

The meat you bring us is the meat you get back. We never mix customers meats!

## **SCOTTIE'S GOURMET MEATS (509) 780-2876**

### **Prices Effective January 1<sup>st</sup>, 2026**

#### **Deboning:**

Deer/Wild Pig: \$125 Bear: \$150 Elk: \$225 Moose: \$275

#### **Full Cut & Wrap: Does not include specialty items.**

Wild Pig: \$150 + \$2.25/lb. for bulk ground

Deer/Antelope: \$175 + \$2.25/lb. for burger

Elk: \$350 Moose: \$450 + \$2.25/lb. for burger

**All Prices on sausages, snack sticks, are based on wet weight after 20% beef fat added.**

#### **JERKY \$7.25/lb.**

10lb Minimum per Flavor

Pepper Garlic, Teriyaki, Spicy Teriyaki,

#### **Pepperoni \$5.50/lb. + Add-Ons 10lbs Min per flavor**

Regular, Hawaiian, Teriyaki, Spicy Teriyaki, Jalapeno & Mango Habanero

#### **Summer Sausage \$5.50/lb. + Add-Ons 10lbs Min per flavor**

Regular, Jalapeno, Mango Habanero, Hawaiian

#### **Breakfast Sausage \$5.25/lb. 10lb Min per flavor**

Regular, Spicy, or Maple

#### **Sausage Flavors: Bulk: \$5.25/lb, Links \$5.75/lb. +Add-Ons 10lbs Min. per flavor**

Italian: Regular or Spicy

#### **Brats: \$5.75/lb. +Add-ons 10lbs Min per flavor**

#### **Kielbasa and Polish Sausage (New 2026!) \$6.25/lb +Add-Ons 10lb Min per flavor**

#### **Landjagers (Also New 2026!) \$9.00/lb +Add-Ons 10lb Min per flavor**

Landjagers are traditionally a dry cured, extremely flavorful German Sausage, we have replicated the flavor and the texture without the lengthy dry curing process! These are truly worth a try! **Please expect a few more days on processing turnaround.**

#### **Burger Grinding**

\$2.25/lb.

#### **Add-Ons:**

Jalapenos or Habanero Flakes: \$.75/lb.

Mango or Pineapple: \$.75/lb.

High Temp Cheese: (Cheddar or Pepperjack) \$1.25/lb.

#### **Carcass Disposal Fee: Deer/Bear/Pig: \$10 Elk/Moose: \$20**

**\$175 MINIMUM SHOP FEE FOR ALL ORDERS**