





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.

Hotel Herrera.com @TH Erestaurant HH









BREAKFAST

American Breakfast

\$ 16

A timeless classic to start your day right. Choose fluffy scrambled or expertly fried eggs, served with SmokeHouse Bacon, mix of crispy potatoes, onions, fire roasted poblano and golden toasted bread. Simple, comforting, and satisfying.

HH Benedicts



\$16

House made English muffins topped with SmokeHouse Bacon, fire-roasted poblano, poached eggs, smothered in creamy hollandaise with our HH Signature twist.

Hash or Skillet



\$15

Your choice: a crispy pan-fried hash or a molten castiron skillet bake - both with potatoes, veggies, eggs your way and choice of board protein. Served with a fresh butter toasted english muffin and house preserves.

Choose your style:

- · Hash chopped, crisped, rustic
- · Skillet layered, melty, indulgent

Machaca Con Huevo





A hearty and rustic classic featuring dried beef combined with juicy tomatoes, aromatic onions, garlic, fire roasted poblano chile and a touch of serrano chili for a flavorful "spicy" kick. Served with your choice of house flour or corn tortillas. A Sonoran staple.

Breakfast Burrito Choose level))





Fluffy scrambled eggs, smokehouse bacon, refried beans, crispy potatoes, fire roasted poblanos, sautéd onions and tomatoes. Wrapped in a fresh house-made tortilla and served with your choice of zesty red or green sauce, this handheld feast is the perfect morning indulgence. +3\$ Protein

Huevos Rancheros Choose level /



A vibrant taste of Mexico. Expertly cooked eggs on a bed of creamy/ hearty refried beans, layered over a fresh 4 color/flavor corn tortilla. Topped with Sonoran house made ranchero sauce, fresh cilantro, and our signature trinity blend. This dish is an explosion of bold and authentic flavors. +3\$ Protein

Breakfast Quesadillas

\$ 12

A cheesy masterpiece. Golden brown house-made tortillas, 2 eggs, cheddar cheese blend and fire roasted poblanos. Served with guacamole, crema and table salsas. A crowd pleaser morning, noon or night. +3\$Protein

Breakfast Taco



\$ 12

A taste of Northern Mexico! Savory shredded your choice of protein is sautéed with fresh white onion, ripe tomato, and green chili, then scrambled with eggs. Served in warm flour tortillas, Topped with fresh onions and cilantro and a side of crema, guacamole, pico de gallo and salsas. A hearty and traditional favorite.

Omlette

Design your ideal omelette featuring a delicious medley of roasted poblano chiles, diced onions, and juicy tomatoes. Choose your favorite cheese to complete it: sharp cheddar, Gruyère or Monterey Jack.

HH French Toast

\$ 12

Thick-cut, house-made brioche dredged in rich vanilla custard, then griddled to golden perfection. Dusted with powdered sugar and topped with fresh strawberries and blueberries. Served with warm maple syrup on the side.

Belgian Waffles

\$9

Liege active yeast waffles made with pearl sugar. If you have never tasted waffles from a sweet cart in Belgium you need to. Syrup is not needed but available on request.

Yogurt Parfait

\$9

Layers of creamy Greek house-made yogurt, mixed berry jam, crunchy HH granola, and topped with fresh vibrant berries. A refreshing and nutritious breakfast option that's light yet satisfyingly indulgent.

Fruit Plate - Ambrosia

\$ 12

A vibrant selection of seasonal fruits with creamy housemade Greek yogurt, crunchy house granola, and a drizzle of honey. Nature's sweetness to brighten your morning.

Oatmeal

A warm and creamy bowl of oats cooked in rich milk and sweetened with dark brown sugar. Served with a side of fruit. This wholesome and nourishing breakfast is the perfect cozy start to your morning.



