

BBQ MENU

EVERY THURSDAY

BBQ

BBQ Brisket Burger	15
Pitt smoked brisket, pickles & BBQ sauce	
Philly Cheese Brisket	15
Smoked brisket, onion, capsicum & jack cheese	
Baby Mama Tray	25
Brisket, cheese kransky, pulled pork, chipotle slaw & corn bread	
Big Daddy Tray	35
Extra brisket, extra pulled pork, beef spare rib, cheese kransky, chipotle slaw, & corn bread	

All meat trays are served with corn on the cob, pickles, bread & butter

US CRAFT BEERS

	ABV	Price
Sierra Nevada Sidecar Org	5.3%	8
Heretic Evil Cousin	8%	10
Heretic Evil Twin	6.8%	20
Oskar Blues Dale's Pale Ale	6.5%	8
Oskar Blues Beerito	4.0%	8
Golden Road Gingerbread Stout	8.5%	10
Kona Big Wave Golden	4.4%	9
Rouge Aw-Rye	7.5%	22

Please refer to our bar for more American beers

SIDES

Fries	5
Cajun fries 🍷	5
Green bean & bacon salad	5
BBQ brisket beans	5
Mac n cheese	5

TEXAN BBQ SMOKER

Our custom made American Silver Creek double barrel smoker cooks the traditional American way, low & slow. This process provides us with tender slow cooked meats for your enjoyment.

We prepare our own house made rubs & use Ironbark to produce the perfect BBQ.

KEEP IT SAUCY

Hot Sauce	1
Chiptole Mayo	1
Herb Mayo	1
Aioli	1

BOURBON

Bulleit 10 Year	9
Woodford Reserve	10
Wild Turkey	9
Makers Mark	9

Please refer to our bar for more Bourbon options



BE SOCIAL

