

**THE
RESTAURANT**
SMOKEHOUSE | STEAKHOUSE
CAPSAICIN

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-smoked 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.



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BRUNCH MENU

SAVORY BRUNCH

American Breakfast \$ 16

A timeless classic to start your day right. Choose fluffy scrambled or expertly fried eggs, served with smokehouse bacon, hash brown potatoes and HH English muffins. Simple, comforting, and satisfying. **+3\$ Protein**

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. **+3\$ Protein**

Hash or Skillet \$ 16

Your choice: a crispy pan-fried hash or a molten cast-iron 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 Choose level \$ 18

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.

SWEET BRUNCH

HH French Toast \$ 12

Thick-cut, house-made brioche dredged in rich vanilla custard, then griddled to golden perfection. Dusting 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.

Chicken and Toast \$ 18

Our legendary chicken tenders paired with thick-cut French toast, dusted with powdered sugar. Served with warm maple syrup on the side. Prefer a waffle? Just ask.

Breakfast Burrito Choose level \$ 12

Fluffy scrambled eggs, smokehouse bacon, refried beans, crispy potatoes, fire roasted poblanos, sautéed 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 \$ 14

A vibrant taste of Mexico! Expertly prepared eggs rest on a bed of creamy / hearty refried beans, layered over HH 4 color corn tortillas. Topped with zesty signature ranchero sauce, fresh cilantro and sliced avocado. 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 \$ 12

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.

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 house-made Greek yogurt, crunchy house granola, and a drizzle of honey. Nature's sweetness to brighten your morning.

Oatmeal \$ 9

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

PASTRIES

Blueberry Buckle Banana Bread Muffins Croissants Cookies Granola



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HOT SANDWICHES

Choose your side dish:

Potato salad, German potato salad, Mediterranean pasta salad, pasta salad with bacon.

HH Monte Cristo

\$ 16

A decadent twist on a classic: French toast meets sandwich indulgence. Layers of HH seven-day chicken, smokehouse ham and Swiss cheese pressed between fresh-baked Temptress brioche. Golden, rich, and crisp — served with your choice of house-made blueberry or strawberry compote.

El Cubano

\$ 16

A Havana classic, reimagined Herrera style. Fresh-baked hoagie roll layered with thin-sliced smokehouse ham, pulled pork, Swiss cheese, creamy Kewpie mayo, and bold Carolina mustard sauce. Finished with house-made lacto-fermented pickles — young, bright, and tangy.

Inside Out Grilled Cheese






\$ 14

A bold twist on the classic. Fresh-baked brioche loaded with Aged Cheddar, Gruyère, caramelized onions and fire-roasted poblanos. Griddled with a golden Parmesan crust on the outside for the ultimate crunch. **+3\$ Protein**

Philly Cheese Steak Sandwich




6" \$ 12

A Herrera homage to the Philly icon. Sautéed onions, sweet / hot peppers and melted provolone nestled into a fresh baked hoagie roll — finished with a drizzle of sharp cheddar cheese whiz. Choose your protein: Smokehouse brisket, pulled pork, HH chicken, or cold smoked cauliflower. **Choose level**   

Chicken Tender Sandwich

6" \$ 12

Crispy, golden signature tenders on a toasted hoagie or kaiser roll — choose your flavor journey:

- Classic: Sharp cheddar, Kewpie mayo, lettuce, tomato. 
- Buffalo (+\$2): Scratch-made buffalo sauce, blue cheese dressing, lettuce, tomato. 
- HH Signature (+\$3): Fire-roasted poblanos, crispy bacon, sharp cheddar, tomato, and our house buffalo-blue cheese sauce. 

Pulled Pork Sandwich



\$ 16

Slow-smoked pulled pork (on a toasted Kaiser roll) glazed with our signature honey-chipotle BBQ sauce. Topped with housemade coleslaw — hidden delights meet surprising crunch. Sweet. Smoky. Seriously satisfying

Fish Sandwich



\$ 16

Crispy Mohawk Corvina filet stacked with sharp cheddar cheese, house-made tartar sauce, lacto-fermented pickles, romaine lettuce, tomato, and red onion — all on a fresh - baked Kaiser roll. Served with house chips or tater tots.

Prefer it lighter? Ask for it grilled.

COLD SANDWICHES

Choose your side dish:


Potato salad, German potato salad, Mediterranean pasta salad, pasta salad with bacon.

Cold Veggie Sandwich

6" \$ 12

Crisp romaine, vine-ripe tomato, red onion, and your choice of plant-based protein: Spiced tofu, cold-smoked cauliflower, or cold-smoked soy. Dressed with Carolina mustard and Kewpie mayo on fresh-baked artisan bread.

Choose Your Style:

- Classic: Add cucumber and your choice of Swiss, cheddar, or Muenster.
- HH Signature (+\$3): Avocado, fire roasted poblano chile, sprouts and your choice of cheese. 

Cold Sandwich

6" \$ 14

Crisp romaine, vine-ripe tomato, and red onion layered with your choice of thin-sliced house protein: 7-day chicken, smoked ham, pulled pork, or crispy bacon. Dressed with spicy Carolina mustard and creamy Kewpie mayo on our freshbaked bread.

Choose Your Style:

- Classic: Add cucumber and your choice of Swiss, cheddar, or Muenster.
- HH Signature (+\$3): Bacon, avocado, fire-roasted poblano chile, and your choice of cheese.



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