



**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-cooked over applewood until tender, rich, and deeply flavorful. Sliced, cubed, or pulled, every cut speaks of time, fire, and precision.

*Vegan*

### 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.

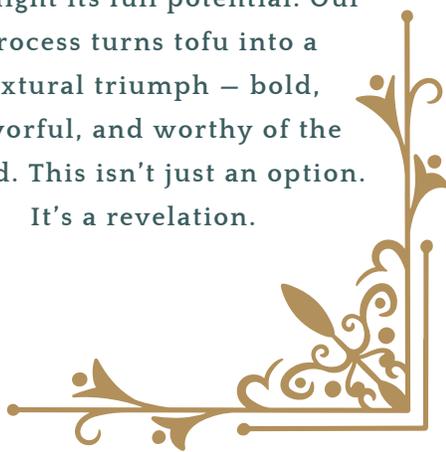
### TOFU

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.



HotelHerrera.com  
@THErestaurantHH





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**LUNCH MENU**

**APPETIZERS**

**Hotel Herrera's**

**Guacamole & Chips** Choose level    **\$ 12**

At HH, made to order means more than just fresh – it means personal. Our guacamole is handmashed to order using ripe avocados, fire-roasted poblano chiles, 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    **\$ 9**

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, house-made 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. **+3\$ Protein**

**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. **+3\$ Protein**





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**LUNCH MENU**

**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

**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** 🌶️ \$ 16  
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. +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.

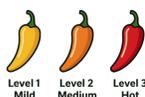
**Tortilla Soup** 🌶️ \$ 9  
A hearty bowl of our house-made vegetable stock infused with the rich, smoky flavor of pasilla chile, with center of melted cheese, crema, and crispy tortilla strips. Add your choice of protein for just \$3 to make it even more satisfying! +3\$ Protein

**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 from 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 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.

**Smokehouse Spuds** Choose level 🌶️🌶️🌶️ \$ 12  
An oil-rubbed, sea salt-crusting 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** Choose level 🌶️🌶️🌶️ \$ 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 fire-roasted poblanos and bright tomato. Crowned with a crispy tortilla-parmesan crumble, flame-roasted jalapeños and vibrant cilantro microgreens. +3\$ Protein





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**HOT SANDWICHES**

**COLD 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  
12" \$ 18**

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  
12" \$ 18**

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

- Classic: Sharp cheddar, Kewpie mayo, lettuce, tomato. 
- Buffalo (+\$2/+\$4): Scratch-made buffalo sauce, blue cheese dressing, lettuce, tomato. 
- HH Signature (+\$3/+\$6): 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 – full of hidden treasures and crunchy surprises. 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 Sandwich 6" - \$ 14  
12" - \$ 21**

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.

**Cold Veggie Sandwich 6" \$ 12  
12" \$ 18**

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, and your choice of cheese.
- Add sprouts or fresh herbs upon request. What about sweet bell peppers, shrooms... 

**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





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**LUNCH MENU**

**SONORAN**

**Chimichanga** Choose level  \$ 16

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. Served with mexican salad sonoran rice and choice of charro or refried beans. A crunchy classic with a flavorful twist!

**Burrito** Choose level  \$ 15

A fresh, soft flour tortilla loaded with refried beans, sharp cheddar cheese, fire-roasted poblanos, and your choice of smokehouse protein. Served with mexican salad sonoran rice and choice of charro or refried beans. A hearty, flavorful classic that never goes out of style. +3S Protein

**Sauces**

Queso Style \$ 3

Enchilada Style with cheese \$ 4  
(Red, Green, Suiza, Divorced, or Flagged)

Elegante Style \$ 6  
(Queso, Enchilada, Guacamole & Crema)

**DESSERTS**

**Lemon Pie** \$ 9

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

**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 golden veil of caramelized sugar shields cool vanilla custard below. Color, contrast, and HH-crafted perfection.

**House Enchiladas** Choose level  \$ 16

Fresh, hand-pressed corn tortillas 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, served with Sonoran-style rice and your choice of refried or charro beans. A timeless classic — savory, soulful, and endlessly satisfying. +3S Protein

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

**Chile Relleno** Choose level  \$ 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 choice of enchilada sauce: Red, Green, Suiza, or Mole (the mother of all Mexican sauces — add \$3). A smoky, savory classic with bold flavor in every bite.

**Tacos** Choose level 

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 curated selection of house table salsas. Served with sonoran rice and choice of charro or refried beans (small ice cream scoop portions). A vibrant, flavor-packed experience in every bite.

Cold-Smoked Cauliflower - \$15

Chicken - \$15

Green Chile Pork - \$16

Machaca / Carne Seca \$16

Brisket - \$18

**Fish Tacos** Choose level  \$ 14

Choose your style:

Three tacos served on our signature four-color, four-flavor 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, boldly styled into a fun, crunchy mohawk! Accompanied by housemade chips, red and green table salsas, pico de gallo, guacamole and crema — a vibrant pairing of coastal flavor and crunch.

