

LOCALLY SAUCED

- BARBECUE  TAQUERIA -

STARTERS

- Chips & Pico** ^{GF} \$10
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** \$12
Ask your server about today's filling
- 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 \$10 or 6 for \$16
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 house vinaigrette dressing. Add choice of protein for \$4, Steak \$5
- Stuffed Sweet Potato Plate** ^{V GF} \$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
- The Drummie Plate** ^{GF} \$20
Four chicken drumsticks and choice of two sides
- 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

SIDES

- Mac n' Cheese** ^V 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}

PLEASE NOTE: While our batter is gluten-free, we use our fryers for menu items that are not. Please notify your server to the severity of your gluten allergy.

- Pulled Pork** \$6
Slow-smoked pork, cheese, sour cream, Pico de gallo, and blueberry chipotle sauce 
- Chicken** \$5
Seasoned chicken thigh, cheese, citrus serrano sauce, our agave citrus slaw and sour cream 
- Brisket** \$6
Slow-smoked brisket, our Carolina BBQ and pickled red onions 
- Ground Brisket** \$6
House ground brisket, cheese, diced white onion and poblanos with our blueberry chipotle sauce and sour cream 
- Vegetarian** \$6
House-made Cuban black beans, sauteed onions, pico de gallo, agave citrus slaw, fresh cucumber, citrus serrano and sour cream 
- Chimichurri** \$6
House-butchered, marinated steak, diced white onion, cilantro, fresh cucumber 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 Mi** \$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

- Brisket** \$18
Slow-smoked brisket, Carolina BBQ sauce, topped with pickled red onions
- Pulled Pork** \$18
Slow-smoked pulled pork, Carolina BBQ sauce topped with agave citrus slaw
- Pulled Chicken** \$17
Our smoked chicken tossed in a savory and Carolina BBQ sauce and topped with picnic slaw
- Fried Fish** \$18
House-battered fried local hake, chipotle aioli, topped with organic greens and our 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, 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, pico de gallo, pickled red onions, our Carolina sauce and sour cream 
- Chicken Bánh Mi** \$17
Roasted chicken, Cuban black beans, rice, asian-style slaw, cucumber, poblano peppers, 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 

Sauce Options: Carolina BBQ, Blueberry Chipotle, Citrus Serrano, Fermented Chili, and Mango Habanero

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: 

