



Price List

naturally raised and always antibiotic, steroid and hormone free

3/19/2023

PORK - SMOKED ITEMS

Belly Bacon Sliced	\$17
Belly Bacon Slab	\$16
Bacon Ends	\$18
Ham Hash	\$12
Ham Roast	\$11
Ham Deli Slices & Steaks	\$13
Hocks (split)	\$11

PORK - FRESH

Rib Chops / Loin Chops	\$13/\$14
Tomahawk / Porterhouse	\$17/\$15
Cutlets	\$0
Ground	\$8
Collar Roast / Chop	\$14/\$15
Boneless Shoulder	\$12
Tenderloin	\$18
Pork Belly Skin on	\$14
Hocks/Shanks (whole/split)	\$4/\$5
Ribs Spare	\$12
Fresh Ham	\$7

Chicken Eggs \$9 Dz

PORK - OFFAL

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

PORK - *handmade* Sausages

Spicy Italian - Venetian Style	\$15
Polish - Fresh Garlic	\$15
Farmers Breakfast Sausage	\$15
Chorizo	\$15
Bratwurst	\$15
Palace Frank n Weiner	\$15
Linguisa - Portuguese Style	\$15
Jalapeno Cheddar	\$15

Turkey

Whole/ Half	\$10
Ground	\$17
Breast	\$14
Leg Quarter	\$12
Wing	\$11

Jerkys - per package

Bacon - Old Fashioned Maple	\$9	Beef - Salt and Pepper	\$11
Bacon - Sriracha	\$9		

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

Rib Rack / Loin Chop	\$30/\$26
Ground	\$19
Stew (boneless/bone-in)	\$19/\$18
Shank	\$18
Roasts (Leg/Shoulder)	\$19/\$18

LAMB CHOPS & ROASTS

Rib Rack / Loin Chop	\$25/\$21
Ground	\$16
Stew (boneless)	\$17
Shank	\$15
Roasts (Leg/Shoulder)	\$17/\$16

BEEF – STEAKS + other favorites

Chuck Eye	\$22
Flank	\$18
Flat Iron	\$24
New York Strip	\$30
Porterhouse	\$33
Rib (bone-in)	\$27
Tomahawk	\$34
Ribeye	\$31
Sirloin Tip	\$13
Skirt	\$18
T-Bone	\$29
Tenderloin	\$40
Top Sirloin	\$23
Ground / Stew	\$10
Ribs (short) Flanken, Dino	\$17/\$21
Moroccan Sausage	\$16

GOAT - OFFAL

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

LAMB - OFFAL

Liver	\$12
Kidney / Tongue / Heart / Fat	\$10
Neck	\$14
Soup Bones	\$8

BEEF - ROASTS

Boneless Chuck	\$12
O-Bone	#N/A
Brisket	\$16
Center Cut Shank (Osso Bucco)	\$15
Chuck Eye	\$20
Coulotte (Picanha)	\$22
Eye Round	\$12
Sirloin Tip	\$13
Tenderloin	\$35
Tri Tip	\$20

BEEF - Offal

Cheeks / Tongue	\$12/\$15
Fat (Tallow - Unrendered)	\$5
Heart	\$7
Kidney / Liver	\$7/\$10
Bones (Soup/Neck)	\$6
Marrow Bones	\$11
Oxtail	\$16
Sweet Breads	\$17

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Bison	
Bison Tenderloin Steak	\$58
Bison Porterhouse Steak	\$44
Bison New York Steak	\$35
Bison Ribeye Steak	\$42
Bison Ground	\$13
Bison Stew	\$17
Bison Brisket	\$19
Bison Tenderloin Roast	\$58
Bison Tri-tip Roast	\$26
Bison Ribs - Short	\$19
Bison Liver	\$12

Water Buffalo	
Water Buffalo Tenderloin Steak	\$17
Water Buffalo Tenderloin Roast	\$22
Water Buffalo Ribeye Steak	\$17
Water Buffalo Ground	\$9

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