CHEF DRIVEN BARBECUE

MIAMI BARBECUE FLAVOR



CATERING MENU

4013 SW 152ND AVE MIAMI FL

FROM THE PIT

W/ HOUSE DILL PICKLES & SWEET PICKLED RED ONION

WHOLE CAFECITO RUBBED BRISKET

15-HOUR SMOKED USDA PRIME ANGUS BRISKET, CHIMICHURRI 250



4-PACK CHEDDAR SAUSAGE

BRISKET PRIME BEEF, ANCHO CHILL 30

WHOLF PILLED PORK

12-HOUR SMOKED PORK BUTT, BOTTLE HOUSE BBO SAUCE 135

FULL RACK BABY BACK RIBS

DOMINO RUB, 4-HOUR SMOKED PORK RIBS, GUAVA-ANCHO BBO 35



4LB PORK BELLY AL PASTOR (SLICED)

ANCHO & PASILLA CHILI, ACHIOTE, SMOKED PINEAPPLE 10

DESSERT

SMOKED FLAN, BAKED IN SMOKER, VANILLA, CARAMEL DRIZZLE 43

SIDES

TRUFFLE MAC & CHEESE (3 LBS)

HOUSE 3-CHEESE BLEND, WHITE TRUFFLE OIL, NIMAN RANCH UNCURED SMOKED APPLE CIDER BACON 38

BAKED BEANS (3 LBS)

NAVY BEANS, SMOKED PINEAPPLE, ONION 25

CORN BREAD LOAF

WILD HONEY, YELLOW CORN, BUTTER 15

COLESALW (3 LBS)

COLORED CABBAGE, CARROTS, MAYO, GRAIN MUSTARD, VINEGAR 22

PASTRAMI TEOUEÑOS

25 HOUSE CURED & SMOKED PASTRAMI, WHITE CHEESE 55

SMOKED GOUDA & HAM CROQUETAS

25 DOUBLE SMOKED HAM, HOUSE SMOKED GOUDA CHEESE 60