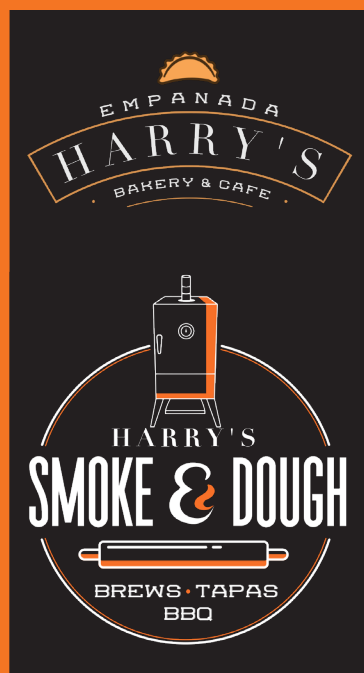


Friday
July 4

Independence Day CATERING MENU



Smoked Dishes

Cafecito Rub Brisket, 15-hour hickory smoked whole USDA Prime Black Angus Beef Demkota Farms hot brisket with flat and juicy point, butcher paper wrapped - (feeds 12-13) 250

Pulled Pork, 12-hour hickory and cherry wood smoked bone-in pork butt, barbecue rub, 20-ounce house Guava-Ancho BBQ sauce (feeds 8-10) 140

Baby Back Ribs, 4-hour smoked full rack, house domino rub, signature mop, Guava-Ancho BBQ sauce 35

Al Pastor Pork Belly, 4-hour smoked Duroc belly pork, Ancho, Guajillo & Anchoite rub, smoked pineapple, (feeds 5) \$105

Brisket Burnt Ends Lover, 4 burnt ends empanadas, 2 pounds of smoked brisket ends, pickled red onions (feeds 4) \$85

Desserts

Smoked Flan, Baked in smoker, vanilla, caramel drizzle 45

Key Lime Pie, 35
Fresh lime juice, meringue

Pecan Pie, 35
Buttery crust, toasted pecans

Sides

Truffle Bacon Mac and Cheese, 40 (3lb) Cheese blend, truffle oil, bacon

Potato Salad, 26 (2lb) Fresh dill, egg, ancho, mayo, celery

Cornbread Loaf, 20 with 4-oz honey brown butter side

Ranch Slaw, 11 (1lb) Cabbage, carrots, homemade dill Ranch

Brisket Baked Beans, 12 (1lb) Smoked Brisket, molasses, onion

Pre-order your family meal for the 4th of July. Call us at 786-313-3888 or 786-362-5698 to reserve.

Smokehouse will be open for in-person dining with full menu plus Smoked Burger Menu.

Independence Day pre-orders will be taken until Sunday, June 30th