

# LOCALLY SAUCED

- BARBECUE  TAQUERIA -

Take-Out Menu Specials Available for Dine-in Only.  
We do charge a 5% Take-Out Fee to cover the ever-rising prices for paper goods.

## STARTERS

**Chips & House Salsa** <sup>GF</sup> \_\_\_\_\_ \$10  
House seasoned chips with our house-made salsa

**Chips & Dips** <sup>GF</sup> \_\_\_\_\_ \$14  
House seasoned chips with our house-made guacamole and pico de gallo

Substitute salsa for pico de gallo: Add \$2  
Add pico de gallo: \$3

**Sliders** \_\_\_\_\_ 1 for \$6 or 3 for \$15  
House ground brisket, white onions, and American cheese on a brioche slider bun

**Smoked Drumsticks** \_\_\_\_\_ 3 for \$9 or 6 for \$16

## TACOS

All tacos are gluten-free

**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.

**Brisket** \_\_\_\_\_ \$6  
Sliced smoked brisket, our Carolina BBQ sauce and pickled red onions 

**Pulled Pork** \_\_\_\_\_ \$6  
Smoked pulled pork, pico de gallo, cheese, blueberry chipotle sauce and sour cream 

**Spicy Ground Beef** \_\_\_\_\_ \$6  
Spicy house-ground brisket, cheese, blueberry chipotle sauce, pico de gallo and sour cream 

**Classic Vegetarian** <sup>V</sup> \_\_\_\_\_ \$6  
Cuban black beans, cucumber, agave citrus slaw, pico de gallo, enchilada sauce and sour cream 

**Roasted Cauliflower** <sup>V</sup> \_\_\_\_\_ \$6  
House Buffalo BBQ roasted cauliflower, organic greens, cucumber dill ranch sauce and our pickled red onions 

**Jerked Butternut Squash** \_\_\_\_\_ \$6  
Cuban black beans, organic greens, house-jerked smoked butternut squash, diced white onion, cilantro, and house maple lime sauce 

## SIDES

**Mac n' Cheese** <sup>V</sup> \_\_\_\_\_ Half Pint: \$6/Pint: \$12/Quart: \$20

**Agave Citrus Slaw** <sup>GF V</sup> \_\_\_\_\_ Half Pint: \$4/Pint: \$8/Quart: \$16

**Cuban Black Beans** <sup>GF V</sup> \_\_\_\_\_ Half Pint: \$4/Pint: \$8/Quart: \$16

**Fries** <sup>GF</sup> \_\_\_\_\_ Side: \$5/Full Order: \$10

**Corn** <sup>GF</sup> **or Flour Tortillas** \_\_\_\_\_ \$3

**Jalapeño Cornbread** \_\_\_\_\_ Per serving: \$4

**White Rice** \_\_\_\_\_ \$4

## BURRITOS

Served with Chips & Salsa. All Burritos can be made into a rice bowl for a delicious gluten-free option <sup>GF</sup>

**Traditional Burrito** \_\_\_\_\_ \$17  
Choice of pork or spicy ground beef. Served with white rice, Cuban black beans, pico de gallo, sour cream, and our blueberry chipotle sauce 

**Brisket** \_\_\_\_\_ \$17  
No rice, served open at the top & toasted. Sliced smoked brisket, Cuban black beans, pico de gallo, pickled red onions, sour cream, and our Carolina BBQ sauce 

**Classic Vegetarian Burrito** <sup>V</sup> \_\_\_\_\_ \$17  
White rice, Cuban black beans, cucumber, agave citrus slaw, pico de gallo, enchilada sauce and sour cream 

Add Guacamole: \$5

## SANDWICHES

All sandwiches served with our house hand-cut fries

**Pulled Pork** \_\_\_\_\_ \$18  
Smoked pulled pork, Carolina BBQ sauce and agave citrus slaw on a brioche bun

**Brisket** \_\_\_\_\_ \$18  
Smoked brisket, Carolina BBQ sauce, and pickled red onions on a brioche bun

## ENTRÉES

**House Salad** <sup>V</sup> \_\_\_\_\_ \$16  
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 pulled pork, brisket, or jerked butternut squash: \$4

**Banh Mi Salad** <sup>V</sup> \_\_\_\_\_ \$16  
Greens, Cuban black beans, cucumber, poblano asian slaw, house Korean BBQ, fermented chili aioli, topped with sesame seeds.  
Add pulled pork, brisket, or jerked butternut squash: \$4

**BBQ PLATES** All BBQ plates come with agave citrus slaw & cornbread. Substitute sides: \$2

**The Smoked Drummie Plate** <sup>GF</sup> \_\_\_\_\_ \$20  
Four chicken drumsticks and choice of two sides

**Smoked Brisket Plate** <sup>GF</sup> \_\_\_\_\_ \$23  
Our signature brisket slow-smoked served with Carolina BBQ sauce and pickled red onions

**Smoked Pulled Pork Plate** <sup>GF</sup> \_\_\_\_\_ \$20  
Our slow-smoked pulled pork served with Carolina BBQ sauce and pickled red onions

**BBQ Á LA CARTE** Served w/your choice of BBQ sauce and pickled red onions

**Brisket** <sup>GF</sup> \_\_\_\_\_ \$30 lb/\$15 1/2 lb.

**Pulled Pork** <sup>GF</sup> \_\_\_\_\_ \$22 lb/\$11 1/2 lb.

**Smoked Pulled Chicken** <sup>GF</sup> \_\_\_\_\_ \$24 lb/\$12 1/2 lb.

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

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.

<sup>GF</sup> = Gluten-Free <sup>V</sup> = Vegetarian | Mild:  Medium:  Hot: 