

# BBQ Menu



## READING MATERIAL:

### What is the difference between Barbeque and grilling?

Barbecuing is a long, slow, indirect, low-heat method that uses charcoal or wood pieces to smoke-cook the meat. The best definition is that barbecuing is cooking with smoke. It is ideally suited for large pieces of meat such as butts, ribs or whole pigs.

### But I see pink. Is my chicken cooked properly?

We smoke all of our meats for long periods of time over low heat to achieve the desirable pink smoke ring. We ensure that all finished products are cooked through to proper food temperature before serving them to you.

## The Apps

### Smoked Wings \$5

6 wings served with your favorite wing sauce on the side (1<sup>st</sup> page in the menu)

### Pulled Pork Nachos \$10

Pulled Pork piled high on tortilla chips  
Topped with Chip Dip, BBQ and Apocalips  
Served with salsa, sour cream, and guacamole

## The Sandwiches

Choose 1 sauce

### Pulled Pork

Miss Piggy (w/1 roll) & Fries \$8  
Boss Hog (w/2 rolls) & Fries \$12

### Brisket Sandwich \$9

8 inch roll with grilled onions,  
Sweet N Sassy, and pickles.

## The Meats

Choose 1 sauce and add on sides (optional)

### Baby Back Ribs:

Half Rack \$12

Full Rack \$21

Brisket (10 oz) \$12

Chicken Half \$9

Brisket & Chicken Half Combo \$17

Half Rack & Chicken Half Combo \$17

Half Rack & Brisket Combo \$20

## The Sauces

Served on the side

Sweet N Sassy (slightly spicy BBQ)  
Just Sweet (Sweet N Sassy without the Sass)  
Choco Razz Hab  
Apple Pepper Jack

## The Sides

\$2 each with meal

\$4 each without meal

Macaroni & Cheese  
Cole Slaw  
Baked Beans

Potato Salad  
Corn on the Cob