



## Sandwiches

Solo = sandwich only with choice of meat served on a brioche bun

Plate = sandwich + 2 sides

### PULLED

#### **PORK \$9<sub>solo</sub>/13<sub>plate</sub>**

SLOW-SMOKED AND INFUSED WITH OUR OWN MARINADE AND RUBBED WITH OUR SPECIAL SPICE BLEND. COOKED TO PERFECTION.

### CHOPPED BEEF

#### **BRISKET \$10<sub>solo</sub>/14<sub>plate</sub>**

ANGUS BEEF BRISKET SMOKED SLOWLY FOR UP TO 10 HOURS. INFUSED WITH OUR OWN SPECIAL SPICE BLEND. TENDER SLICES FILLED WITH MOUTH-WATERING FLAVOR.

## ...ALSO

### **SIDES \$4.00**

BBQ BEANS  
JALEPENO MAC AND CHEESE  
CREAMY COLESLAW  
GARRDEN SALAD W/CILANTRO VINIGARETTE  
Add Brisket \$4.50  
Add Pork \$4.00

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## **DRINKS +\$1.50**

Bottled Water  
LaCroix Sparkling Water  
Tangerine  
Peach  
Lime  
Soda  
Dr. Pepper  
Coke  
D. Coke  
Sprite

UNSWEETENED/SWEETENED TEA

## Street Tacos

### PULLED

#### **PORK \$9<sub>solo</sub>/13<sub>plate</sub>**

2 STREET TACOS WITH OUR SLOW-SMOKED PULLED PORK. COOKED TO PERFECTION. SERVED ON CORN TORTILLAS WITH CABBAGE SLAW AND SWEET PICKLED ONIONS.

### CHOPPED BEEF

#### **BRISKET \$10<sub>solo</sub>/14<sub>plate</sub>**

2 STREET TACOS WITH OUR SLOW SMOKED ANGUS BEEF BRISKET SERVED ON CORN TORTILLAS WITH OUR HOMEMADE SMOKED SALSA, COJITO CHEESE, AND CILANTRO.

### SHREDDED

#### **JACKFRUIT \$8<sub>solo</sub>/12<sub>plate</sub>**

2 STREET TACOS SMOKED AND SHREDDED. PREPARED WITH OUR OWN SPECIAL SPICE BLEND. SERVED ON CORN TORTILLAS WITH SLAW, CILANTRO, AND VEGAN CHIPOLTE AIOLI.

## ...AND

### **ST. LOUIS PORK**

#### **Ribs \$8<sub>solo</sub>/12<sub>plate</sub>**

ST. LOUIS STYLE RIBS RUBBED WITH OUR SPECIAL SPICE BLEND. SMOKED UNTIL MOIST, TENDER AND PACKED WITH FLAVOR. NO ROLL.