



(207) 536-0846

<http://www.carhopme.com>

# Terlingua

## Cocktails

**Fresh juices // serves 2+ people**

Terlingua Margarita \$24.00  
Terlingua Sangria \$27.00

## Small Plates

Queso And Chips \$9.00  
*Pickled peppers, cilantro. add:  
brisket/pork carnitas/smoked  
marinated mushrooms.*

Ceviche \$14.00  
*Daily seafood, cucumber,  
pomegranate, citrus, ginger, hibiscus.*

Tostada Salad \$13.00  
*Blue corn tostada//leafy  
greens//grilled corn//seasoned black  
beans//avocado//radish//cotija/candied  
seeds*

Smoked Ribs \$13.00  
*Fresno-lime hot honey, scallions*

Enfrijoladas \$11.00  
*Corn tortillas, chipotle black bean  
sauce, cotija, crema, cilantro.*

## Chili

Red Chili With Brisket \$14.00  
*Vidalia onion, farmers cheese,  
tortilla chips.*

Green Chili With Pork Shoulder \$15.00  
*Corn, potatoes, farmers cheese,  
tortilla chips.*

## Terlingua Barbecue Board

Daily House-Smoked Meats,  
Pickles, Soft Rolls, Honey  
Butter, House BBQ Sauce

## Tacos

Smoked Brisket \$16.00  
*Avocado salsa, vidalia onion,  
queso chihuahua, cilantro*

Pork Carnitas \$14.00  
*Cotija, jalapeno relish, onions,  
spicy taco sauce, cilantro*

Corn, Bean & Mushroom Frito \$13.00  
*Avocado crema, shredded lettuce,  
house taco sauce, cilantro*

Baja Fish \$15.00  
*Crispy fried haddock, cabbage,  
crema & sriracha, house-made flour  
tortillas, cilantro.*

## Sides

Cauliflower mac n' cheese \$7.50  
*Poblano cheese sauce.*

Salsa Roja \$6.00  
*House-made tortilla chips.*

Guacamole \$8.00  
*Avocado, tomato, onion, lime,  
tortilla chips.*

Braised Greens \$6.00  
*Pork shoulder, spicy vinegar.*

Rosado Beans \$5.00  
*Port belly.*

House Tortilla Chips \$3.00

Jalapeno Cheddar Cornbread \$5.00

### **Kids**

Cheese Quesadilla \$6.00

### **Desserts**

Tres Leches Cake \$9.00

*Fresh fruit, whipped cream,  
caramel.*

Plantain Fritters \$9.00

*Cinnamon sugar//chocolate//dulce  
de leche*

**\*\*Tax and Terlingua staff gratuity is included in all items listed. \*\*Food is or may be served raw or undercooked or may contain raw or undercooked foods. consumption of this food may increase the risk of foodborne illness. \*\*\*Please tip your driver on checkout.**

### **Drinks**

Modelo Singles \$2.50

Maine Beer Co. Lunch \$8.00

XA White Wine \$19.00

*Chardonnay//Viogner- No Oak;  
Round, full- body, touch of salt and  
minerality 750ml. Btl. Domaine  
Domecq Red Wine, Baja Mexico*

Domaine Domecq \$16.00

*Cabernet//Grenache- 14 months in  
French Oak- Big and spicy,  
well-balanced, tobacco & cacao  
notes*

Shacksbury Cider \$15.00

*4-pack*

Maine Mead Works Ice Tea \$15.00

Mead

*4-pack*

### **Beverages**

Mexican Coca-Cola: \$4.50

Mexican Sprite \$4.50

Jarritos Tamarind Soda \$4.50