

## SNACKS & STARTERS

**CHIPS** \$5  
ADD DIPS: SALSA \$4 PICO DE GALLO \$5 GUACAMOLE \$6 QUESO \$6

**SHATTERED POTATOES** \$10  
MAINE POTATOES, BAKED, BROKEN UP AND FRIED TO ORDER, TOSSED IN OUR HOUSE SEASONING AND SERVED WITH KETCHUP  
- ADD A SAUCE FOR \$1

**RED CHILI NACHO** \$15  
TORTILLA CHIPS TOPPED WITH OUR HOUSE GROUND BRISKET RED CHILI, SMOTHERED IN OUR JALAPENO QUESO, TOPPED WITH DICED WHITE ONION, PICKLED JALAPENOS AND CILANTRO  
**SMOKED DRUMSTICKS** 3 for \$9 or 6 for \$16

HOUSE SMOKED DRUMSTICKS, LIGHTLY FRIED AND TOSSED IN YOUR CHOICE OF SAUCE OR HAVE SAUCE ON THE SIDE  
- ADDITIONAL SAUCES \$1


**HOUSE SALAD** \$14  
ORGANIC GREENS, CUBAN BLACK BEANS, CUCUMBER, PICO DE GALLO. TOPPED WITH HOUSE SEASONED TORTILLA CHIPS. HOUSE DRESSINGS: DILL RANCH, SPICY FERMENTED CHILI, CHILI VINAIGRETTE ADD: PULLED PORK, CHICKEN OR SEASONAL VEG \$4 BRISKET \$7

## BURRITOS


BURRITOS ARE SERVED WITH CHIPS AND SALSA

**TRADITIONAL BURRITO** \$17  
CHICKEN, PULLED PORK, OR BRISKET (\$1) WHITE RICE, HOUSE CUBAN BLACK BEANS, PICO DE GALLO, SOUR CREAM AND HOUSE SAUCE

**CLASSIC VEGETARIAN BURRITO** \$17  
WHITE RICE, HOUSE CUBAN BLACK BEANS, PICO DE GALLO, AGAVE CITRUS SLAW, CUCUMBER, ZHOUG SAUCE AND SOUR CREAM

**KOREAN BURRITO**  \$18  
SMOKED PULLED PORK, WHITE RICE, HOUSE CUBAN BLACK BEANS, FERMENTED CHILI SAUCE, KOREAN BBQ SAUCE, SLAW, AND KIMCHI

**BRISKET BURRITO** \$18  
SMOKED BRISKET, NO RICE, SERVED OPEN AT THE TOP ON A TOASTED TORTILLA, CUBAN BLACK BEANS, PICO DE GALLO, HOUSE PICKLED RED ONIONS, CAROLINA BBQ SAUCE AND SOUR CREAM

**FISH BURRITO**  \$18  
LOCAL HAKE LIGHTLY FRIED, WHITE RICE, CUBAN BLACK BEANS, AGAVE CITRUS SLAW, AND FERMENTED CHILI AIOLI

## BBQ PLATES

ALL BBQ PLATES COME WITH AGAVE CITRUS SLAW AND JALAPENO CORNBREAD - SUBSTITUTE ANY SIDE FOR \$2

### SMOKED BBQ PLATE OPTIONS

DRUMSTICKS - 4 DRUMSTICKS \$20  
PULLED PORK- CAROLINA BBQ, PICKLED RED ONIONS \$22  
BRISKET - CAROLINA BBQ, PICKLED RED ONIONS \$26

### WILDCARD BBQ BOARD

SERVES 4 AND HAS CHEFS CHOICE OF ASSORTED MEATS AND SIDES \$75

## SAUCES

**CAROLINA BBQ, BLUEBERRY CHIPOTLE BBQ,** \$1 2oz/ \$2 4oz.  
**KOREAN BBQ, ZHOUG SAUCE**  
**FERMENTED CHILI HOT SAUCE, HABAGAVE HOT SAUCE**

## RICE BOWLS

ADD CHIPS AND SALSA, CORN TORTILLAS OR FLOUR TORTILLAS \$3

**TRADITIONAL BOWL** \$17  
YOUR CHOICE OF PULLED PORK OR CHICKEN, WHITE RICE, OUR CUBAN BLACK BEANS, PICO DE GALLO, HOUSE SAUCE AND SOUR CREAM

**VEGETARIAN BOWL** \$17  
WHITE RICE, OUR CUBAN BLACK BEANS, PICO DE GALLO, AGAVE CITRUS SAUCE, CUCUMBER, ZHOUG SAUCE AND SOUR CREAM

**KOREAN BOWL**  \$18  
PULLED PORK, WHITE RICE, CUBAN BLACK BEANS, SLAW, KIMCHI, FERMENTED CHILI HOT SAUCE AND KOREAN BBQ SAUCE




**FISH BOWL**  \$18  
LOCAL HAKE LIGHTLY FRIED, WHITE RICE, CUBAN BLACK BEANS, AGAVE CITRUS SLAW, AND FERMENTED CHILI AIOLI

**BRISKET BOWL** \$18  
SMOKED BRISKET, WHITE RICE, CUBAN BLACK BEANS, PICO DE GALLO, PICKLED RED ONIONS, CAROLINA BBQ AND SOUR CREAM

## BBQ BY THE LB

**SMOKED BRISKET** \$36 lb./ \$18 ½ lb.  
**SMOKED PULLED PORK** \$26 lb./ \$13 ½ lb.

## SIDES

**MAC AND CHEESE** \$6 half pint \$12 full pint \$20 quart  
**JALAPENO CORNBREAD** \$4 per serving  
**SHATTERED POTATOES**  \$5 side \$10 full order  
**AGAVE CITRUS SLAW**  \$4 half pint \$8 full pint \$16 quart  
**CORN OR FLOUR TORTILLAS** \$3  
**CUBAN BLACK BEANS** \$4 half pint \$8 full pint \$16 quart  
**WHITE RICE** \$4  
**BEANS AND RICE**  Half Pint \$6  
TOPPED WITH DICED ONION, POBLANOS AND PICKLED RED ONIONS

## TACOS

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

**BRISKET** \$7  
SLICED SMOKED BRISKET, OUR CAROLINA BBQ SAUCE, TOPPED WITH HOUSE PICKLED RED ONIONS  
**PULLED PORK** \$6  
SMOKED PULLED PORK, CHEESE, OUR CHIPOTLE BBQ SAUCE, PICO DE GALLO AND SOUR CREAM  
**LIME-TAMARI CHICKEN** \$6  
LIME TAMARI CHICKEN, CHEESE, DICED WHITE ONION, POBLANOS, CILANTRO, AND TOPPED WITH OUR ZHOUG SAUCE  
**KOREAN TACO**  \$7  
SMOKED PULLED PORK, WHITE RICE, FERMENTED CHILI SAUCE, KIMCHI, HOUSE KOREAN BBQ, AND TOPPED WITH SESAME SEEDS  
**CLASSIC VEGETARIAN** \$6  
HOUSE CUBAN BLACK BEANS, FRESH CUCUMBER, AGAVE CITRUS SLAW, PICO DE GALLO, ZHOUG SAUCE AND SOUR CREAM  
**FISH TACO**  \$6  
LOCAL HAKE, TOSSED IN OUR HOUSE LIGHT FRY BATTER, AGAVE CITRUS SLAW AND A LEMON CHILI AIOLI

\*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.

 SPICY  
 GLUTEN FREE