

LOCALLY SAUCED

- BARBECUE  TAQUERIA -

STARTERS

- Chips & Pico** ^{GF} \$8
House seasoned chips with our house-made pico de gallo
- Chips & Dips** ^{GF} \$14
House seasoned chips with our house-made pico de gallo and house-made guacamole
- Basket of Hand-Cut Fries** ^{GF V} \$10
Maine potatoes, hand-cut and tossed in our house seasoning (Cooked in the same fryers as foods that may contain wheat)
- BBQ Egg Rolls** \$10
Ask your server about today's filling
- Pupusas** ^V \$10
Stuffed with black beans, cheese, poblano peppers and onions
- Quesadilla** \$12
Melted cheese between a flour tortilla and grilled on our plancha with a crispy outer layer of cheese. Add meat for \$3, \$4 for steak
- Chicken Drumsticks** ^{GF} 3 for \$8 or 6 for \$18
Slow-smoked and lightly fried, choose to get them either naked, tossed in our blueberry chipotle or in our fermented chili sauce

ENTRÉES

- House Salad** ^V \$14
Organic mixed greens, black beans, cucumber, pico de gallo topped with our house-seasoned tortilla chips and either a spicy fermented chili dressing or our light and fresh dill ranch dressing. Add choice of protein for \$4, Steak \$5
- Stuffed Sweet Potato Plate** ^V \$18
Slow-roasted sweet potato stuffed with black bean salsa and chimichurri sauce, served w/organic greens, white rice and avocado
- BBQ PLATES** All BBQ plates come with a choice of two sides (Mac n' Cheese or French Fries add \$2)
- Ribs Plate** ^{GF} \$22
1/2 rack of our slow-smoked St. Louis-style ribs with our Blueberry Chipotle BBQ sauce
- Chicken Plate** ^{GF} \$20
1/2 chicken slow-smoked and perfectly seasoned
- Sausage Plate** ^{GF} \$18
2 links of our house made sausage served with our spicy mustard
- Brisket Plate** ^{GF} \$23
Our signature brisket slow-smoked served with Carolina BBQ sauce and pickled red onions
- Pulled Pork Plate** ^{GF} \$20
Our slow-smoked pulled pork served with Carolina BBQ sauce and pickled red onions
- Combo Plate**
Pick 2 proteins and 2 sides \$30
Pick 3 proteins and 3 sides \$45
- The BBQ Wildcard Board** \$85
Chefs choice with a mix of proteins and sides, feeds 4

BBQ Á LA CARTE

Served with your choice of BBQ sauce and pickled red onions







- Brisket** ^{GF} \$30 lb/\$15 Half lb.
- Pulled Pork** ^{GF} \$22 lb/\$11 Half lb.
- Ribs** ^{GF} \$28 Full rack/\$18 Half rack
- Whole Chicken** ^{GF} \$25
- Half Chicken** ^{GF} \$15
- Quarter Chicken** ^{GF} \$8

SIDES

- Mac n' Cheese** Half Pint: \$6/Pint: \$10/Quart: \$20
- Agave Citrus Slaw** ^{GF V} Half Pint: \$4/Pint: \$8/Quart: \$16
- Baked Beans** ^{GF V} Half Pint: \$4/Pint: \$8/Quart: \$16
- Cuban Black Beans** ^{GF V} Half Pint: \$4/Pint: \$8/Quart: \$16
- Fries** ^{GF} Side: \$5/Full Order: \$10
- Corn** ^{GF} or Flour Tortillas \$3
- Jalapeño Cornbread** Per serving: \$4

TACOS

All tacos are gluten-free ^{GF}

- Pulled Pork** \$6
Slow-smoked pork, cheese and our Pico de gallo, and blueberry chipotle sauce 
- Chicken** \$5
Seasoned chicken thigh, cheese, citrus serrano sauce, our honey citrus slaw and sour cream 
- Brisket** \$5
Slow-smoked brisket, our Carolina BBQ and pickled red onions 
- Spicy Chorizo** \$6
Our house-made chorizo served with white onion, cilantro and diced jalapeño 
- Vegetarian** \$5
House-made Cuban black beans, sauteed onions, pico de gallo, agave citrus slaw, cheese, fresh cucumber, citrus serrano and sour cream 
- Chimichurri** \$6
House-butchered, marinated steak, diced white onion, cilantro and chimichurri sauce 
- Fish** \$6
House-battered local Hake, honey citrus slaw and your choice of cucumber lime crema  — or fermented chili aioli 
- Chicken Bánh Mì** \$6
Roasted chicken, Asian slaw, cucumbers, fermented chili sauce and korean BBQ sauce. Topped with diced poblanos  
- Korean** \$6
Pork, kimchi, house-made fermented chili hot sauce and korean BBQ sauce 





SANDWICHES



All sandwiches served with our house hand-cut fries

- Fried Fish** \$18
House-battered fried local hake, chipotle aioli, topped with organic greens and our house pickles
- Pulled Chicken** \$17
Our smoked chicken tossed in a savory and sweet coffee BBQ sauce and topped with picnic slaw
- Pulled Pork** \$18
Slow-smoked pulled pork, Carolina BBQ sauce topped with agave citrus slaw
- Brisket** \$18
Slow-smoked brisket, Carolina BBQ sauce, topped with pickled red onions
- House Burger** \$18
House ground brisket burger topped with our house made Habanero American cheese, special sauce, lettuce and house pickles

BURRITOS

BURRITOS All Burritos can be made into a rice bowl for a delicious gluten-free option

- Traditional Burrito** \$17
Choice of chicken, pork, chorizo, steak (add \$1) or vegetarian. Served w/rice, Cuban black beans, pico de gallo, sour cream, and choice of sauce
- Brisket** \$17
Slow-smoked brisket, Cuban black beans, cheese, sautéed onions, pico de gallo, pickled red onions, our Carolina sauce and sour cream 
- Chicken Bánh Mì** \$17
Roasted chicken, Cuban black beans, rice, asian-style slaw, cucumber, jalapeño and cilantro, topped with fermented chili aioli and Korean BBQ sauce  
- Korean** \$17
Pulled pork, Cuban black beans, rice, Asian-style slaw, kimchi, fermented chili sauce and Korean BBQ sauce 



- Fish Burrito** \$18
Our signature battered local Hake, black beans, rice, agave citrus slaw and a choice of our cucumber lime crema  or our fermented chili aioli 

Add Guacamole: \$5

Don't forget: Our sauces are bottled for individual sale.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

It is your responsibility to advise your server of any allergies. Our kitchen prides itself on taking the utmost precautions to prevent cross contamination, however due to the amount of food we prepare in-house and our small kitchen, we can not guarantee it.

^{GF} = Gluten-Free ^V = Vegetarian | Mild:  Medium:  Hot: 