

LIVE FIRE BARBECUE



GROOVY SIDES

BISON CHILI

quart \$21 / gallon \$80

LOADED QUESO DIP

Queso, picadillo beef, pico de gallo, guacamole, sour cream & white corn tortilla chips

½ gallon kit \$22

HUSH PUPPIES

8 ea \$6

GREEN CHILI MAC & CHEESE

quart \$12 / gallon \$45

HOUSE KIMCHI

Korean fermented cabbage
Quart \$12 / gallon \$40

FRIJOLE A LA CHARROS

Rancho Gordo pintos, salt pork, peppers, tomatoes & spices
quart \$15 / gallon \$55

POTATO SALAD

Quart \$10 / gallon \$35

CORNBREAD

\$1 ea (minimum 10)

SMOKED MEATS

PULLED PORK

pound \$22 / whole \$140

SLICED BRISKET

pound \$MP / whole \$MP

8-PIECE BUFFALO CHICKEN

With celery, carrots & ranch
3 lb avg \$21

ST. LOUIS RIBS

pound \$22 / whole \$40

SMOKED HALF CHICKEN

1.5 lb avg \$14

PALE ALE JÄGERWURST

¼ lb Hickory-smoked hunter's sausage
each \$6 / pound \$22

SALADS

PORK BELLY BURNT ENDS

Crisped hickory-smoked pork belly, hard-cooked egg, heirloom tomatoes, Manchego & fig-bacon vinaigrette
half (10-12 ppl) \$65 / full (20-24 ppl) \$115

EAT YER GREENS!

Spring greens, red onion, heirloom tomatoes, crumbled goat cheese & balsamic vinaigrette
half (10-12 ppl) \$55 / full (20-24 ppl) \$90

ALL ORDERS:

10 PERSON MINIMUM

48 HOUR NOTICE

A 25% SERVICE CHARGE WILL BE ADDED TO ALL ORDERS

DESSERTS

THE BROWNIE

\$4.5 ea (minimum 10)

LEMON-BOURBON CHERRY PIE

\$6 ea (minimum 10)

MARY'S CARROT CAKE

\$6 ea (minimum 10)

BEERS BY SNAKE RIVER BREWING

Six Pack \$10.5 / Case of 24 \$42

Pako's IPA-6.8% abv 68 IBU

Pale Ale-5.2% ABV 36 IBU

Zonker Stout-6% abv 36 IBU

Earned It IPA-6% abv 25 IBU

Jenny Lake Lager-4.8% abv 20 IBU

