



Smokehouse Pit Barbecue Division

Wild, Wild West Barbecue

Picnics – Meetings – Birthdays – Weddings – Family Reunions – Graduations
“But who needs a special occasion to eat Barbeque?”

All our meats are slow smoked with Hickory, Mesquite and Oak woods.
Our Chef makes all his rubs and barbecue sauces from scratch.

Chef’s House Sauces: “sweet and tangy” or Carolina Sauce

Hickory Smokehouse Pit Barbecue Slow Smoked Meats:

*Our Signature Beef Brisket – Carolina Style Pulled Pork
Boneless Honey Brushed Chicken Slow Smoked St. Louis Style Ribs
Cajun Andouille Sausage and Beer Brats*

Honey Barbeque Beef Brisket & Hot Links

Thinly Sliced, Spice-rubbed Beef Brisket
Slow Smoked Hot Links in a White Barbeque Sauce
Spicy Baked Beans with Burnt Brisket Ends
Creamy Coleslaw
Cornbread Muffins and Honey Butter
Tea Cookies and Dessert Triangles
16.00

The Flying Pig

Slow Smoked Barbequed Pulled Pork
with Green Chile Barbeque Sauce and Brioche Slider Buns (1pp)
Buttermilk Marinated Southern Style Fried Chicken Breast (1pp)
Home Style Potato Salad and Creamy Coleslaw
Cornbread Muffins
Tea Cookies and Dessert Triangles
15.00

Tailgaters’ Choice

(Choice of one meat)
Honey Barbequed Brisket, Green Chile Barbequed Pulled Pork
or Honey Barbequed Pulled Chicken
Fresh Brioche Buns
Creamy Coleslaw
Spicy Baked Beans with Burnt Ends of Brisket
Tea Cookies and Dessert Triangles
13.00



Backyard Barbeque

Quarter Pound Barbeque Spiced Hamburgers
Quarter Pound Grilled Hot Dogs
Brioche Buns and Hot Dog Buns

“All the Fixin’s”

Ketchup, Mustard, Mayonnaise, Sliced Cheeses, Leaf Lettuce, Sliced Tomatoes,
Pickle Slices, Pickle Relish and Sliced Jalapeños,
Garden Salad with Ranch and Italian Dressings, Spicy Baked Beans with Brisket Burnt Ends
Tea Cookies and Dessert Triangles

15.50

The Pit Master--

Build your own BBQ Feast!

Choice of two of the following Meats:

Signature Beef Brisket, Carolina Style Pulled Pork, Mesquite Grilled Chicken Breast,
Pulled Honey BBQ Chicken, Slow Smoked St. Louis Style Ribs
or Andouille Sausage

Pick any two Sauces:

Chef’s Sweet and Tangy, Honey Barbecue Sauce, Green Chile BBQ,
White Barbecue Sauce or Asian BBQ

Pick your Bread:

Fresh Baked Rolls, Jalapeño Corn Muffins or Buttermilk Biscuits with Whipped Honey Butter

Pick your Salad:

Creamy Colorado Slaw, Home Style Potato Salad
Farmers’ Garden Salad or Fresh Fruit Compote

Chose Two Accompaniments:

Smoky Colorado Style Baked Beans, Creamy Four Cheese Baked Macaroni and Cheese,
Marinated Flame Roasted Vegetables or Hand Mashed Russet Potatoes
with Smoked Pork Gravy

Finish it off with a Dessert:

Homemade Peach Cobbler, Fudge Brownies or Jumbo Cookies
17.00

Barbecue Sides:

Spicy Smoked Baked Beans with Chopped Brisket 1.95
Western Style Pinto Beans 1.95
Creamy Homemade Cole Slaw 1.95
Home Style Potato Salad 1.95
Chef’s Creamy Four-Cheese Mac ‘n’ Cheese 1.95
Garlic Mashed Potatoes with Hearty Smoked Pulled Pork Gravy 1.95
Sweet Corn on the Cobb 1.95

--Ice Tea, Lemonade or Fruit Punch add 1.00 per person