

HORN & HYDE

— P A L M B E A C H —

STARTERS & GREENS

WAGYU FRITO PIE \$12

Crispy corn chips loaded with house-made wagyu beef chili, pickled red onions, creamy cilantro crema, cotija cheese.

RHINO WANGZ \$15

Juicy, crispy chicken wings tossed in your choice of pineapple soy glaze, barbecue, or buffalo.

WAGYU EMPANADA \$12

Golden, pastry stuffed with seasoned ground wagyu and fresh herbs, house chimichurri.

H&H CHICKEN SKEWERS \$14

Tender, marinated chicken skewers grilled to perfection.

WAGYU SPRING ROLLS \$12

Crispy spring rolls filled with flavorful wagyu and carrots, served with a sweet and savory dipping sauce.

HOUSE SALAD \$14

Fresh mixed greens, cucumbers, carrots, and onions with your choice of ranch, blue cheese, balsamic, or oil & vinegar.

Add protein: *Chicken Skewers \$10 Blackened Mahi \$10*

FINGER BASKET \$17

Golden-fried chicken tenders with a side of crispy fries.

WAGYU CHILI CHEESE FRIES \$14

A hearty serving of fries smothered in house-made wagyu chili and melted cheddar cheese.

Charcuterie
coming soon!

SANDWICHES & HANDHELDS

WAGYU CHEESESTEAK \$25 Add extra wagyu \$8

Premium Australian wagyu beef, piquillo peppers, caramelized onions, truffle aioli on a hoagie roll, topped with melted Swiss.

Upgrade to Japanese A5 wagyu: 4oz \$40 8oz \$55

FRIED WAGYU BOLOGNA SANDWICH \$20

Wagyu bologna, melted American cheese, yellow mustard, potato bread.

WAGYU BURRITO \$18 Add extra wagyu \$8

A bold fusion of flavors with wagyu, rice, black beans, crispy fried green tomato, cilantro crema, pickled onions, scallions, cilantro, cotija cheese.

THE WAGYU SMASHER! \$17

A classic, 2 patty wagyu smash burger with caramelized onions, American cheese, signature Rhino sauce.

Add-ons: *Egg \$4 Extra cheese \$2 Extra wagyu patty \$5*

FRIED CHICKEN SANDI \$18

Crispy breaded chicken topped with lettuce, tomato, pickles, and sweet chili mayo on a soft potato bun.

WAGYU DOGS

Premium wagyu hot dog served your way.

CLASSIC \$16

Classic mustard
and onion.

THE CHI-TOWN \$20

Onion, sport peppers, neon relish, tomato,
mustard, celery salt, poppy seed.

CHILI & CHEESE \$20

Smothered in wagyu chili
and cheddar cheese.

MAIN ENTRÉES

WAGYU BOLOGNESE \$23

Local fresh pasta tossed in a rich wagyu tomato sauce, parmigiano-reggiano.

KUROBUTA PORK MILANESE \$32

Crispy, golden bone-in pork chop with fresh arugula, tomato, parmesan, balsamic glaze.

BLACKENED MAHI \$26

Served with rice & beans, seasonal vegetables, fresh tomato salsa.

FILIPINO RICE BOWL \$21

A satisfying bowl of garlic rice, tender wagyu beef, fried egg, atchara, finished with scallions.

WAGYU MEDALLIONS \$43

Perfectly seared filet medallions, roasted red potatoes, sautéed mushrooms & onions, glazed carrots, house chimichurri.

JAPANESE A5 WAGYU STEAK \$95

The ultimate indulgence. A luxurious 4oz cut of Japanese A5 wagyu, expertly prepared.

SWEETS

NUTELLA WAGYU BROWNIE \$11

Rich fudgy brownie, decadent Nutella, wagyu tallow.

ICE CREAM \$5 / scoop

Classic and creamy.

CHURROS \$8

Crispy, golden churros, cinnamon sugar.