

OPTION #1 Family Style BBQ

House smoked meats to include:

Brisket
Breast of Turkey
Chicken Thighs or Smoked Sausage

Sides:

Tossed salad with house ranch
Coleslaw
Jalapeno Creamed Corn
Beans
Fried Okra

Pickled onion, Jalapenos and pickles
Freshly Baked Jalapeno Cornbread and Sliced White Loaf

\$24.95 per person plus tax and gratuity

OPTION #2 Limited Menu (for groups of 50 or less)

Barbecue Plate

3-Chili Rubbed Brisket and Smoked Turkey Breast
Served with Coleslaw, Potato Salad & all the trimmings

Cobb Salad

Mixed Greens topped with House Smoked Turkey, Bacon, Blue Cheese, Egg, Tomato, Green Onion, Avocado & Croutons. Served with House Vinaigrette

Angus Beef Burger

Topped with Chopped Beef, BBQ Aoli and Homemade Pickles on a Potato Bun
Served with Fries, Add Beer Cheese or House Cured Bacon

Hose Smoked Chicken

1/2 Chicken with Pan Sauce & German Style Potato Salad

Stuffed Portabella

Texas Goat Cheese and Artichoke stuffed Portabella, Quinoa Salad & Butternut Squash Sauce

Served with Iced Tea or a Fountain Drink

\$16.50 per person plus tax and gratuity

Option #3 Plated BBQ Dinner

House Smoked Brisket & Sausage

Family Style Sides:

Green Salad
Coleslaw
Potato Salad
Beans

Pickled Onion, Jalapenos & Pickles
White Loaf & Cornbread

\$18.95 per person plus tax & gratuity

Option #4 Burger Bar

100% Angus Beef Burgers, Housemade Buns and assorted toppings:

Cheese
Chili
Bacon
Jalapenos
Grilled Onions
Lettuce
Tomato
Housemade Pickles

Served with French Fries

\$15.00 per person plus tax & gratuity

Bar options:

Beverage Tickets: Would include mixed drinks, house wine and a selection of beer. \$6 per ticket

Open Bar: to include 15 beers, house wines, frozen margaritas and mixed beverages. Liquors to include Kruto Vodka, Rebel Yell Bourbon, New Amsterdam Gin, Camarena Tequila, Cruzan Rum.

\$21.00 per person for the 1st two hours; \$14.00 for each additional hour. Plus tax and gratuity.

Cash Bar: Guests are responsible for purchasing their own beverages