

Food Menu by



APPETIZERS & SNACKS

- **Stuffed Avocado** \$8
Half an avocado stuffed with prime angus chopped brisket, jalapeño salsa verde, cilantro, & queso fresco
- **BBQ Nachos** \$12
Tortilla chips topped with choice of chopped brisket or pulled pork, queso blanco, fire roasted salsa arbol, fresh pico, cilantro lime guacamole & sour cream
- **Chips & Queso Blanco** \$6
Add 4oz chopped Brisket for \$5
- **Sweet Heat Brussels** \$7
Lightly fried Brussel sprouts tossed in a sweet & spicy peanut sauce & garnished with chopped peanuts.

BBQ PLATES \$15

1/2 lb choice of meat with 2 sides, house pickles & onions, house sauce & 2 homemade flour tortillas

Meat choices: Prime angus brisket, pulled pork shoulder

Side choices: Spanish rice, South borracho beans, green bean & tomato salad w/ cotija & almonds, creamed elote, vinegar slaw

MEATS & SIDES A LA CARTE

- Sliced Prime Angus Brisket - \$10 / half pound
- Pulled Pork Shoulder - \$8 / half pound
- Sides - \$4 individual size , \$6 for a pint

BURGERS, BBQ TACOS & SANDWICHES

- **Chopped Brisket Sandwich** \$10
With house pickles on a soft potato roll. Served w/ kettle chips
- **Pulled Pork Sandwich** \$9
With vinegar slaw & house bbq sauce. Served w/ kettle chips
- **Brisket Taco** \$6
Chopped brisket w/ cilantro lime guacamole ,jalapeño salsa, queso fresco & cilantro on a homemade flour tortilla
- **Pulled Pork Taco** \$5
Pulled pork shoulder with fire roasted salsa arbol, queso fresco, pickled red onion & cilantro on a homemade flour tortilla
- **O.G Burger** \$10
Fresh ground prime Angus brisket, griddle smashed, with American cheese, house pickles & roasted garlic aioli on a butter toasted potato roll. Served with kettle chips
- **The Hot Boi** \$10
Fresh ground prime Angus brisket, seared in buffalo sauce & topped with oxaca cheese & jalapeño ranch on a butter toasted potato roll. Served with kettle chips

****Make any burger a double patty for \$4 extra!**