



We smoke our meats in our wood burning pit for up to 14 hours. We use the perfect blend of time, spices, smoke and a Whole Lotta love.

Do to the time it takes to smoke our meats

Meats do sell out daily, come get it before its gone!

Open Tuesday-Sunday 11am-8pm (or sold out)

MEAT ONLY Meat sold by the half pound

TRI-TIP	\$11
BRISKET	\$12
PULLED PORK	\$10
PULLED CHICKEN	\$10
KEILBASA SAUSAGE	\$6

THE MAMMOTH (Feeds 4-6 people) \$90
 INCLUDES: Full Rack of PORK RIBS, TRI-TIP, Half lb of BRISKET, SAUSAGE, PULLED CHICKEN AND PULLED PORK Plus 2 REGULAR PINT SIDES & 6 dinner rolls

HALF POUND SANDWICHES

Served with 1 Regular side & house made pickles (add \$1.00) for a Premium side.

TRI-TIP	\$13
CHOPPED BRISKET	\$14
PULLED PORK w/slaw	\$12
PULLED CHICKEN	\$12
KEILBASA SAUSAGE w/slaw	\$9

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 THE "PIT MASTER" \$15
 Brisket, Pulled Pork & Sausage with crisp Cole Slaw & our house made Sweet & Smokey BBQ sauce

MEAT PLATES

All plates include 2 Regular sides dinner roll & house made pickles (add any Premium side \$1 each) Meat are 5 oz each

2 Meat Plate \$17 • 3 Meat Plate \$19
 Choice of BRISKET • TRI-TIP • PULLED PORK
 PULLED CHICKEN • SAUSAGE

RIB PLATES

ST LOUIS PORK RIB PLATE
 Half Rack \$18 • Full Rack \$29
 ST LOUIS PORK RIB COMBO PLATE
 Half Rack Pork Rib and 1 choice of meat \$29

Brontosaurus Beef Rib
 Served weekends only

KIDS (12 & UNDER)

Chicken or Pork Slider & 1 side \$7

BEVERAGES

Fountain Soda 2.00
 Tea (Unsweet Black, Sweet or Raspberry) 2.25
 Lemonade 2.25 Mineral Water 2.50 Btl Water 2.25
 Craft Beer & Wines by the Glass - See Selection

Extra Sides .75¢
 Chipotle, Cheese, Dinner Roll OR Pickles

REGULAR SIDES

Single \$3 • Pint \$7 • Quart \$13
 • BBQ Beans w/ smoked Meat
 • Mild Jalapeno Mac & Cheese
 • Cole Slaw (vinegar base)
 • Fries (Sm. \$3.95 or Lg. \$5.95)

PREMIUM SIDES

Single \$4 • Pint \$8 • Quart \$15
 • Warm Twice Baked Potato Casserole
 Cheddar cheese, sour cream, bacon and green onion
 • Organic Garden Salad
 • Creamy Broccoli Salad
 With fresh apples and dried cranberries

Organic Green Salad & 1 Regular Side \$9

Fresh mixed greens, purple cabbage, carrots, grape tomatoes, and green onions
Choice of dressing:
 Ranch, Blue cheese, Balsamic, Caesar or Pomegranate Vinaigrette
Add 4 oz of Meat
 Brisket or Tri-Tip \$6 • Pulled Chicken or Pork \$5 • Sausage \$3

41 Baker
 House smoked sea salt crusted jumbo sweet potato topped with butter, Brisket, cheddar cheese, chipotle aioli and green onion \$14
Dirty Frites
 Large Fries smothered in our cheese sauce topped with Brisket, chipotle aioli and green onions \$14