





### PROTEIN BOARD

#### BRISKET

The crown jewel of BBQ competitions, judged for its perfect balance of tenderness, bold flavor, and that iconic smokey bark — a true test of skill, patience, and fire

#### CARNE SECA

The soul of the Sonoran frontier. Lean strips of beef, boldly seasoned and dried to intensify their rugged, authentic flavor.

Rehydrated in a smokey sauté of onions, tomatoes, and chiles — a dish born of resilience and fire.

### 7 DAY CHICKEN

A chicken to remember. Brined, seasoned, and rested for days before it meets the smoke. Crisp dark skin, tender juicy interior – a true testament to our dedication.

#### BACON

House-cured, cold-smoked, and maple-glazed. Sliced two ways: thick or Smokehouse double-thick. Savory, sweet, and kissed by fire — Not just bacon.

A revelation

#### HAM

Our ham is the result of a slow, deliberate process, infused with signature flavors, smoked deep, and glazed just right. It's more than ham. It's time, fire, and pride on the plate.

#### PORK

Our smoked pork shoulder is crafted with care and patience — slow-cooked over applewood until tender, rich, and deeply flavorful. Sliced, cubed, or pulled, every cut speaks of time, fire, and precision.



#### CAULIFLOWER

Smoked slow like it has something to prove. Charred just enough to whisper back.

This is the dish that makes meat-lovers rethink everything.

SOY

Smoked, seasoned, and proud to stand beside the pit. This plant-based protein delivers hearty texture and bold, satisfying flavor — not a substitute, but a statement.

#### TOFU

Cured, smoked, and seared to highlight its full potential. Our process turns tofu into a textural triumph — bold, flavorful, and worthy of the board. This isn't just an option.

It's a revelation.

@THErestaurantHH HotelHerrera.com









## **DINNER MENU**

#### **APPETIZERS**

#### Hotel Herrera's

### Guacamole & Chips Choose level / / 1

At HH, made to order means more than just fresh — it means personal. Our guacamole is handmashed to order using ripe avocados, fire-roasted serranos, tomato, crisp onion, fresh cilantro, and a kiss of lime. No batch. No shortcuts. Only what the moment demands. Served with our house tortilla chips — golden, crackling and warm. The vessel matters just as much as the treasure it carries!

• Add \$4 for tableside preparation — tailored to your palate, and crafted as boldly as you like it.

### Aguachile Choose level ) ) ) \$

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

## Capsai Shrimps 👂 \$ 9

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

# Queso Fundido choose level ) ) \$ 12

A bubbling skillet of sharp cheddar cheese, fire-roasted green chiles, fresh tomatoes and onions — rich, and irresistibly molten. Served with your choice of house-made tortillas or crispy tortilla chips. +3\$ Protein

### Mac & Cheese Balls \$9

Crispy outside, gooey inside — golden-fried spheres of our signature mac and cheese, built for dipping. Served with house ranch and chipotle crema. +3\$Protein

#### Tachos \$12

Golden crispy tater tots, made with fire-roasted poblano and aged cheddar. Vibrant pico de gallo, cilantro, jalapeño, crema and salsas.

### **Texas Twinkies**

\$12

A sweet, smoky, cheesy bite of pure Texas soul. Fire-roasted jalapeños, filled with smokehouse brisket along with sharp cheddar and cream cheese. Wrapped in house-cured bacon and slow-smoked to savory perfection. Served with our house ranch dressing for the cool landing.

### Jalapeños Poppers



\$9

Fresh jalapeños, carefully deveined and stuffed with rich cream cheese, then golden-fried for that perfect crunch-meets-cream bite. Served with our house ranch dressing for a cool, herbaceous finish.

### **Cheese Crisps**



\$9

Experience a pure Sonoran tradition! Unlike typical quesadillas, this delicacy features, thin flour tortilla, generously buttered and toasted open-faced with sharp cheddar cheese to achieve a delightful crispiness. Traditionally topped with strips of mild green chiles for an authentic touch.

#### Mini Chimis



\$9

A finger-sized tribute to Sonora. Crispy, house-made flour tortillas filled with refried beans, fire roasted poblanos, and sharp cheddar cheese. Served with pico de gallo, shredded lettuce, and crema. +3\$Protein

### Smokehouse Pops



\$ 12

Smokehouse proteins, hand-dipped in our signature beer batter and fried to golden perfection. Served with your choice of three sauces: spicy chipotle BBQ, Carolina mustard, or creamy Alabama white. Choose your protein: Brisket, chicken, pork, or cold-smoked cauliflower.

**Nachos** 

Choose level 🁌 🌶

\$12

Fresh house-made tortilla chips layered with refried beans, queso fundido, salsa verde, pico de gallo, crema and crumbled queso fresco.



HOTELHERRERA.COM @THErestaurantHH











### **SALADS**

Caesar Salad \$ 14

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.

+3\$ Protein

\$ 16

Mexican Tortilla Salad

\$ 16

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! +3\$ Protein

**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 +3\$ Protein

Green Salad \$ 14

Romain lettuce, Radish, cherry Tomato, heart of palm, red onion, avocado, sweet corn, Jalapeño, Black olives, garlic-oregano dressing +3\$ Protein

### SOUPS

### **Butternut Squash Cream**

\$ 10

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

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!

#### Texas Red Chile



\$14

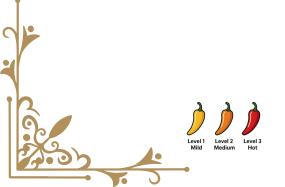
A true taste of tradition. Experience our authentic Texas Red Chili, slow-simmered with generous chunks of tender beef in a rich, deep-red sauce crafted with a blend of toasted dried chiles and savory spices. True to its roots, this hearty chili is prepared without beans, letting the bold flavors of +3\$ Protein beef and chile take center stage.

Bean Chile



\$12

A comforting and flavorful bowl packed with a medley of tender beans and soy protein, simmered in a savory tomato and chile broth with onions, peppers, and our signature blend of warming spices. It's the satisfying bean chile you've been craving served with cornbread and chips.













#### SIGNATURE STEAKS

All steaks are imported USDA, hand-selected, expertly prepared, and served with your choice of one house-crafted side.

#### Tomahawk for 2 32 Oz

\$ 140

A dramatic, bone-in spectacle of richly marbled beef built to impress, meant for sharing. Choose your sides.

#### Ribeye 12 Oz

Bold and indulgent. Juicy, richly marbled, and prepared to perfection.

#### Filet 80z

\$ 39

Tender and refined. A lean, elegant cut with melt-inyour-mouth texture.

#### New York 12 Oz

\$ 39

Robust and timeless. Firm, full-bodied flavor for the classic steak lover.

#### Butcher Steak 10 Oz

\$39

A chef's favorite. Deeply flavorful and expertly trimmed - a hidden gem for the knowing guest.

#### Elevate your experience:

- · Add grilled shrimps- "Surf & Turf" the perfect coastal flourish. \$12
- · Signature sauces: chimichurri, demi glace, mushroom sauce or peppercorn sauce - \$3

### Smokehouse Spuds Choose level



An oil-rubbed, sea salt-crusted baked potato - split wide and smoking with purpose. This is no side dish; it's a feast in disguise. Loaded with melted butter, house whiz, your choice of smokehouse protein - including our Bowl o' Red or house bean chile. Finished with cheddar cheese, a dollop of crema and a scatter of fresh scallions. Hearty. Satisfying. Unforgettable.

#### Mac N Cheese



**\$ 12** 

A decadent riff on comfort. Fusilli pasta tossed in a velvety blend of aged sharp cheddar and nutty Gruyère, then layered with sweet caramelized onions, smoky fireroasted poblanos and bright tomato. Crowned with a crispy tortilla-parmesan crumble, flame-roasted jalapeños and vibrant cilantro microgreens.

#### Mohawk

\$ 16

Fresh Corvina cloaked in our signature Mohawk batter bold, golden, and built for crunch. Served with your choice of crispy tater tots or house-made chips, lactofermented pickles and hidden treasures slaw. A coastal classic, elevated with Herrera heat

#### SMOKEHOUSE BOARDS

#### Half Roasted Chicken

\$28

HH Signature Smokehouse chicken and true testament to our dedication. There are faster ways but our birds fly high! Served with Mac&Cheese, green Chile mashed potatoes and hidden treasures slaw.

#### Brisket

\$39

Served with green chili mashed potatoes, hidden treasures slaw and cheddar/jalapeño cornbread.

#### Bacon



\$ 12

Thick, smokehouse double-cut bacon, caramelized with maple syrup and a touch of spice. Bacon defined!

#### **Boston Butt**

\$ 16

Our signature HH slow-smoked pork — fall-apart tender, bark-kissed, and richly marbled with deep, smoky flavor. Served with green chile mashed potatoes, hidden treasures slaw (a garden medley tucked in a tangy glaze), and a thick-cut slice of house-baked brioche bun rustic, golden, and perfect for sauce-mopping.

#### **Smoked Cauliflower**

\$ 12

Cured, cold-smoked, and kissed by fire - this isn't a substitute, it's a revelation. Carnivores have called it stand out spectacular. We just call it smokehouse truth.

Accompanied by green Chile mashed potatoes, warm zucchini squash slaw and house-baked corn bread.

#### **Smokehouse Ribs**

Second to brisket in competition - and perhaps the secret favorite of the judges. These ribs are tender, smoky, and undeniably delicious.

Served with green chile mashed potatoes or mac & cheese, warm zucchini squash, and a trio of house-made BBQ sauces: Alabama White, Carolina Mustard, and Spicy Chipotle BBQ

#### **Board of Carne Seca**



\$ 18

A Sonoran staple - seasoned with bold spices and sundried for rich, authentic flavor. Rehydrated in a smokey sauté of onions, tomatoes, and peppers.

Served with refried beans, Sonoran rice, guacamole, queso fundido, and warm flour tortillas. House chips & salsas complete the journey

#### **Board of Chicken Tender**

**\$ 18** 

Our signature tenders, served with ceremony on a wood board. Accompanied by velvety mac & cheese, crisp tater tots, and hidden treasure slaw. Three dipping sauces complete the rite - each crafted to awaken and intrigue the













### **SONORAN**

Chimichanga Choose level	<b>\$</b> 16
Chivichanga, Chibichanga, or Chimi	
the contract and also are all the tend of the	41-1

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, fireroasted poblanos, sharp cheddar cheese, and your choice of smokehouse protein. Served with mexican salad sonoran rice and choice of charro or refried beans. A crunchy classic with a flavorful twist!

Burrito Choose leve	ı 🁌 🌶 🌶	\$ 15
---------------------	---------	-------

A fresh, soft flour tortilla loaded with refried beans, sharp cheddar cheese, fire-roasted poblanos, and your choice of smokehouse protein. Served with lettuce, cheese and radish salad sonoran rice and choice of charro or refried beans. A hearty, flavorful classic that never goes out of style.

#### Sauces

Queso Style	\$3
Enchilada Style with queso (Red, Green, Suiza, Divorced, or Flagged)	\$4
Elegante Style	\$6
(Queso, Enchilada, Guacamole & Crema)	

#### SIDES

Potatoes Chips	\$3
Small Green Salad	\$6
Mac N Cheese 3.5oz	\$6
Scalloped Potatoes	\$6
Baked Potato	\$6
Mashed Potatoes	\$6
Sauteed Veggies	\$6
Coleslaw	\$3
Beans (Charro or Refried)	\$6
Rice	\$6
Onion Rings	\$6
Tater Tots	\$6
Pickles	\$3

### **House Enchiladas**

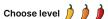
Choose level /



Two enchiladas featuring fresh, hand-pressed corn tortillas that envelop your choice of our signature cheese blend or slow-smoked house proteins. Rolled with care and bathed in your choice of bold red chile or tangy verde sauce. Accompanied by Sonoran-style rice, your choice of refried or charro beans, and a crisp salad of lettuce, radish, and cheese. A timeless classic - savory, soulful, and endlessly satisfying.

• Elevate with Oaxacan Mole - \$3. The mother of all sauces – deep, dark, and beautifully complex.

#### Chile Relleno



A fire-roasted poblano chile, generously stuffed with your choice of Smokehouse protein, topped with our rich house cheese blend, and finished with your choice of enchilada sauce: Red, Green, Suiza, or Mole (the mother of all Mexican sauces for +\$3). A smoky, savory classic with bold flavor in every bite.

#### Tacos Choose level

Three tacos served on our signature four-color, fourflavor corn tortillas. Filled with your choice of protein and accompanied by fresh guacamole, zesty pico de gallo, and a curated selection of house table salsas. Served with sonoran rice and choice of charro or refried beans (small ice cream scoop portions). A vibrant, flavorpacked experience in every bite.

Cold-Smoked Cauliflower - \$15

Chicken - \$15 Green Chile Pork - \$16 Machaca / Carne Seca - \$16 Brisket - \$16

#### Fish Tacos Choose level



**\$ 14** 

Three tacos served on our signature four-color, fourflavor corn tortillas. Served with sonoran rice and choice of charro or refried beans.

- · Grilled Corvina fresh and flaky, topped with tangy pickled red onion and radish salad.
- · Mohawk Fried crispy, golden fingers of battered fish. Accompanied by housemade chips, red and green table salsas, pico de gallo, guacamole and crema - a vibrant pairing of coastal flavor and crunch.

#### **Green Chile Pork**



\$ 16

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.













### **DESSERTS**

Lemon Pie \$9

A crisp, buttery crust provides the perfect foundation for a smooth, creamy, and refreshingly tangy lemon filling, all generously crowned with peaks of sweet, golden-toasted meringue.

Mocha Cheesecake \$ 9

Smooth and creamy cheesecake with a perfect balance of coffee and chocolate, on a crunchy cookie base mixed with our special pica bombs.

Carrot Cake Cheesecake \$ 9

Exquisite and creamy cheesecake on a moist carrot cake base, with subtle notes of cinnamon and walnut.

4 Chocolate Brownie \$ 9

Rich. Warm. Worth it. Crafted with four fine chocolates, crowned with cold cream - it's not dessert, it's devotion.

Crème Brulee \$ 6

A rich, velvety cream, infused with an aromatic blend of six spices, lies beneath a perfectly crisp, golden layer of caramelized sugar.





