

WELLS HOG WILD BBQ

An Award-Winning Southern BBQ Joint

APPETIZERS

HOG WILD NACHOS

Pulled pork, nacho cheese and pit baked beans topped with tomato-onion salsa, 8.99

SMOKED WINGS

Brined in salt & sugar, smoked over hickory, deep-fried and sauced, 10 pc, 10.99

FRIED GREEN TOMATOES

With Mississippi Comeback sauce, 5.99

PIG CANDY

House-cured bacon caramelized w/ brown sugar & spices, 4.99

HUSHPUPIES

Fried cornmeal nuggets w/ onion, served with Mississippi Comeback Sauce, 6.99

LOADED FRIES

Russet potatoes, pork shoulder, cheese, red onion, sweet Hog Sauce, sour cream, scallions, 8.99

BEER CHEESE & PRETZELS

Fat Tire beer cheese dip & soft pretzels, 9.99

SANDWICHES

Slowly smoked over a hickory fire

SMOKED BRISKET

Texas-style beef brisket.

1 side 10.99 2 sides 12.99

PULLED PORK

Our award-winning-smoked pulled pork.

1 side 8.29 2 sides 9.99

TEXAS SMOKEHOUSE

Brisket, smoked jalapenos, smoked cheddar, beer-battered onion rings, spicy bourbon sauce, 10.99

PITTSBURGH-STYLE

Pulled pork, pit ham or smoked brisket, vinegar slaw, cheese and topped with French fries, 8.99

SMOKED PHILLY CHEESESTEAK

Smoked Texas beef brisket w/ peppers, onions & cheese, 9.99

REDNECK CUBAN

Pork, pit ham, salami, Swiss, homemade pickles, Carolina mustard, 9.99

THE SAUCES

SWEET HOG

Our flagship sauce. Kansas City-style sweet. A 4-time national award-winner.

SPICY HOG

Sweet Hog Sauce kicked up a few notches.

LOW COUNTRY MUSTARD

South Carolina mustard sauce, tangy and sweet.

CAROLINA VINEGAR

Cider vinegar, tomato sauce & brown sugar.

MEMPHIS VODOO SAUCE

Bold and smoky.

BBQ PLATES

Smoked meat & two homemade sides

HICKORY-SMOKED RIBS

1/2 rack, 15.99

Whole rack, 23.99

BBQ CHICKEN

1/2 chicken mopped with cider vinegar, 12.99

CAROLINA PULLED PORK

1/2 lb. of our award-winning pulled pork, 11.99

TEXAS BRISKET

1/2 lb. brisket smoked 14+ hours, 14.99

AWARD WINNING RIBS

*7-time national award-winning
hickory-smoked St. Louis-cut ribs.*

1/3 RACK

Tease, 7.99

1/2 RACK

A little more to chew on, 11.99

WHOLE RACK

Go ahead. We know you can do it, 21.99

CHARBROILED BURGERS

8 oz. Black Angus premium burgers.

Comes with fresh cut French fries.

BYOB

Build your own burger: green leaf lettuce, tomato, sweet onion, homemade pickles, ketchup, mayo, mustard, sweet Hog Sauce, smoked blue cheese, American, smoked cheddar, Gouda, Swiss, pulled pork, 9.99

THE BIG HOG

Our award-winning flagship burger topped with hickory-smoked pulled pork, Carolina slaw, beer-battered onion rings and Sweet Hog Sauce, 11.99

STEAK & A BEER

6 oz. pub steak, fresh cut French fries, our signature baked beans, sweet corn muffin and a beer of your choice.

13.99

KIDS' MEALS

w/corn muffin & a side

CHICKEN TENDERS 5.99

RIBS (2 bones) 5.99

GRILLED CHEESE 4.99

COMBOS

FEAST FOR 2

1/2 rack ribs, 1/2 chicken, 1/4 lb. brisket, 1/4 lb. pulled pork, slaw & baked beans, 29.99

BBQ SAMPLER

3 ribs, 1/3 lb. pulled pork, two sides, 15.99

CHICKEN & RIBS

1/4 chicken, 1/4 rack ribs, two sides, 14.99

LONESTAR COMBO

Texas-style beef brisket, smoked beef sausage, two sides, 15.99

PIT BOSS'S CHOICE

Pulled pork, beef brisket, ribs (2) two sides, 18.99

THE WHOLE HOG

(feeds 4-6)

Whole rack of ribs, whole chicken, 1/2 lb. pulled pork or brisket, Carolina slaw, fresh cut French fries, our signature baked beans, corn on the cob, corn muffins, served family style, 69.99

SIDES

We make our side dishes from scratch

PIT BAKED BEANS	2.29	POTATO SALAD	2.29
CAROLINA SLAW	2.29	CORN MUFFINS	2.29
HANDCUT FRIES	2.29	ONION RINGS	2.29
HUSHPUPPIES	2.29		

DRINKS

Pepsi products & a selection of beers & wines

OUR STORY

It all began in a backyard in the mountains of Pennsylvania and the quest to make the perfect rack of ribs on a beat-up old Weber kettle grill. Trial and error. Eating mistakes. Searching for the right spices, the right woods (*hickory and apple, btw*) and perfecting fire-tending skills.

Five years later, Hog Wild's rag-tag crew of barbecue pirates, foodies and nut-jobs hit the ribfest circuit and quickly racked up 18 national awards for their outstanding ribs, pulled pork and Sweet Hog Sauce. Their barbecue was soon being compared to some of the most well-known BBQ restaurants in America. In the meantime, they opened a catering company in northwestern Pennsylvania and were soon serving food for events as large as 1,800 people. Next stop? A BBQ joint in Warren, Pa. in 2012, followed by a second location in Lakewood, NY in 2017.

Low and slow—we create our mouthwatering Southern barbecue the old-fashioned way, smoking our ribs, pork, brisket and chicken over low hardwood fires until it's so tender, it falls off the bone. The Carolinas, Memphis, Texas, Kansas City—we got it all rolled into one at Hog Wild. Our 'cue is authentic, our sauces made in small batches in our kitchen, our sides are all homemade (*p.s. the redskin potato salad is Grandma Rose's recipe*).

Sit back, take a load off, sip a cold beer and enjoy a lil' taste of the South.

BULK BBQ PICKUP

48-hrs notice, please

1 lb. meat makes 3-4 sandwiches, 1 pint sides 2-3 servings

PULLED PORK, 1 lb	11.99	BBQ SAUCE, pint,	5.99
BEEF BRISKET, 1 lb	17.99	POTATO SALAD, pint	5.99
SMOKED CHICKEN, half	8.99	BAKED BEANS, pint	5.99
SMOKED SAUSAGE, 1b	9.99	CAROLINA SLAW, pint	5.99
SMOKED TURKEY, SLICED	13.99	KAISER ROLLS, doz	7.99
RACK OF RIBS,	21.99		