

A LA CARTE MENU

MEATS

Minimum of \$150 order. All come w/ Housemade Sweet and Spicy BBQ Sauce

Full St. Louis Ribs by the Slab

Sweet and savory smoked in Cherry & Apple Wood

Grilled and Smoked Half Chicken

Savory smoked in Cherry & Apple Wood

Brisket By The Pound

Texas style salt and black pepper rubbed, smoked in Oak Wood

Grilled Tri-Tip By The Pound Or Slab

Housemade spices grilled in Lump Oak Charcoal

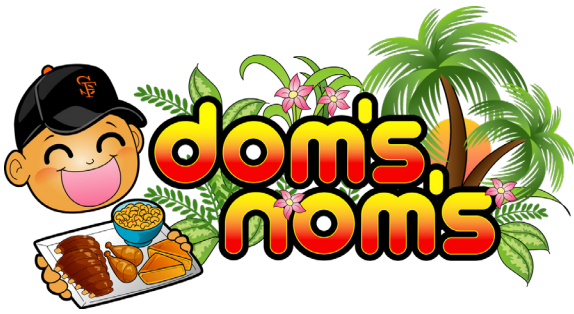
Smoked Pork Belly By The Pound Or Slab

Housemade savory rub smoked in Cherry & Apple Wood

Pulled Pork By The Pound

Sweet and savory smoked in Cherry & Oak Wood

Ask for Grilled Pork Belly (Liempo) Filipino Style



A LA CARTE MENU

SIDES

Homemade Mac N' Cheese

Creamy, 3 cheese blend, topped with toasted panko

Savory & Sweet Baked Beans

Slow cooked w/ seasonal vegetables good for vegetarian dish

Classic Potato Salad

creamy dressing w/ celery, onion, egg, scallions

Pasta Salad

tossed in roasted red bells vinaigrette, seasonal vegetables, olives, capers

Grilled Seasonal Vegetables

squash, zucchini, bells, asparagus, etc

Kale Slaw

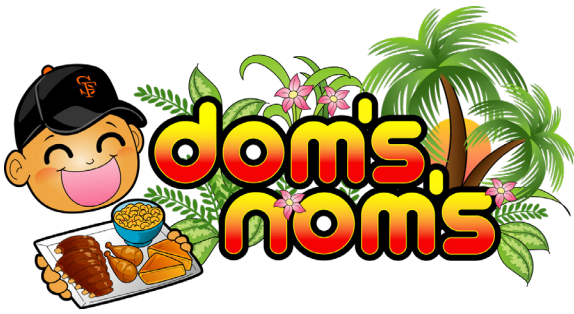
Cranberries, carrots, slivered almonds, pepitas, house made vinaigrette

Corn Bread or Corn Muffin

House made batter

Traditional Filipino Cassava Cake

Grated Yuka, brown sugar, milk



A LA CARTE MENU

MEAT BY TRAY

Available in medium or large size pans

Grilled Chicken Wings

Housemade rub, grilled, spicy and bbq sauce

Grilled Chicken Thighs & Drumstick

Housemade rub, grilled, spicy and spicy bbq sauce

Smoked Meatballs

Freshly made meatballs, spicy and sweet bbq sauce

Traditional Pork Lumpia

PLATTERS

Crudite Platter

Seasonal vegetable platter with ranch

Artichoke, Spinach & Jalapeno Dip

Tortilla chips or pita chips

Cheese Platter

Assorted cheese, served with water crackers