



(707) 546-8404 [willowsidemeatsllc@gmail.com](mailto:willowsidemeatsllc@gmail.com)  
 3421 Guerneville Rd. Santa Rosa, Ca 95401

## Custom Cut and Wrap

Cut & Paper Wrap	\$1.10/lb	\$70 minimum domestic meats, \$85 minimum wild pig, \$100 minimum all other wild game.
Cut & Vacuum Seal	\$1.20/lb	\$80 minimum domestic meats, \$95 minimum wild pig, \$110 minimum all other wild game.

### Additional Charges:

Bulk Sausage	\$2.39/lb	
Butterflied Leg of Lamb/Goat	\$3.00/leg	
Deboning Charge	\$3.00	For shoulders and legs on lamb and goat only.
Divide Charge	\$4/half	Splitting a lamb or goat into two separate orders.
Extra Hang Time	\$0.20/lb	For beef that are aged longer than 2 weeks.
Fresh Linked Sausages	\$3.50/lb	15 pound minimum per sausage flavor.
Fresh Linked Sausages with Jalapenos and Cheese	\$4.00/lb	15 pound minimum per sausage flavor.
Smoked Linked Sausages	\$4.45/lb	15 pound minimum per sausage flavor.
Smoked Linked Sausages with Jalapenos and Cheese	\$4.99/lb	15 pound minimum per sausage flavor.
Smoked Meats	\$1.60/lb	Hams, ham hocks, bacon, canadian bacon, etc.

For questions on ranch slaughtering , or to schedule an appointment please contact our ranch slaughterer, Gabe Naredo, at (707)889-2340

**\*\* Pricing as of January 2023. Pricing subject to change without notice.\*\***