning and a touch of pineapple, oven roasted and served with yellow rice and black beans.

### ENCHILADAS

Mexican cheese blend served with your choice of red or green sauce, side of lettuce, salsa, sour cream; garnished with rice and beans.

**Chicken** 7.5
Grilled chicken, grilled scallions, roasted poblanos, pepper jack cheese.

**Brisket** 9
Brased brisket, grilled onions, pepper jack cheese.

**Cheese** 7.5
Pepper Jack, Shredded Chihuahua, & Queso Fresco.

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**'DILLAS**

Flour tortilla, chihuahua cheese. Served with salsa and a side of coleslaw.

**Blackened Shrimp** 11

**Steak** 11

**Grilled Chicken** 9.5

**Carnitas** 9.5

**Ground Beef** 9.5

**Tofu** 9.5

**Grilled Veggies** 8

**Cheese** 6

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We proudly serve

- Prestige Farms Chicken,
- Louisiana Gulf Shrimp,
- Mississippi Catfish,
- Duroc Pork Belly,
- Fresh Local Seafood and the Freshest Produce available!

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18% gratuity will be added to all parties of 8 or more.

Please let us know of any allergens or dietary restrictions when ordering.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
We love a good party, so you can bet we know how to cater one. Want to talk about it? Ask for a manager!

Upgrade side of coleslaw to Chips & Salsa 1.50 | Queso 1.75 | Guacamole 2.25

Ask your server about adding cilantro, jalapeños, corn, and more!

We offer 3 sizes of Burritos: Regular, Grande, & Muy Grande. All Burritos are served with Spanish Style Rice & Traditional Black Beans* inside and a side of our Signature Coleslaw.

*Vegetarian Black or Pinto Beans available upon request

**Make it a bowl:** We’ll deconstruct your burrito and serve it with cheesy tortillas!

**BURRITOS**

<table>
<thead>
<tr>
<th>Burrito</th>
<th>Price</th>
<th>Fillings</th>
</tr>
</thead>
<tbody>
<tr>
<td>Blackened Shrimp</td>
<td>4.5</td>
<td>Chihuahua cheese, romaine, tomatoes, chimichurri sauce</td>
</tr>
<tr>
<td>Grilled Steak</td>
<td>4.5</td>
<td>Chihuahua cheese, romaine, tomatoes, chimichurri sauce</td>
</tr>
<tr>
<td>Grilled Chicken</td>
<td>4.5</td>
<td>Chihuahua cheese, romaine, tomatoes, chimichurri sauce</td>
</tr>
<tr>
<td>Poblano &amp; Steak</td>
<td>4.5</td>
<td>Grilled onions, roasted poblano peppers, BG green crema, &amp; Queso</td>
</tr>
<tr>
<td>Tarragon Chicken</td>
<td>4.5</td>
<td>House made salsa, shredded chihuahua cheese, tarragon vinaigrette, &amp; Queso</td>
</tr>
<tr>
<td>Ground Beef</td>
<td>4.5</td>
<td>Chihuahua cheese, romaine, tomatoes, chimichurri sauce</td>
</tr>
</tbody>
</table>

**TACOS**

<table>
<thead>
<tr>
<th>Taco</th>
<th>Price</th>
<th>Fillings</th>
</tr>
</thead>
<tbody>
<tr>
<td>Blackened Shrimp</td>
<td>4.5</td>
<td>Chihuahua cheese, romaine, tomatoes, chimichurri sauce</td>
</tr>
<tr>
<td>Grilled Steak</td>
<td>4.5</td>
<td>Chihuahua cheese, romaine, tomatoes, chimichurri sauce</td>
</tr>
<tr>
<td>Grilled Chicken</td>
<td>4.5</td>
<td>Chihuahua cheese, romaine, tomatoes, chimichurri sauce</td>
</tr>
<tr>
<td>Poblano &amp; Steak</td>
<td>4.5</td>
<td>Grilled onions, roasted poblano peppers, &amp; BG green crema</td>
</tr>
<tr>
<td>Tarragon Chicken</td>
<td>4.5</td>
<td>House made salsa, romaine, and tarragon vinaigrette served on a grilled chihuahua cheese shell</td>
</tr>
<tr>
<td>Ground Beef</td>
<td>4.5</td>
<td>Chihuahua cheese, romaine, tomatoes, chimichurri sauce</td>
</tr>
</tbody>
</table>

**BURRITO GALLERY**

<table>
<thead>
<tr>
<th>Burrito</th>
<th>Price</th>
<th>Fillings</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tofu</td>
<td>4</td>
<td>Chihuahua cheese, romaine, tomatoes, chimichurri sauce</td>
</tr>
<tr>
<td>Grilled Veggies</td>
<td>6/8/10</td>
<td>Chihuahua cheese, romaine, lettuce, salsa</td>
</tr>
<tr>
<td>Brisket</td>
<td>8/10</td>
<td>Queso fresco, cilantro, poblano peppers, pickled onions, carrots</td>
</tr>
<tr>
<td>Bean &amp; Avocado</td>
<td>8/10</td>
<td>Refried black beans, queso fresco, avocado, poblano peppers, lettuce, tomatoes, cilantro ranch</td>
</tr>
<tr>
<td>Fried Chicken BLT</td>
<td>8/10</td>
<td>Chicken tenders, bacon, queso fresco, lettuce, tomatoes, cilantro ranch</td>
</tr>
<tr>
<td>Carnitas</td>
<td>7/9/11</td>
<td>Mojo sauce, green cabbage, fresh guacamole, house made salsa, and fresh cilantro</td>
</tr>
<tr>
<td>Fresh Fish</td>
<td>7/9/11</td>
<td>Grilled or blackened, cabbage, pickled jalapeño, pineapple salsa, spicy aioli</td>
</tr>
<tr>
<td>Pork Belly Banh Mi</td>
<td>8/10</td>
<td>House pickled onion, carrot, &amp; jalapeño, fresh cilantro, &amp; chipotle dressing</td>
</tr>
<tr>
<td>Curry Chicken</td>
<td>7/9/11</td>
<td>Coconut curry sauce, grilled scallions, cilantro ranch, pickled jalapeño, lettuce, tomatoes</td>
</tr>
<tr>
<td>Crispy Shrimp</td>
<td>7/9/11</td>
<td>Pickled jalapeño, cabbage, queso fresco, thai chili aioli</td>
</tr>
<tr>
<td>Fresh Fish</td>
<td>4.5</td>
<td>Grilled or blackened, cabbage, pickled jalapeño, pineapple salsa, spicy aioli</td>
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<tr>
<td>Pork Belly Banh Mi</td>
<td>4.5</td>
<td>House pickled onion, carrot, &amp; jalapeño, cabbage, fresh cilantro, &amp; chipotle dressing</td>
</tr>
<tr>
<td>Curry Chicken</td>
<td>4</td>
<td>Coconut curry sauce, grilled scallions, cilantro ranch, pickled jalapeño, lettuce, tomatoes</td>
</tr>
<tr>
<td>Crispy Shrimp</td>
<td>4</td>
<td>Pickled jalapeño, cabbage, queso fresco, thai chili aioli</td>
</tr>
<tr>
<td>Mississippi Catfish</td>
<td>4.5</td>
<td>House made Spanish coleslaw, pickled jalapeño, and cilantro ranch</td>
</tr>
</tbody>
</table>

**All of our Tacos are served A La Carte on a Flour or Traditional Corn Tortilla with a side of Signature Coleslaw.**

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