

CUCKOOS NEST BBQ POP UP MENU

*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 **\$39/lb**
American Wagyu - Mishima Reserve. Lean, Fatty or Combo. Salt & pepper rub, smoked.

Pulled Pork **\$35/lb**
Competition grade Duroc pork - Compart Farm. Plunged in white wine and Dijon mustard then hand rubbed, smoked, mopped and gently pulled.

Baby Back Ribs * **Half \$23 Whole \$39**
Competition grade Duroc pork - Compart Farm.
Half or Full Rack

Chicken * **Half \$19 Whole \$35**
Mary's organic free range chicken; spatchcocked, rubbed, mopped & smoked. *Half or Whole Bird*

Hungarian Sausage * **Two - \$14 Six \$35**
Competition grade Duroc pork - Compart Farm. Ground, seasoned, stuffed & smoked in-house

SIDES

Peruvian Rice & Beans **Pint \$10 Quart \$19**
Aji Verde jasmine rice, Peruvian Mayacoba beans, 12hr house smoked pork shoulder, onion, peppers, coriander, Cotija cheese, spices

Mashed Potatoes **Pint \$8 Quart \$15**
Idaho Russet potatoes hand whipped with Irish butter, organic heavy cream, smoked Christopher ranch garlic and Wisconsin cheddar. Topped w/scallions & house bacon crumbles

The Coleslaw **Pint \$7 Quart \$13**
Napa & red cabbage, carrot, scallion, bell pepper, Italian parsley. Sesame mustard BBQ vinaigrette & Virginia peanuts on the side

Watermelon Salad **Pint \$7 Quart \$13**
Watermelon, feta, mint, balsamic.