



Follow the Smoke

BBQ MENU

MEATS

- ▣ Tri-Tip:
Bursting with flavor, this is a timeless classic!
- ▣ Brisket:
Smoked for 14 hours low and slow Texas style!! Always a favorite!
- ▣ Steaks (Your choice of Cut)
- ▣ Chicken Thigh:
Smoked with our secret chicken rub. Boneless, Skinless. Always a big hit!
- ▣ Pork Ribs:
Smoked to perfection. We use savory, sweet and a little heat to make this masterpiece.
- ▣ Pulled Pork:
Smoked 14 hours. We add our secret rub and our special Memphis BBQ sauce to the meat. It is a symphony of flavor in your mouth.
- ▣ Pork Loin: Lightly smoked, savory and juicy!
- ▣ Salmon
Cooked in the smoker with Applewood. Delicate flavor tender and flaky.
- ▣ Hot Links: A Texas tradition.
- ▣ Portobello Mushroom
The vegetarians Steak! We use a savory marinade and then lightly smoke the mushroom and finish with a balsamic glaze.



APPETIZERS

- ▣ Vegetable tray with Hummus:
Light and delicious.
- ▣ Caprese Skewers:
A delicious trio of Mozzarella, Tomato, an Basil with a Balsamic Glaze.
- ▣ BBQ Meatballs
- ▣ Stuffed Mushrooms with Sausage and Cream Cheese
- ▣ Meat and Cheese Platter