

Silver Queen

Monroe, Georgia

Lunch

Served Open-5pm

BEER

Draft

- TROPICALIA • Creature Comforts \$5
- 7AM • The Southern Brewing Company \$5
- MILLER LITE • Miller \$3
- XX • Dos Equis \$3
- PALE ALE • Sierra Nevada \$6
- DRAFTY KILT • Monday Night \$6
- ATHENA PARADISO • Creature Comforts \$6
- MEXICAN EMPIRE • Arches Brewing \$6

Bottles & Cans

- BUD LIGHT \$3
- MODELO TALL BOY \$5
- HIGHLIFE PONY \$2
- MIC ULTRA \$4

kids \$4

For the little ones

MINI QUESADILLA
Choice of cheese,
chicken, pork, or beef

**MINI RICE &
BEAN BOWL**
Add chicken, pork, or beef +\$2

Consider a taco and a side for kiddos with a bigger appetite.

Cocktails

Silver Queen Margarita • \$11

Small • \$7

Frozen Margarita • \$10

Small • \$6

Frozen Seasonal • \$8

Small • \$5 | Frequently rotating,
non-alcoholic frozen drink

Build Your Own Paloma • \$7

Tequila, lime,
Grapefruit Jarritos

Honeysuckle Swizzle • \$7

Cathead Honeysuckle Vodka,
lemon juice, sugar, sparkling wine

Agua Linda • \$6

Gin, hibiscus syrup, lemon

Old Fashioned • \$9

Bourbon, sugar, bitters,
orange peel, cherry

The Golden Pineapple • \$8

Plantation pineapple rum, amaretto, fresh
muddled pineapple, fresh muddled
oranges, agave, ginger ale

WINE

Glass/Bottle

- RED**
- Casal Garcia\$6/\$24
- WHITE**
- Casal Garcia\$6/\$24
- ROSE**
- Casal Garcia\$6/\$24
- CHARDONNAY**
- Tilia\$10/\$40
- CABERNET SAUVIGNON**
- Felino\$10/\$40
- SPARKLING WINE**
- Mas Fi Cava\$8/\$32

Reserve wine list available upon request

Desserts

PALETAS
Mexican popsicles • \$4

**DARK
CHOCOLATE BROWNIE
& ICE CREAM • \$6**

SOFT SERVE • \$3

sodas & more \$2.50

COKE PRODUCTS
SPARKLING WATER

JARRITOS
Tamarind, Lime,
Grapefruit, Mango, Guava

SWEET TEA
UNSWEET TEA

**UNLIMITED
CHIPS & SALSA • \$4**
CHEESE DIP • \$4
WHOLE ROASTED CORN • \$4
CRAB TARTINE • \$6
NACHOS • \$9
Add brisket, chicken, or pork +\$3
GUACAMOLE
Small • \$4 / Large • \$8
**HUBBARDS CHORIZO
CORN DOG • \$6**

Add grilled chicken or shrimp + \$4

SILVER QUEEN SALAD
Avocado, tomato, pickled red
onion, cilantro, sunflower seed,
shaved celery, cucumber

SEASONAL SALAD
Lonely Hearts Club Farm
vegetables

CHORIZO
Red salsa, sour cream, herbs

BRAISED PORK
Pickled red onion, cilantro,
queso fresco

GRILLED CHICKEN
Marinated thigh, avocado,
radish, chili aioli

PASTOR
Adobo pork, pineapple,
onion, cilantro

TINGA
Spicy braised chicken, queso
fresco, marinated cabbage,
salsa verde

GRILLED STEAK
Red salsa, sour cream

BRAISED BRISKET
Chile rub, fresh salsa, lime,
sour cream

GRILLED SHRIMP
Scallion, roasted corn,
guacamole

FRIED FISH
Salsa verde, slaw,
radish, queso fresco

VEGGIE
Lonely Hearts Club Farm
vegetables, Valentina hot sauce,
queso fresco, cilantro

SILVER QUEEN SANDWICH • \$10
Choice of brisket, chicken, chorizo
Lettuce, tomato, onion, ancho chili
mayo, chihuahua cheese, avocado

THE BURGER* • \$10/\$15
One or two beef patties, queso, slaw,
ancho chili mayo, dill pickles

SHRIMP ROLL • \$8
Brioche roll, chili dill mayo,
shaved celery, lime

RICE & BEANS BOWL • \$10/\$12
Select any of our tacos to be served in a
bowl of rice and beans

*Substitute gluten
free bun +\$1*

**DELTA BLUES RICE
SLAW**
RANCHO GORDO BEANS

FRIED FINGERLING POTATOES
SIMPLE SALAD
SEASONAL SIDE

Dressing Options • Avocado Goddess, Lime Chile Vinaigrette, Roasted Garlic Ranch