

SNACKS & STARTERS

CHIPS & SALSA V

HOUSE SEASONED CHIPS AND OUR ROASTED SALSA

CHIPS & DIPS V

TORTILLA CHIPS, OUR FRESH MADE GUACAMOLE AND SALSA

• SUBSTITUTE PICO DE GALLO FOR \$2 ADD PICO DE GALLO \$4

SHATTERED POTATOES V

MAINE POTATOES, BAKED, BROKEN UP AND FRIED TO ORDER, TOSSED IN OUR HOUSE SEASONING AND SERVED WITH KETCHIP

• ADD SAUCE FOR \$1

HOUSE GROUND BRISKET SLIDERS

HOUSE GROUND BRISKET, AMERICAN CHEESE, DICED WHITE ONION AND KETCHUP

SMOKED DRUMSTICKS

HOUSE SMOKED DRUMSTICKS, LIGHTLY FRIED AND TOSSED IN YOUR CHOICE OF SAUCE OR HAVE SAUCE ON THE SIDE

• ADDITIONAL SAUCES \$1

TACOS

TACOS ARE GLUTEN-FREE, LET US KNOW IF YOU HAVE AN ALLERGY.

BRISKET

SLICED SMOKED BRISKET, OUR CAROLINA BBQ SAUCE, TOPPED WITH HOUSE PICKLED RED ONIONS

PULLED PORK

SMOKED PULLED PORK, CHEESE, OUR CHIPOTLE BBQ SAUCE, PICO DE GALLO AND SOUR CREAM

LIME-TAMARI CHICKEN

LIME TAMARI CHICKEN, CHEESE, DICED WHITE ONION, POBLANOS, CILANTRO, AND TOPPED WITH OUR ZHOUG SAUCE

KOREAN TACO

SMOKED PULLED PORK, WHITE RICE, FERMENTED CHILI SAUCE, KIMCHI, HOUSE KOREAN BBQ, AND TOPPED WITH SESAME SEEDS

OUR HOUSE CLASSIC VEGETARIAN V

HOUSE CUBAN BLACK BEANS, FRESH CUCUMBER, AGAVE CITRUS SLAW, PICO DE GALLO, ZHOUG SAUCE AND SOUR CREAM

• CAN BE MADE VEGAN

SEASONAL VEGETARIAN V

ASK YOUR SERVER ABOUT OUR ROTATING VEGETABLE OPTION

FISH TACO

LOCAL HAKE, TOSSED IN OUR HOUSE LIGHT FRY BATTER, AGAVE CITRUS SLAW AND A LEMON CHILI AIOLI

BURRITOS

BURRITOS ARE SERVED WITH CHIPS AND SALSA. MAKE IT A RICE BOWL FOR A GLUTEN FREE OPTION. ADD CHIPS AND SALSA TO YOUR BURRITO BOWL FOR \$2

TRADITIONAL BURRITO

YOUR CHOICE OF PORK, BRISKET . WHITE RICE, HOUSE CUBAN BLACK BEANS, PICO DE GALLO, SOUR CREAM AND HOUSE SAUCE

OUR CLASSIC VEGETARIAN BURRITO V

WHITE RICE, HOUSE CUBAN BLACK BEANS, PICO DE GALLO, AGAVE CITRUS SLAW, CUCUMBER, ZHOUG SAUCE AND SOUR CREAM

KOREAN BURRITOS

SMOKED PULLED PORK, WHITE RICE, HOUSE CUBAN BLACK BEANS, FERMENTED CHILI SAUCE, KOREAN BBQ SAUCE, SLAW, AND KIMCHI

BRISKET BURRITO

OUR HOUSE SMOKED BRISKET, NO RICE, SERVED OPEN AT THE TOP ON A TOASTED TORTILLA, CUBAN BLACK BEANS, PICO DE GALLO, HOUSE PICKLED RED ONIONS, OUR CAROLINA BBQ SAUCE AND SOUR CREAM

SALAD

HOUSE SALAD V

ORGANIC MIXED GREENS, HOUSE CUBAN BLACK BEANS, CUCUMBER, PICO DE GALLO AND TOPPED WITH HOUSE SEASONED TORTILLA CHIPS

• HOUSE DRESSINGS: DILL RANCH, SPICY FERMENTED CHILI, CHILI VINAIGRETTE ADD: PULLED PORK, BRISKET, CHICKEN OR SEASONAL VEG \$4

BBQ PLATES

ALL BBQ PLATES COME WITH AGAVE CITRUS OR PICNIC SLAW, AND OUR HOUSE JALAPENO CORNBREAD
SUBSTITUTE ANY SIDE FOR \$2

BBQ PLATE OPTIONS

SMOKED DRUMSTICKS - 4 DRUMSTICKS & SIDES \$20
SMOKED PULLED PORK- CAROLINA BBQ, PICKLED RED ONIONS & SIDES \$20
SMOKED BRISKET - CAROLINE BBQ, PICKLED RED ONIONS & SIDES \$23

\$6

WILDCARD BBQ BOARD

SERVES 4 AND HAS CHEFS CHOICE OF ASSORTED MEATS AND SIDES

\$75

SANDWICHES & BURGERS

ALL SANDWICHES AND BURGERS COME WITH SHATTERED POTATOES

BRISKET SANDWICH

SLICED SLOW SMOKED BRISKET, CAROLINA BBQ SAUCED AND PICKLED RED ONIONS

PULLED PORK SANDWICH

SLOW SMOKED PULLED PORK, CAROLINA BBQ, TOPPED WITH SLAW

PICNIC BURGER

HOUSE GROUND BRISKET, AMERICAN CHEESE, HOUSE PICKLES, PICNIC SLAW AND CHIPOTLE BBQ SAUCE

SIDES

MAC AND CHEESE

JALAPENO CORNBREAD

SHATTERED POTATOES

AGAVE CITRUS SLAW

PICNIC SLAW

CUBAN BLACK BEANS

CORN OR FLOUR TORTILLAS

WHITE RICE

\$6 half pint \$12 full pine \$20 quart

\$4 per serving

\$5 side \$10 full order

\$4 half pint \$8 full pint \$16 quart

\$4 half pint \$8 full pint \$16 quart

\$4 half pint \$8 full pint \$16 quart

\$3

\$4

BBQ BY THE LB

SMOKED BRISKET

\$30 lb./ \$15 ½ lb.

SMOKED PULLED PORK

\$22 lb./ \$11 ½ lb.

SAUCES

CAROLINA BBQ, BLUEBERRY CHIPOTLE BBQ,

KOREAN BBQ, ZHOUG SAUCE

FERMENTED CHILI HOT SAUCE, HABAGAVE HOT SAUCE

ALL MENU ITEMS DO COME WITH SAUCE ALREADY ON THEM. ADDITIONAL PRICING IS FOR EXTRA SAUCE.

\$1 2oz/ \$2 4oz.

*CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE 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, DUE TO THE AMOUNT OF FOOD WE PREPARE IN-HOUSE AND OUR SMALL KITCHEN, WE CAN NOT GUARANTEE IT.