

MAIN MENU

STARTING LINEUP

THE FLYING WEDGE

Oak Smoked or fried Korean-style whole XL wings with served with crudités and your choice of sauce and dip

Sauces: House-fermented sambal sauce, sweet & spicy vinegar glaze, soy garlic sauce

Dips: Blue cheese, herby ranch, honey mustard

TOGARASHI-SEASONED CHICHARRONES

Smoky pimento cheese

FRIED DILL PICKLES

Housemade hot and garlicky pickles fried crispy and served with house buttermilk ranch

SMOKED CHICKEN NACHOS

Shredded smoked chicken, tortilla chips, salsa verde, queso, pico de gallo, ranch, radish, and cilantro

Sub Texas red brisket chili (+3)

LECHON KAWALI BURNT ENDS

Garlic chili and coconut vinegar glaze, fried garlic, shallots, and cilantro

DIRTY FRIES

Skin-on fries topped with queso, buttermilk crema, and green onion

Add bacon (+3), chili (+3), or both (+5)

BBQ SUNDAE

XL smoked baked potato with house-smoked meat of choice, caramelized and pickled onions, mac and cheese, BBQ baked beans, sweet and spicy sauce, sour cream, and queso drizzle

SMOKED BRISKET SPRING ROLLS

Caramelized onions, cabbage, cheddar, peppers, and BBQ sauce with a side of BBQ aioli

TRIO OF SLIDERS

Chopped pork, brisket, and shredded chicken on milk bread rolls with creamy slaw

TOWER OF POWER (SERVES 3-4)

Nachos, Fried Pickles, Smoked Brisket Egg Rolls and Chicharrones with Smokey Pimento Cheese.

ON THE GREEN

THE GIMME PUTT

Traditional house salad with radish, tomatoes, pickled onions, cucumbers, fried onions, and creamy mustard vinaigrette

THE RANDALL COBB

Chopped romaine and iceberg, smoked chicken, house bacon, roasted tomatoes, aged cheddar, avocado, pickled eggs, croutons, and lemon vinaigrette

ALL HAIL CAESAR

Chopped romaine, parmesan crisps, croutons, fried capers, and classic Caesar dressing

PORK RULES EVERYTHING AROUND ME

Crispy lechon, house bacon, herbs, melon, arugula, and honey yuzu vinaigrette

Add smoked shredded chicken (+2), chopped brisket (+3), bacon (+3), or smoked tofu and mushrooms (+2)

HOUSE-SMOKED MEATS? WE GOTCHA.

BEEF BRISKET (½ lb mixed sliced)

Smoked 16 hours

CAROLINA CHOPPED PORK BBQ (½ LB)

Drizzled with Evons' NC spicy vinegar sauce

GLAZED ST. LOUIS PORK RIBS (½ RACK)

Glazed in Banana BBQ sauce, finished with our dry spice

ORGANIC SMOKED CHICKEN (½ A BIRD)

Brined, smoky, and juicy, served with Alabama white sauce

SMOKED TOFU AND OYSTER MUSHROOMS (½ LB)

We even have y'all covered—smoky, spicy, and vegan-friendly

WINNING COMBOS

#1 PIG + PIG

¼ lb Carolina Chopped Pork BBQ

½ Rack of Glazed St. Louis Pork Ribs

#2 BEEF + BIRD

¼ lb Sliced Beef Brisket

¼ Organic Smoked Chicken

#3 BIRD + PIG

¼ Organic Smoked Chicken

½ Rack of Glazed St. Louis Pork Ribs

IF IT'S IN BREAD, IT'S A SANDWICH

CLASSIC SMASHY

Cheese-stuffed brisket burger, shredded lettuce, tomato, pickles, mustard, and diced onions

SMOKY PIMENTO CHEESE TOASTIE

Caramelized onions, tomato, and arugula

Add bacon (+3), chicken (+2), or brisket (+3)

XP BLT

Heaps of house-smoked bacon, green herb mayo, shredded lettuce, tomato, pickles, and red onions on toasted sourdough

CAROLINA PULLED PORK SANDO

Pulled pork, Carolina spicy vinegar sauce, and creamy slaw on toasted milk bread

ON THE SIDELINES (PUT ME IN COACH)

BRAISED GREENS WITH SMOKED TURKEY

MAMA'S BAKED MAC + CHEESE

BBQ BRISKET BAKED BEANS

CUCUMBER + TOMATO SALAD

CREAMY COLESLAW

SKIN-ON FRIES

SMOKED POTATO SALAD

TEXAS RED BRISKET CHILI

OVERTIME

BANANAMISU

Delicious confluence of Banana Pudding and Tiramisu. Pretty Dope IMO

SEASONAL FRUIT COBBLER

With ice cream and whiskey caramel sauce

MOORENKO'S ICE CREAM + SORBET

HOUSE MADE YEAST DONUTS

Seasonal Flavors, ask your server for today's choices