



Price List

naturally raised and always antibiotic, steroid and hormone free

9/16/2024

PORK - SMOKED ITEMS

Belly Bacon Sliced	\$18
Belly Bacon Slab	\$17
Bacon Ends	\$19
Ham Hash	\$17
Ham Roast	\$16
Ham Deli Slices & Steaks	\$17
Hocks (split)	\$12

PORK - FRESH

Rib Chops / Loin Chops	\$14/\$15
Tomahawk / Porterhouse	\$18/\$16
Cutlets	\$10
Ground	\$9
Collar Roast / Chop	\$15/\$16
Boneless Shoulder	\$13
Tenderloin	\$19
Pork Belly Skin on	\$15
Hocks/Shanks (whole/split)	\$5/\$6
Ribs Spare	\$13
Fresh Ham	\$8

Chicken Eggs \$9 Dz

PORK - OFFAL

Skin	\$4
Tongue, Lard	\$6
Liver, Kidney, Heart	\$6
Trotters	\$8
Head	\$85/ea

PORK – handmade Sausages

Polish - Fresh Garlic	\$16
Farmers Breakfast Sausage	\$16
Chorizo	\$17
Bratwurst	\$16
Italian w/red wine	\$17
Jalapeno Cheddar	\$18
Italian w/red wine	\$17
Chorizo Verde	\$18

Turkey

Whole/ Half	\$14/\$15
Ground	\$20
Breast	\$19
Leg Quarter	\$18
Wing	\$14

Jerkys - per package

Bacon - Old Fashioned Maple	\$11	Beef - Salt and Pepper	\$13
Bacon - Sriracha	\$11		

Prices are per pound unless noted otherwise
 Questions? visit us at santabarbarameatco.com or
 call/text 805.364.2346

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

GOAT CHOPS & ROASTS

Rib Rack / Loin Chop	\$34/\$30
Ground	\$26
Stew (boneless/bone-in)	\$26/\$21
Shank	\$22
Roasts (Leg/Shoulder)	\$23/\$22

LAMB CHOPS & ROASTS

Rib Rack / Loin Chop	\$29/\$25
Ground	\$20
Stew (boneless)	\$21
Shank	\$19
Roasts (Leg/Shoulder)	\$21/\$20

BEEF – STEAKS + other favorites

Chuck Eye	\$24
Flank	\$20
Flat Iron	\$30
New York Strip	\$32
Porterhouse	\$35
Rib (bone-in)	\$29
Tomahawk	\$36
Ribeye	\$33
Sirloin Tip	\$15
Skirt	\$20
T-Bone	\$31
Tenderloin	\$42
Sirloin	\$16
Ground / Stew	\$10
Ribs (short), Dino	\$20/\$23

GOAT - OFFAL

Liver / Kidney / Tongue / Heart	#N/A
Neck	\$20
Soup Bones	\$10

LAMB - OFFAL

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

BEEF - ROASTS

Boneless Chuck	\$19
Brisket	\$18
Center Cut Shank (Osso Bucco)	\$17
Chuck Eye	\$22
Coulotte (Picanha)	\$24
Eye Round	\$14
Sirloin Tip	\$15
Tenderloin	\$37
Tri Tip	\$22

BEEF - Offal

Cheeks / Tongue	\$14/\$17
Fat (Tallow - Unrendered)	\$7
Heart	\$9
Kidney / Liver	\$9/\$14
Bones (Soup/Neck)	\$8
Marrow Bones	\$13
Oxtail	\$18
Sweet Breads	\$19

Prices are per pound unless noted otherwise
 Questions? visit us at santabarbarameatco.com or
 call/text 805.364.2346

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

BISON – STEAKS + other favorites

Bison Tenderloin Steak	\$58
Bison Porterhouse Steak	\$44
Bison Hanger Steak	\$45
Bison New York Steak	\$35
Bison T Bone Steak	\$39
Bison Rib Steak	\$38
Bison Ribeye Steak	\$42
Bison Top Sirloin Steak	\$29
Bison Tomahawk Steak	\$42
Bison Ground	\$15
Bison Stew	\$19
Bison Ribs - Short	\$19

BISON - ROASTS

Bison Brisket	22
Bison Tenderloin Roast	55
Bison Center Cut Shanks	22
Bison Eye Round Roast	29
Bison Boneless Chuck Roast	20
Bison Tri-tip Roast	26
Bison Chuck Petite Tenders	26
Bison Liver	12

Prices are per pound unless noted otherwise
 Questions? visit us at santabarbarameatco.com or
 call/text 805.364.2346

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