#### **LOCAL FAUORITES**

1/2 Sandwich and Side - 12



1/2 Sandwich and Salad - 12

With either Caesar or Mixed Greens Salad
Spinach Salad add 3.5
Chef or Chicken Salad add 3.5
Cobb Salad add 3.5

**Tri-Tip Chili with Cornbread -** 12 Cheddar • Scallions

Loaded Spud - 13

Large Baked • BBQ Beef • Cheddar • Sour Cream • Scallions • Butter (Without Meat: 8)

Pork Rib Special - Includes one side 4 Bone - 17.5 6 Bone - 24

**Turkey & Sausage Gumbo** (Medium Spicy) 80z - 4.5 160z - 8.5

### **COMBINATION PLATES**

Includes Cornbread + Choice of one Side.

**Meat Choice:** Tri-Tip, Brisket, Pulled Pork, Pork Spare Ribs, Hot Link, Smoked Turkey, Smoked Chicken

One Meat - 16

Two Meats - 20

Three Meats - 24

Four Meats - 28

\*PLEASE DO NOT DUPLICATE MEATS

# SPECIALTY SANDWICHES

Sandwiches are 4.5oz, hand sliced, oak smoked.

Tri-Tip Sandwich - 15 Brisket Sandwich - 15

Choose Any Style:

- 1. Garlic Aioli · Balsamic Caramelized Onions
- 2. Garlic Aioli · Housemade Salsa
- 3. Creamy Horseradish Sauce
- 4. BBQ Sauce Sweet Fried Onions

#### HALF POUND TRI-TIP BURGER

Ground Tri-Tip · Lettuce · Tomato · Caramelized Onions · Pickles · Thousand Island Dressing Served with fries - 15

**Cheese Choice:** American, Cheddar, Monterey Jack, Pepper Jack, Provolone, Blue, Swiss

Sloppy Jonnie BBQ Sandwich - 12 Shredded Brisket Cooked in BBQ Sauce • Cheddar

Pastrami Sandwich - 15.5 Rye Bread · Swiss · Russian Dressing Creamy Slaw · Pickles

**Smoked Pulled Pork Sandwich -** 13 BBQ Sauce • Sweet Fried Onions

**Smoked Turkey Sandwich -** 13 Garlic Aioli · Avocado · Tomatoes · Provolone

Fried Chicken Sandwich - 13
Pickles · Spicy Mayo · Slaw (Mild or Spicy)

#### SALADS

Dressing on the side.
Add meat - 6

Extra Salad Dressing - Small 0.5 | Large 1

**Caesar Salad -** Romaine • Croutons • Parmesan • Caesar - 9.5

Mixed Greens Salad - Cucumbers · Carrots · Mushrooms · Red Onion · Croutons · Parmesan · Balsamic Vinaigrette - 9.5

**BBQ Chicken Salad -** Grilled Chicken Breast • Sweet Corn • Roasted Red Pepper • Red Onion • Celery • Tomato • Grated Carrots • Tortilla Strips • BBQ Dressing - 13

**Tin Roof Chef Salad -** Tri-Tip • Turkey • Grated Carrots • Cheddar • Swiss • Red Onion • Hard Boiled Egg • Croutons • Thousand Island - 15

**Spinach Salad -** Hard Boiled Egg • Bacon Bits • Mushrooms • Feta • Grated Carrots • Croutons • Red Onion • Pine Nuts • Spinach Dressing - 12

Cal-Cobb Salad - Turkey · Bacon ·
Hard Boiled Egg · Blue Cheese · Avocado
· Carrots · Corn · Red Onion · Tomato ·
Croutons · Blue Cheese Dressing - 16

#### EXTRAS

Au Jus - 0.75 Butter - 0.5 Egg - 1.5 Cheese - 1.50 Avocado - 2 Jalapeno - 0.75

Bacon - 2

# SIDES

French Fries - Small - 3.5 / Large - 5.5

**Garlic Fries -** Small - 5 / Large - 7

**Sweet Potato Fries -** Small - 5.5 / Large - 7

Onion Rings - Small - 5.5 / Large - 7

Fried Okra - Small - 5 / Large - 7

Buttermilk Cornbread - 2

Baked with Sweet Peppers & Corn Kernels

Potato Salad • Sweet Smoky Beans • Garlic Rosemary Mashed Potatoes • Coleslaw

80z - 4.5 160z. - 8 320z. - 14.5

Macaroni & Cheese with Sausage

80z - 5.5 160z. - 9.5 320z. - 16.5

## KIDS MENU

10 Years & Under

Burger, Chicken Nuggets or Grilled Cheese with Fries - 8

Add cheese to your hamburger 1.5

Macaroni & Cheese with Sausage - 85

Served with a kids fountain drink

## A LA CARTE / TAKE OUT

**Tri-Tip -** 28 per pound 1lb. serves 3-4 people



### Chicken

**Half -** 14 - serves 1-2 people Whole - 20 serves 3-4 people

**Pulled Pork -** 21 per pound 1lb. serves 3-4 people

**Brisket -** 30 per pound 1lb. serves 3-4 people

Pork Spare Ribs - St. Louis Style

Full Rack - 32 Half Rack - 20 Per Bone - 4

**Turkey -** 21 per pound 1lb. serves 3-4 people

# **DESSERT**

Ask your server for our Dessert Specials!

Brownies - 4 Lemon Bars - 4 Add Ice Cream a la mode - 2.5

# BEVERAGES

Fountain Soda - 3

House Brewed Iced Tea or Coffee - 3.5

Bottle Rootbeer - 4

Bottle RB Float - 5.5

Italian Soda - 3.5

Italian Cream Soda - 4

Domestic or Premium Beer -

Wine -



# A CALIFORNIA STYLE BBQ

171 S. Guild Ave., Suite 101 Lodi, CA 95240

> PHONE IN ORDERS CALL (209)366.1128 FAX (209)366-1368

#### **RESTRURANT HOURS:**

Monday - Saturday 11am - 4pm CLOSED SUNDAY

WWW.LODIBBO.COM

TO BOOK AN EVENT EMAIL

info@lodibbq.com

FERTURING ORK WOOD SMOKED MERTS, FRESH SRLADS & MORE!

WE USE ALL MAJOR ALLERGENS IN OUR KITCHENS, SO WE CANNOT GUARANTEE THAT OUR FOOD IS COMPLETELY FREE OF ANY ALLERGEN. IF YOU HAVE A SEVERE ALLERGY, WE RECOMMEND NOT ORDERING FROM OUR RESTAURANT.

- CONTAINS OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS.
- CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, PORK, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS.