

20% gratuity will automatically be added to parties of six or more.

• APPETIZERS •

TABLESIDE GUACAMOLE 12
hass avocado, sundried tomato, red & green onion, kosher salt, cilantro, lime juice served with house chips
ADD bacon or jalapenos 1.50
ADD fresh veggies 4.25

BAKED QUESO 10
monterey jack & chihuahua cheeses oven baked in an iron skillet with pico de gallo and salsa roja served with tortilla chips*
ADD roasted chicken, pork belly or al pastor pork 3
*Ask your server for warm tortillas

CALAMARI 12
lightly breaded calamari with jalapenos, green onion & sweet chili sauce

SALSA 6.75
charred tomato salsa served with house chips

BEEF SHORT RIB ROLLS 13
all-natural short rib, green onions, cilantro, blend of monterey jack and chihuahua cheese, egg wrap roll, arbol ranch

MEMPHIS HOT HONEY SHRIMP 12.5
crispy fried shrimp tossed in a house-made hot honey sauce, arugula, cotija dressing for dipping

• ENTREES •

CHICKEN SATAY 9/12
grilled chicken skewers, black beans & yellow rice, fire-roasted corn pico de gallo, teriyaki glaze

SHRIMP & GRITS 18
gulf shrimp, mushrooms, shallots, garlic butter sauce, green onion, creamy chihuahua cheese grits

LUMP CRAB CAKES 14
pan seared or fried 100% lump crab cakes, bed of arugula, pickled red onions, toasted pepitas, comeback sauce

PAN-SEARED SALMON 17.75
pan-seared coriander seasoned salmon, sauteed green beans, cilantro lime rice, avocado tomatillo sauce

STEAK ON A STICK 14/19
grilled beef tenderloin, teriyaki glaze, rösti potatoes, green beans, pico de gallo

ROASTED REDFISH 20
pan roasted redfish, sauteed mixed vegetables, crawfish cream sauce, chili oil

BRAISED BEEF SHORT RIB 16.5
all-natural short rib, chihuahua cheese grits, pico de gallo, guajillo braising jus

DUCK QUESADILLA 14.5
duck confit, caramelized onions, chihuahua cheese, goat cheese, pickled cabbage, sweet chili sauce with avocado sauce and sour cream

AL PASTOR QUESADILLA 14
traditional latin american marinated pork and pineapple delicacy with chihuahua cheese, caramelized onions, pineapple jicama salsa, side of sour cream and avocado tomatillo sauce

GLUTEN-FREE ITEM
All food is prepared in our open kitchen where gluten is present. Please ask your server if you have any questions.

SPICY ITEM

ITEMS MAY BE RAW OR UNDERCOOKED
Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain conditions.



2115 Madison Ave., Memphis, TN 38104 • (901) 274-0100

6450 Poplar Ave., Memphis, TN 38119 • (901) 410-8909

BABALU dishes are made-from-scratch with fresh ingredients every time.

GUAJILLO MARINATED PORK RIBEYE 16.5

8-ounce guajillo marinated pork ribeye, cheese grits, green beans, apple bacon butter

• TACOS •

SERVED ON CHEF'S RECOMMENDED TORTILLAS

ROASTED CHICKEN 4
roasted chicken, fire-roasted corn pico de gallo, cumin lime aioli, cotija cheese

SMOKED PORK BELLY 4
smoked pork belly, peanut slaw, citrus barbecue sauce, cotija cheese

AL PASTOR 4
traditional latin american marinated pork and pineapple delicacy with pineapple jicama salsa, avocado tomatillo sauce, cotija cheese

SHRIMP 4.5
fried or grilled gulf shrimp, comeback sauce, cilantro slaw, radish

STEAK 4.5
steak, salsa verde, pico de gallo, cotija cheese

FISH 5
blackened or fried fish, comeback sauce, cilantro slaw, radish

SPICE SEARED TUNA 5
spiced seared tuna, wasabi aioli, pineapple jicama salsa served on house-made hard taco shell

VEGGIE 4
sauteed zucchini, squash & mushrooms, grilled red onion, arugula, red chimichurri, cotija
ADD roasted chicken 1
ADD shrimp 2

SERVED ON FLOUR TORTILLAS

SHORT RIB 5
guajillo braised beef short rib, tomatillo avocado sauce, pico de gallo, cotija cheese

DUCK 5
duck confit, sweet chili sauce, peanut slaw, cotija cheese

Corn tortillas, flour tortillas or romaine wrap available upon request.
Hard taco shell available for .25.

• SALADS •

SOUP OF THE DAY 6/9

BABALU® CHOP SALAD 8/12
romaine, black beans, poblano peppers, red onions, tomatoes, fire-roasted corn, toasted pepitas, cotija cheese, house-made lime vinaigrette

GRILLED CAESAR SALAD 11
grilled head of romaine lettuce, radish, cotija, croutons, house-made garlic caesar dressing

COBB SALAD 11
romaine, fire-roasted corn, crispy bacon, tomatoes, cotija cheese, hard boiled egg, hass avocado, red onions, creamy avocado dressing

SUMMER SALAD 11
arugula, romaine, strawberries, tomatoes, red onions, green apples, candied pecans, goat cheese, balsamic vinegar dressing

CHICKEN TENDER SALAD 12.5
arugula, romaine, chihuahua cheese, tomatoes, red onion, bacon, hard-boiled egg, house-made crispy chicken tenders, hot honey dressing

ADD TO YOUR SALAD
All items are gluten-free.

HASS AVOCADO 3.75
BLACKENED TUNA 7.5
BLACKENED SALMON 9.5
GRILLED SHRIMP 8
GRILLED STEAK 9
GRILLED CHICKEN SKEWERS 6
REDFISH 8

• SANDWICHES AND BURGERS •

TORTA CUBANA 12.5
smoked pork belly, black forest ham, pickles, sweet mustard bbq sauce, swiss, cuban bread

HOT HONEY SHRIMP PO' BOY 14.75
hot honey shrimp, cilantro slaw, comeback sauce, po' boy hoagie

LAMB SLIDERS 14
grass-fed australian ground lamb, goat cheese, pickled red onions, arugula, chipotle aioli, sweet sourdough slider buns

REDFISH SANDWICH 14.5
grilled, fried or blackened redfish, cilantro slaw, spicy tartar sauce, sweet sourdough bun

BLACK BEAN BURGER 10
house-made black bean cake, red chimichurri, hass avocado, grilled red onions, arugula, sweet sourdough bun *ask your server to make it vegan

THE BABA BURGER® 12.5
angus beef, roasted tomato, hass avocado, caramelized onions, smoked bacon, white cheddar cheese, chipotle aioli, sweet sourdough bun

SHORT RIB GRILLED CHEESE 14.5
braised short rib, swiss cheese, chipotle aioli, horseradish crema, grilled sourdough

MEMPHIS HOT HONEY CHICKEN SANDWICH 12.5
crispy fried chicken, tomatoes, lettuce, pickled onions, pickles, cotija dressing, brioche bun

• SIDES •

MEXICAN STREET CORN 7
fire-roasted corn, cumin lime aioli, cotija cheese smoked paprika, cilantro

SAUTEED MIXED VEGGIES 7
zucchini, squash, carrots

CRISPY BRUSSELS SPROUTS 6.5
brussels sprouts roasted and flash fried, caramelized apples, red onions, jalapenos, sweet chili glaze, arbol ranch
ADD bacon 1

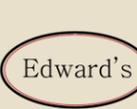
RÖSTI POTATOES 6.5
crispy potatoes sauteed with garlic, shallots, chihuahua cheese, teriyaki glaze

YELLOW RICE & BEANS 4
spanish rice, black beans, poblano peppers, red onions, tomato, fire-roasted corn, cotija cheese

FRIES 4
hand cut french fries or sweet potato fries

GREEN BEANS 7
sauteed in white wine with shallots, garlic, goat cheese

VISIT OUR SISTER RESTAURANTS!



eatbabalu.com



>> Menu prices do not include state mandated sales tax. <<

• RITAS •

BABA RITA® 13
patron blanco tequila, triple sec,
POM pomegranate juice,
house-made citrus sour

EL CLASICO RITA 10
altos 100% agave plata tequila,
triple sec, house-made citrus sour

SPICY GUAVA RITA 13
cazadores reposado tequila,
jalapenos, pink peppercorn, guava
puree, house-made citrus sour

GRIND CITY RITA 12
babalu's signature single barrel
corazon anejo tequila, fresh blood
orange juice, agave, house-made
citrus sour

TOP OF OUR SHELF MARGARITA
BLANCO 12
REPOSADO 13
ANEJO 14
CRISTALINO 15
grand marnier, house-made citrus
sour, gran centenario tequila

Our house-made citrus
sour is made in-house
daily and contains
pasteurized egg whites.

• CRAFTY CONCOCTIONS •

LEMON BERRY SOUR 12
tito's handmade vodka, blackberry,
strawberries, *house-made citrus
sour

INFAMOUS P.I.N.K 11.5
cazadores reposado tequila, oyster
bay rose, fresh blood orange juice,
strawberry, *house-made citrus
sour

BACARDI MINI MULE 11
rum haven coconut and mango
rums, pineapple puree, lime,
cucumber, *house-made citrus sour,
ginger beer

LIFE'S A BEACH 12
rum haven coconut rum, passo
passion fruit liquor, passionfruit,
coconut, lime

CLASSIC MOJITO 11
bacardi limon rum, mint, lime

• SIP WITH FRIENDS •

BACARDI MEGA MULE 39
BABA RITA® PITCHER 48
EL CLASICO RITA PITCHER 37
SANGRIA PITCHER 40



SIP WITH US!

BABALU's cocktails are a delicious
force to be reckoned with! They're
all handcrafted using fresh-
pressed juices, made-from-scratch
purees and syrups, and infused
top-tier spirits. Now sit back,
relax and sip with us!

• HOUSE-MADE SANGRIA •

We infuse red, white or rose
wine with fresh fruit before
blending the two together to
create our signature house-made
sangria.

RED, WHITE OR ROSÉ 9
SEASONAL 10
FLIGHT 13

FROZEN JUKE JOINT JUICE 14



Memphis' own Blue Note Juke
Joint Bourbon paired with
homemade lemonade & citrus
syrup, Smirnoff Peach Vodka and
peach puree. Ask for a prosecco or
bourbon floater!

• VINO •

SPARKLING
PROSECCO
kim crawford 11

WHITE
WHITE BLEND
conundrum
(house) 9
SAUVIGNON BLANC
kim crawford 11
joel gott 9.5

PINOT GRIGIO
ferrari carano 10
CHARDONNAY
simi 13

ROSÉ
joel gott 12

RED
RED BLEND
conundrum
(house) 9
CABERNET
bonanza 10
MALBEC
casillero del diablo 9.5
PINOT NOIR
mark west 9.5
meiomi 13

• WEEKLY SPECIALS •

SOCIAL HOUR WEEKDAYS 3-6 PM

HOUSE-MADE SANGRIA \$2 off
fresh-squeezed juice and fruit
blended with your choice of red,
white or rose wine

16 OZ. DRAFT BEER \$1 off

HOUSE WINE \$2 off
house wine by the glass

WELL DRINKS \$1 off

EL CLASICO RITA \$1 off
altos 100% agave plata tequila,
triple sec, house-made citrus sour

DAILY SPECIALS

MARGARITA MONDAY
\$2 off
El Clasico Rita
BABA RITA®

TACO TUESDAY
\$1 off tacos

WINE DOWN WEDNESDAY
\$2 off house wine by the glass

THIRSTY THURSDAY
\$2 off house-made sangria
by the glass

SATURDAY & SUNDAY
brunch 11 AM - 3 PM
featuring Make Your 'Mosa 5

• SPIRIT-FREE SIPS •

CUCUMBER CRISP 6.5
cucumber, house-made
ginger-lime syrup, club soda

HIBISCUS GINGER 6.5
hibiscus, lime, ginger, pineapple,
club soda

BERRY LEMONADE 6.5
house-made citrus sour,
blackberries, strawberries, sprite

Ask about
our seasonal
offerings!

Don't see something you
love? Our talented
bartenders can create a
unique drink just for you!

>> Drinks cannot be exchanged or refunded. <<

>> Menu prices do not include state mandated sales tax. <<

eatbabalu.com