

ENTREES

PULLED PORK\$13.95
Slow roasted pork shoulder & house rub,
served with hot BBQ sauce on the side
SANPETE GRILLED CHICKEN\$14.95
Grilled, marinated chicken breast
Grinea, marmatea emeken breast
SLOW ROASTED TURKEY\$15.25
Slow roasted turkey breast, served
with Alabama BBQ sauce on the side
SMOTHERED PORK CHOP\$15.85
Seasoned and grilled pork chop, smothered
in rich onion gravy
TEQUILA LIME CHICKEN\$15.50
Citrus marinated grilled chicken thighs, topped
with cilantro, diced onions, lime wedges & crema
PORK SPARERIBS\$15.85
Slow cooked spareribs with a choice of sweet and spicy
glaze or smokey BBQ sauce
BEEF BRISKET\$19.50
Slow cooked brisket in our house blend.
GRILLED HOT DOGS
AND BEER BRATS\$15.75
A combo of grilled hot dogs & traditional German bratwurst,
includes buns, condiments, sauerkraut, & spicy brown
mustard,
GRILLED HOT DOGS
AND BEEF SLIDERS\$17.75
A combo of grilled hot dogs & our beef sliders, includes buns, condiments, & burger
toppings

SIDES

BBQ MENU

MAC AND CHEESE

MASHED POTATAOES

Choice of homestyle, garlic, or cheddar garlic

HOMESTYLE BAKED BEANS

PICNIC PASTA SALAD

Bowtie pasta, diced ham, & cheddar cheese in a mustard dill sauce

STREET CORN

Sweet kernel corn with a semispicy cotija crema & pico de gallo

BROCCOLI APPLE SALAD

Fresh broccoli, diced apples, chopped bacon & red onions in a sweet poppy seed dressing

MAC SALAD

ROASTED RED POTATOES

Rosemary red potatoes roasted with onions, bacon & cheese

HOME-MADE CORN BREAD

COLLARD GREENS

All entrees are served with our house chopped salad & dressing, two side dishes, rolls with butter, cranberry lemonade & ice water.

To include a second entree, add \$3.95 to the higher priced item.

Prices includes a choice of tan plates with black plasticware or clear. For china, call for a quote.
All catered events are subject to a 25% service charge and a Utah prepared food sales tax. Actual final charges will be based on the number of guests booked or number of guests in attendance; whichever is greater.