



THErestaurant

SMOKEHOUSE / STEAKHOUSE

Smokehouse Proteins

Brisket

The crown jewel of BBQ competitions, judged for its perfect balance of tenderness, flavor, and that iconic smoky bark—a true test of skill and precision.

Came Seca

A Sonoran staple. seasoned with bold spices and dried for an authentic, rich flavor. Rehydrated and sautéed with onions, tomatoes, and peppers.

Chicken

A chicken to remember. Our process involves days of preparation before it enters our smokers culminating in a crispy dark skin and juicy tender interior.

Bacon

House cured, cold smoked and maple glazed. Bacon defined!

Ham

Our smoked ham is the result of a slow, deliberate process, infused with signature flavors and a delicate smokiness.

Pork

Our smoked pork butt is crafted with care and patience, slow-cooked to achieve ultimate tenderness and rich flavor.

Vegan

Cauliflower

Cured and cold-smoked, preserving its texture while enhancing its natural flavor with a smoky touch.

Soy

Smoked and seasoned, offering a hearty and versatile plant-based protein option with a satisfying texture.

Tofu

Experience the versatility of tofu with our unique preparation method that enhances its texture and flavor, making it a delightful addition.

Prime Rib

Friday, Saturday & Sunday

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Starters

Aguachile

Fresh corvina or shrimp marinated in a zesty citrus sauce, bursting with vibrant and refreshing flavors. A light and flavorful classic.



\$9

Capsai Shrimps

Fresh, succulent shrimp fried to golden perfection in our signature batter, then tossed in a bold, house-made chipotle-sherry dressing. Prefer simplicity? Enjoy them naked upon request!

\$12

Cauliflower Pops

Cold-smoked cauliflower, dipped in our signature batter and fried to golden perfection. Tossed in a bold, house-made chipotle-sherry dressing or served naked upon request for a simpler indulgence.



\$9

Guacamole N Chips

Freshly mashed avocados mixed with ripe tomatoes, crisp onions, cilantro, and zesty Sonoran chiles. Served with our house-made tortilla chips for the perfect crunch.



\$12

Queso Fundido

A sizzling blend of sharp cheddar cheese, fire-roasted green chiles, fresh tomatoes and onions. Served with your choice of crispy chips or house-made tortillas for dipping. Pure euphoria for cheese lovers!



\$12

Mini Chimis

Crispy house-made flour tortillas stuffed with refried beans, fire-roasted poblanos, and sharp cheddar cheese. A perfectly savory bite-sized indulgence, packed with flavor!



\$9

Salads & Soups

HH Salad

Crisp romaine lettuce topped with a medley of cheeses, earthy mushrooms, sweet grapes, juicy tomatoes, and a kick of flavor from spicy cashews. Add your choice of protein to elevate this vibrant dish.

\$16

+3\$ Protein

Green Salad

Crisp romaine lettuce paired with fresh radish, juicy tomatoes, creamy avocado, sweet corn, and savory olives, all tossed in a flavorful garlic-oregano dressing. Add your choice of protein for a satisfying touch.



\$14

+3\$ Protein

Caesar Salad

Crisp romaine lettuce topped with parmesan chips and a kick of flavor from spicy bread croutons. Add your choice of protein to make it a hearty classic.

\$14

+3\$ Protein

Mexican Tortilla Salad

Crisp romaine lettuce tossed with crunchy tortilla strips, fresh tomatoes, onions, cilantro, jalapeños, creamy avocado, and hearty beans. Add your choice of protein for a satisfying twist!



\$15

+3\$ Protein

Tortilla Soup

A hearty bowl of our house-made vegetable stock infused with the rich, smoky flavor of pasilla chile, with center of melted cheese, crema, and crispy tortilla strips. Add your choice of protein for just \$3 to make it even more satisfying!



\$9

+3\$ Protein

Butternut Squash Cream

Velvety butternut squash soup, topped with crispy onions and a dollop of rich crème fraîche for a perfect balance of texture and flavor.



\$10



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Signature Steaks

Ribeye \$45
12oz

New York \$39
12oz

Butcher Steak \$39
10oz

Filet \$36
8oz

Tomahawk for 2 \$180
45oz

Board of Chicken Tenders \$18
4 Chicken Tenders with Mac&Cheese, Green Chili Mashed Potatoes and house slaw

SmokeHouse Boards

Half Roasted Chicken \$36
Green chili mashed potatoes, house slaw and mac&cheese

Brisket \$39
Pan de maíz cheddar con jalapeños, puré de papas con chile verde y ensalada de col

Bacon \$12
Thick, double-cut slab bacon, caramelized with maple syrup

Boston Butt \$16
House slaw, green chilli mashed potatoes, house made bread, warm zucchini squash slaw

Ham \$16
House slaw, green chilli mashed potatoes, warm zucchini squash slaw

Ribs \$45
Warm zuchini slaw, green chile mashed potatoes, Mac&Cheese and our three famous BBQ sauces

Board of Carne Seca \$18
Dehydrated beef, with beans, rice, guacamole, queso fundido and flour tortillas

Smoked Cauliflower *Vegan* \$12
Cold-smoked cauliflower, pan seared and with mexican salsas

Side Dishes

Mexican Rice *Vegan* \$6
Jasmine rice with tomato, onion, and fire roasted green chilis.

Mashed Potatoes with Green Chiles \$6
Parmesan & Gruyere Mashed Potatoes with fire roasted Poblano Chiles

Warm Zucchini and Squash Slaw \$6
Sautéed in garlic butter with fresh cheese, the distinctive trinity, and a squeeze of lime

Sautéed Vegetables \$6
Broccoli, Cauliflower & Carrots with Garlic Butter

Refried Beans \$6
Sautéed Pinto Beans with Garlic & Onion, topped with Queso Fresco
+ 3S Protein

Scalloped Potatoes \$6
Thinly sliced potato gratin with cream and a delicious blend of cheeses
+3S Protein

Mac N Cheese \$12
Loaded with a blend of cheeses, tomato, green chile, and onion
+3S Protein

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Sonoran

Each dish is prepared with your choice of protein from our Smokehouse Board and served with traditional refried beans and Mexican rice.

Chimichanga

\$18

Chivichanga, Chibichanga, or Chimichanga? While the exact origin may be debated, one thing's certain—it's undeniably delicious. Inside the golden, crispy exterior, you'll find our house refried beans, fire-roasted poblanos, sharp cheddar cheese, and your choice of smokehouse protein. A crunchy classic with a flavorful twist!

Burritos

\$18

A fresh, soft flour tortilla packed with refried beans, sharp cheddar cheese, fire-roasted poblanos, and your choice of smokehouse protein. A hearty, flavorful classic hand wrapped.

Enchiladas

 \$18

Fresh corn tortillas filled with your choice of our house cheese blend or SmokeHouse protein, topped with our signature bistro-style enchilada sauce. A savory classic crafted with care.

Chile Relleno

 \$18

A fire-roasted poblano chile generously stuffed with your choice of smokehouse protein, topped with our rich house cheese blend, and finished with your favorite enchilada sauce. A smoky, savory delight.

Tacos

 \$14

Three tacos served on our signature four-color, four-flavor corn tortillas. Filled with your choice of protein and accompanied by fresh guacamole, zesty pico de gallo, and a selection of house table salsas. A vibrant and flavorful experience in every bite.

Tacos de Pescado

\$14

Three tacos served on our signature four-color, four-flavor corn tortillas, featuring fresh Corvina topped with a tangy pickled red onion and radish salad. Choose to enjoy them with our signature crispy beer batter for an extra layer of flavor.

Green Chili Pork

\$14

Smoked pork bathed in a vibrant green sauce made with fresh cilantro and roasted chiles. This comforting dish offers a rich, smoky depth of flavor, served with warm flour tortillas to wrap up every savory bite.

Sauces

Our house-made enchilada sauces are crafted with imported chiles from Sonora, offering bold and authentic flavors. Choose from rich Red, zesty Green, or creamy Suiza. Can't decide? Opt for 'divorced' with two sauces or 'flagged' with all three for the full experience!

Queso Style	\$3
Enchilada Style	\$3
Elegante Style	\$3
Mole	\$6

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