

CUCKOOS NEST BBQ – POP UP MENU 3/25/23

Pitmaster – Jesse McGough 310.569.2726

Priced per Pound Unless Noted with *

Wagyu Brisket **\$39/lb**
American Wagyu – Mishima Reserve. Lean, Fatty or
Combo. Kosher sea salt, coarse black pepper

Pulled Pork **\$39/lb**
Competition grade Duroc pork – Compart Farm.
Hand rubbed, hand mopped & gently hand pulled

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

Baby Back Ribs * **Half \$22 Whole \$39**
Our signature Compart farms competition ribs.
Rubbed, mopped and smoked until they fall off the
bone

Homemade Sausage – **2 for \$15 6 for \$39**
Longaniza *
Ground pork, garlic, salt, pepper, anise, paprika

The Coleslaw **Pint \$8 Quart \$15**
Napa & red cabbage, carrot, scallion, bell pepper.
Sesame mustard BBQ vinaigrette & Virginia
peanuts on the side

Pork \$ Beans **Pint \$9 Quart \$17**
14 hr smoked pork shoulder, onion, hock stock,
brown sugar, molasses, beans, bacon, Vermont maple
syrup, Maker's Mark bourbon, white wine vinegar,
mustard seed

Loaded Mashed Potatoes **Pint \$9 Quart \$17**
Idaho Russet potatoes hand whipped with Irish
butter, organic heavy cream, smoked Christopher
ranch garlic and Wisconsin cheddar. Topped
w/scallions & house bacon crumbles

Meaty Minestone Soup **Pint \$9 Quart \$17**
Ground Wagyu, tomato, squash, green bean,
garbanzo bean, potato, turnip, carrot, celery,
kale, Chianti, salt, pepper, oregano