



Price List

naturally raised and always antibiotic, steroid and hormone free

PORK - SMOKED ITEMS

Belly Bacon Sliced & Slab	\$16
Shoulder/Loin Bacon	\$20/\$19
Bacon Ends	\$17
Ham Hash	\$12
Ham Roast	\$11
Ham Deli Slices & Steaks	\$11
Hocks (split)	\$11

PORK - FRESH

Rib Chops / Loin Chops	\$13/\$15
Porterhouse	\$17
Cutlets	\$12
Ground	\$8
Stew	\$8
Boston Butt	\$11
Collar Roast (Money Muscle)	\$14
Boneless Shoulder	\$12
Tenderloin	\$18
Pork Belly No Skin / Skin on	\$12/\$14
Hocks/Shanks (whole/split)	\$4
Ribs Spare/Back	\$12/\$13
Fresh Ham	\$7
Loin Roast (Boneless Lip on)	\$11
Sirloin Roast (Boneless)	\$8

PORK - OFFAL

Skin	\$3
Tongue, Lard	\$5
Liver, Kidney, Heart	\$5
Trotters	\$7
Jowl	\$15
Head	\$85/ea

PORK - *handmade* Sausages

Polish with Fresh Garlic	\$14
<u>Chorizo</u>	\$14
<u>Linguica (Portuguese)</u>	\$14
<u>Apple with Fresh Granny Smith</u>	\$14
Banger	\$14
<u>Spicy Venetian</u>	\$14
<u>Farmers Breakfast</u>	\$14
<u>Bratwurst</u>	\$14
<u>Frank 'n' Wiener (old fashion hotdog)</u>	\$14
Ham Hash	\$12

Turkey

Whole/ Half	\$10
Ground	\$17
Breast	\$14
Leg Quarter, Leg, Thigh	\$12
Wing	\$11
Breast	\$14
Feet, Head, Necks, Heart, Liver, Gizzard	\$5

Prices are per pound unless noted otherwise
 Questions? visit us at santabarbarameatco.com or
 call/text Jennifer at 805.680.9499

All items are subject to availability. All prices are subject to change without notification.

GOAT CHOPS & ROASTS

Chops (Rib/Loin)	\$30/\$26
Ground	\$19
<u>Stew (boneless/bone-in)</u>	\$19/\$16
Shank (cracked)	\$18
Roasts (Leg/Shoulder)	\$19/\$18

LAMB CHOPS & ROASTS

Chops (Rib/Loin)	\$25/\$21
<u>Ground</u>	\$15
Stew (boneless/bone-in)	\$16/\$15
Shank (cracked)	\$15
Roasts (Leg/Shoulder)	\$16/\$15

BEEF – STEAKS + other favorites

Blade Steak	\$25
Bottom Round	\$12
Chuck Eye	\$22
Denver	\$24
Flank	\$18
Flap	\$19
Flat Iron	\$24
Hanger	\$36
KC Strip	\$29
New York Strip	\$31
Porterhouse	\$33
Rib (bone-in)	\$27
Ribeye	\$30
Round	\$12
Sirloin Tip	\$13
Skirt	\$18
T-Bone	\$29
Tenderloin	\$40
Top Sirloin	\$23
<u>Ground</u>	\$10
Stew (boneless/bone-in)	\$10/\$8
Ribs (short/back)	\$17

GOAT - OFFAL

Liver / Kidney / Tongue / Heart	\$12
Neck	\$16
Soup Bones	\$10
Head	\$25/ea

LAMB - OFFAL

Liver / Kidney / Tongue / Heart	\$10
Neck	\$14
Soup Bones	\$8
Head	\$25/ea

BEEF - ROASTS

Boneless Chuck	\$12
Brisket	\$16
Center Cut Shank (Osso Bucco)	\$15
Chuck Eye	\$20
Chuck Tenders	\$15
Coulotte (Picanha)	\$21
Eye Round	\$12
Rump Roast	\$12
Shoulder Clod	\$11
Sirloin Tip	\$13
Tenderloin	\$35
Tri Tip	\$20

BEEF - Offal

Cheeks / Tongue	\$18/\$12
Fat (Unrendered)	\$5
Heart	\$10
Kidney / Liver	\$5/\$7
Bones (Soup/Neck)	\$6
Marrow Bones	\$11
Oxtail	\$16
Sweet Breads	\$17
Tongue	\$12

Jerkys

<u>Bacon - Old Fashioned Maple</u>	\$9	<u>Beef - Salt and Pepper</u>	\$11
<u>Bacon - Peppered Applewood</u>	\$9	<u>Pork - Dog Jerky Snacks</u>	\$8
<u>Bacon - Sriracha</u>	\$9		