CUCKOOS NEST BBQ POP UP MENU 12/3/22

*Pre Order @ www.CuckoosNestBBQ.com * Menu subject to change without notice, however we do try our best to remove sold out items from the online ordering system. * We will sell out so order early * Meats include bread, pickles, onion, sauce. We exclusively smoke our meat with oak.

Pitmaster - Jesse McGough 310.569.2726

SMOKED MEAT - PRICED PER POUND (EXCEPT WHERE NOTED WITH *)

Wagyu Brisket
American Wagyu - Mishima Reserve. Lean, Fatty or Combo. Kosher sea salt, coarse black pepper

Pulled Pork
Competition grade Duroc pork - Compart Farm.
Hand rubbed, hand mopped & gently hand pulled

Italian Sausage 2 for \$12 / 6 for \$29 Smoked Chicago-style Italians (house ground Duroc pork, fennel, oregano, salt, pepper, Chianti) smoked in a bath of Miller High Life & white onion & grate finished

Baby Back Ribs * Half \$22 Whole \$39 Competition grade Duroc pork - Compart Farm. *Half or Full Rack*

Chicken * Half \$22 Whole \$39 Mary's organic free range chicken. Spatchcocked, rubbed, mopped & smoked. *Half or Whole Bird*

SIDES

Mixed Green Salad Pint \$5 Quart \$9 Organic Romaine, Red & Green lettuce, tomato, onion, Persian cucumber, shaved Parmesan and house balsamic

Ham & Bean Soup

Smoked Kurobuta ham, house hock stock, Great
Northern white beans, carrot, onion, celery,
ginger, mustard, High West American Prairie
bourbon, Vermont maple syrup

Turkey Enchilada Soup Pint \$8 Quart \$15 Smoked turkey, turkey bone broth, Jasmine rice, onion, tomato, bell pepper, jalapeño, poblano, ancho, epazote, oregano, salt, pepper

Pork \$ Beans Pint \$8 Quart \$15 14 hour smoked pork shoulder, onion, hock stock, brown sugar, molasses, beans, bacon, Vermont maple syrup, Maker's Mark bourbon