



# BBQ MENU

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## ENTREES

**PULLED PORK.....\$12.75**

*Slow roasted pork shoulder & house rub, served with hot BBQ sauce*

**SANPETE GRILLED CHICKEN.....\$13.75**

*Grilled, marinated chicken breast*

**SLOW COOKED TURKEY.....\$13.25**

*Slow roasted turkey breast, served with warm BBQ sauce*

**SMOTHERED PORK CHOP.....\$14.50**

*Seasoned and grilled pork chop, smothered in rich onion gravy*

**TEQUILA LIME CHICKEN.....\$14.25**

*Citrus marinated grilled chicken thighs, topped with cilantro, diced onions, lime wedges & crema*

**GRILLED BEER BRATS.....\$13.50**

*Traditional German bratwurst, includes buns, condiments, sauerkraut, & spicy brown mustard*

**PORK SPARERIBS.....\$14.50**

*Slow cooked spareribs with a choice of sweet and spicy glaze or smokey BBQ sauce*

## SIDES

**MAC AND CHEESE**

**GARLIC CHEDDAR MASHED**

**MOLASSES BAKED BEANS**

**PICNIC PASTA SALAD**

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

**STREET CORN**

*Sweet kernel corn with cotija crema & pico de gallo*

**BROCCOLI APPLE BACON 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*

*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 \$2.75 to the higher priced item.*

*Prices include black plasticware. For china, call for a quote. All catered events are subject to a 20% service charge and a 7.85% 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.*