

AUSTIN TX BARBECUE



Served Saturday and Sunday from 10 am to 4 pm. Ask your server for details.



HICKORY SMOKED BUFFALO WINGS 8.50

Blue cheese / buttermilk & herb

NASHVILLE HOT WINGS / JUMBO SHRIMP 8.50 / 12.50

Ranch

BRISKET CROQUETTES 8.50

Smoked garlic mayo

PULLED PORK CROQUETTES 750

Roasted garlic aioli

MOZZARELLA STICKS 7.50

Red currant & port bbq

SMOKED BRISKET CHILLI NACHOS 8.50

Corn chips, barbecue brisket chilli, sour cream, cheese sauce, vidalia onion, jalapenos



WING WEDNESDAY £20

All you can eat wings of your choice & unlimited iced tea



We only use the best hickory wood from America and simple seasoning to bring world class smoked barbecue fresh from our smokers to your table, we NEVER reheat our barbecue.

BY THE POUND

Prices per pound (approx. 500gr), order by quarters, halves or wholes. All served with homemade dill pickles, fresh-cut vidalia onions and our range of signature barbecue sauces PRICES 1/4 LB / 1/2 lb / 1 lb

WINGS 525 /9.75 /19.00

PULLED PORK 6.75 / 13.25 / 26.00

ST. LOUIS PORK RIBS 6.75 BONE / 13.25 2 BONES / 26.00 1/2 RACK / 48.50 RACK

USDA BEEF BRISKET 8.75 /17.50 /35.00 /75.00 1/2 BRISKET /135.00 WHOLE BRISKET

30-DAY DRY AGED BEEF RIB 1875 bone /4850 rack (3 bones)

HOT LINKS 525 /9.75 /19.00

BLOOD SAUSAGE 525 /9.75 / 19.00

CARNIVORE PLATTER 28.00 PER PERSON

A selection of all our smoked meats (price per person, $\min \; 2 \; \mathsf{pax})$

BARBECUE SANDWICHES

All sandwiches come with free ice tea, onions, original BBQ sauce & homemade dill pickle.

Add Cheeseburger patty to any sandwich +3.50

PULLED PORK 12.50

Coleslaw, carolina BBQ

CHOPPED BRISKET 12.50

choose lean, moist or 1/2 & 1/2

THE MELTDOWN /3.50

Chopped brisket, Stornoway black pudding, onion rings, cheese sauce

CUBANO *13.50*

Pulled pork, hot links sausage, American cheese, mustard, pickles

JUICY LUCY 14.50

Chopped brisket, hot links sausage, slaw, pickles, onions

ICED TEAS

ORIGINAL 5.50, PEACH 5.75, HOMEMADE LEMONADE 5.50
ARNOLD PALMER 1/2 ice tea, 1/2 homemade 1emonade 5.75



SINGLE / DOUBLE

CHEESEBURGER //.50 / +3.50

30-day dry aged 6oz ground chuck steak, marrow butter glaze, American cheese, fresh cut vidalia onion, Red Dog sauce. ADD BACON $+\pounds1$

PEANUT BUTTER BURGER 13.50 /+3.50

30-day dry aged 6oz ground chuck steak, marrow butter glaze, applewood smoked bacon, mozzarella cheese, peanut butter sauce, roasted garlic mayo

BEYOND MEAT (VEGGIE) /3.50 / +3.50

American cheese, mixed leaves, heritage tomato, fresh cut vidalia onion, homemade dill pickles, Red Dog sauce

DOOMSDAY DEVICE (SPICY) 14.50 /+3.50

30-day dry aged 6oz ground chuck steak, marrow butter glaze, NY state cheddar, habaneros, sour cream, fried jalapeños, fresh cut vidalia onion

GOOEY LOUIE 14.50 / +3.50

30-day dry aged 6oz ground chuck steak, marrow butter glaze, applewood smoked bacon, mozzarella sticks, American cheese, fresh cut vidalia onion, Red Dog sauce

PHILLY CHEESEBURGER 14.50 / +3.50

30-day dry aged 6oz ground chuck steak, marrow butter glaze, wafer thin rib eye, caramelised onions, cheeze wiz, Red Dog sauce



MARINATED, FLOURED, FRIED, AND DOUSED IN A SAUCE SPICED WITH CAYENNE PEPPER AND BROWN SUGAR, A SPECIALITY OF NASHVILLE, TN.



PLATES

TENDERS 11.50

3 jumbo tenders w/side of homemade dill pickles, slaw and fry sauce/ranch

WINGS 11.50

 $6\ \mbox{wings}$ w/side of homemade dill pickles, slaw and fry sauce/ranch

PIECES 11.50

3 pieces w /side of homemade dill pickles, slaw and fry sauce/ranch $\,$

SHPIMP 14 50

6 jumbo shrimp w/side of homemade dill pickles, slaw and fry sauce/ranch

HOT CHICKEN & FRENCH TOAST 14.50

Your choice of tenders, wings or pieces $\ensuremath{\mathsf{w}}\xspace/\ensuremath{\mathsf{s}}\xspace$ of butter and $\ensuremath{\mathsf{s}}\xspace$ yrup

LOADED HOT FRIES 8.50

Hot Nashville chicken tenders, cheese sauce, coleslaw, Red Dog sauce, pickles, ranch



PUNISHER MK2 /4.50 / +3.50

30-day dry aged 6oz ground chuck steak, marrow butter glaze, chopped pork,applewood smoked bacon, original BBQ sauce, American cheese, fresh cut vidalia onion, roasted garlic mayo

HICKORY 14.50 / +3.50

30-day dry aged 6oz ground chuck steak, marrow butter glaze, chopped brisket,original BBQ sauce, onion ring, American cheese, fresh cut vidalia onion, roasted garlic mayo

WHEN BOUFFALANT MET PATRICIA 15.50 /+3.50

30-day dry aged 6oz chuck steak, American cheese, Nashville hot chicken thigh, bacon, jalapenos, cheese sauce, caramelised onion, Red Dog sauce

CRONUS: TITAN RULER OF THE UNIVERSE 1950 /+350

30-day dry aged 6oz ground chuck steak, marrow butter glaze, chopped brisket, pulled pork, hot links sausage, mozzarella sticks, American cheese, pickles, peach bourbon barbecue, smoked garlic mayo

DEVASTATOR 21.00

Three 30-day dry aged 6oz ground chuck patties, marrow butter glaze, applewood smoked bacon, 3 \times American cheese, 100gr chopped pork, roasted garlic mayo, original BBQ, fresh cut vidalia onion

BURGERS

SINGLE / DOUBLE

THE SANDO 11.00 / +3.25

Boneless thigh, fry sauce, coleslaw, cheese sauce, house pickles

LTB 12.50 / +3.25

Boneless thigh, applewood smoked bacon, lettuce, hash brown, cheese, buttermilk & herb dip

WHEN BOUFFALANT MET PATRICIA 15.50

30-day dry aged 6oz chuck steak patty, American cheese, Nashville hot chicken thigh, bacon, jalapenos, cheese sauce, caramelised onion, Red Dog sauce

BUFFALO BILL 12.50 / +3.25

Boneless thigh, buffalo sauce, American cheese, shredded lettuce, blue cheese $\ensuremath{\operatorname{dip}}$

KC SPECIAL 12.50 / +3.25

Boneless thigh, bourbon peach BBQ sauce, applewood smoked bacon, cheese sauce, pickles, garlic mayo

PEANUT BUTTER & JELLO 12.50 / +3.25

Boneless thigh, peanut butter sauce, jello, applewood smoked bacon, American cheese

SAUCES

FRY SAUCE, BROWN GRAVY, BUFFALO HOT SAUCE, BLUE CHEESE, ROASTED GARLIC MAYO, BUTTERMILK & HERB

Sides

LOADED BRISKET FRIES 950 Chopped brisket 4 way mag &

Chopped brisket 4 way mac & cheese, sour cream, jalapenos, peach bourbon BBQ

PHILLY FRIES 8500 Wafer thin ribeye round, American cheese, vidalia onion

GUERILLA FRIES (V) 7.500
American cheese, caramelised onion,
Red Dog sauce

SMOKED BRISKET CHILLI NACHOS 8.50

Corn chips, barbecue brisket chilli, sour cream, cheese sauce, vidalia onion, jalapenos

FRIES (V) 450 ONION RINGS (V) 550

MOZZARELLA STICKS (V) 750

COLLARD GREENS 4.50 Slow cooked spring greens, ham hock

COLESLAW (V) 4.50

PIT BEANS 7.50

BURNT END MASH 7.50

4 WAY BRISKET MAC & CHEESE 750



ADD MALT +1.00
ADD SHOT OF WHISKEY OR BAILEY'S +3.25

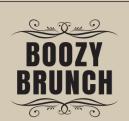
VANILLA 6.75

STRAWBERRIES & CREAM 6.75 TRIPLE CHOCOLATE 6.75

OREO 7.50

BANANA PEANUT BUTTER 7.50





BOOZY BRUNCHES £25 (AVAILABLE SATURDAY AND SUNDAY 12 TILL 6)

Unlimited prosecco/ mimosa or Coronas 90 min time limit

AGWA

Agwa de Bolivia is the only liquer in the world distilled from the coca plant, it has to be brewed in Amsterdam for legal reasons.

SHOT 4.50

Served with Red Bull

SLAMMER 5.75

MOJITO 10.50

BOMB 6.75

All our margaritas are made with 100% Agave. Accept nothing less.

CLASSIC /0.50 Tapatio Blanco, Cointreau, agave, lime

STRAWBERRY & MINT 10.50 Tapatio Blanco, Cointreau, strawberry, mint, agave, lime

WHITE COFFEE 10.50 Tapatio Blanco, Khalua, half & half

TOMMY'S MEZCAL MARGARITA 10.50 Ojo de Dios, Cointreau, agave, lime

LA ROYALE 12.50 Herradura Reposado, Cointreau, agave, lime

CLASSIC 10 50

Evan Williams Extra Aged Bourbon, bitters, sugar cane, lemon

PISCO 10.50

Macchu Pisco, agave, lime, bitters

CADILLAC 12.50

Angel's Envy Port Finish Bourbon, bitters, sugar cane, lemon

GREEN APPLE 10.50

Laird's Applejack, Edmond Briottet Manzana Verde, bitters, sugar cane, lemon

CHERRY MASH 10.50

Evan Williams Extra Aged Bourbon, maraschino cherries, sugar cane, lemon

STRAWBERRY CAIPIROSKA 10.50 Finlandia, lime, fresh strawberry

AGWA MOJITO 10.50 Agwa (Bolivian spirit distilled from coca leaf), fresh mint, lime, club soda

ESPRESSO MARTINI 10.50 Finlandia, Khalua, espresso

PORNSTAR MARTINI 10.50 Finlandia, pasoa, passion fruit, shot of prosecco

WHITE RUSSIAN 10.50 Finlandia, Khalua, half & half

NEGRONI 10.50

Bombay Sapphire , Vermouth, Campari, twist of orange

OLD FASHIONED 10.50 Evan Williams Extra Aged, bitters, demerara, orange peel

Served on the rocks or straight up

SHOT 35m1 / TUMBLER 50m1

PICKLEBACK 4.85 ANGEL'S ENVY PORT FINISH 9.35 / /3.35 EVAN WILLIAMS EXTRA AGED 475 / 685 **EVAN WILLIAMS SINGLE BARREL** 8.25 / 11.75 HORSE WITH NO NAME HABANERO 9.55 / 13.65 KENTUCKY OWL THE WISEMAN 9.25 / 13.20 KOVAL SINGLE BARREL 10.25 / 14.65 KOVAL SINGLE BARREL RYE 9.55 / 13.65 LARCENY 92 PROOF 7.95 / 11.35 LOT 40 CANADIAN RYE 6.40 / 9.15 MICHTER'S US*1 ORIGINAL SOUR 9.20 / 13.10 MICHTER'S US*1 SINGLE BARREL RYE 9.20 / 13.10 MICHTER'S US*1 SMALL BATCH 9.20 / 13.10 MICHTER'S US*1 UNBLENDED 9.20 / 13.10 NOAH'S MILL STRAIGHT 12.60 / 17.95 RABBIT HOLE BOXERGRAIL RYE 7.50 / 10.75 RABBIT HOLE HEIGOLD 8.45 / 11.95 RESERVOIR WHEAT 14.65 / 20.95

SHOT 35m1 / COPITA 50ml

All made with 100% Agave, accept nothing less. All served with fresh lime & sea salt

CABRITO BLANCO 100% AGAVE 4.80 / 6.85 CALLE 23 AÑEJO 100% AGAVE 7.25 / 10.35 CALLE 23 BLANCO 100% AGAVE 5.95 / 7.95 KOMOS ANEJO CRISTALINO 16.75 / 23.95 KOMOS REPOSADO ROSA 16.75 / 23.95 ARETTE REPOSADO 5.25 / 7.45

CABRITO 100% AGAVE REPOSADO 4.80 / 6.85

ARETTE SUAVE BLANCO 8.85 / 12.65 ARETTE SUAVE REPOSADO 9.75 / 13.85 CASAMIGOS AÑEJO //.25 / /5.95 CASAMIGOS BLANCO 8 95 / 12 75 CLASE AZUL PLATA /7.75 / 25.40 CLASE AZUL REPOSADO 27.95 / 39.95 DON JULIO AÑEJO 9.25 / 13.25 DON JULIO BLANCO 7.70 / 10.95 DON JULIO REPOSADO 8.50 / 12.15 EL RAYO PLATA 5.65 / 8.10 EL RAYO REPOSADO 5.95 / 8.55

ESPOLON BLANCO 4.75 / 6.45 ESPOLON REPOSADO 5.25 / 7.50 GRAN CENTENARIO AÑEJO 9.40 / 13.40 GRAN CENTENARIO PLATA 5.25 / 7.50 HERRADURA AÑEJO 8.95 / 12.75 HERRADURA PLATA 6.75 / 9.65 HERRADURA REPOSADO 7.70 / 10.95 TAPATIO BLANCO 5.85 / 8.35

TAPATIO REPOSADO 5.95 / 8.55

All made with 100% Agave, accept nothing less. All served with fresh lime & sea salt SHOT 35ml / COPITA 50ml

ALIPÚS SAN ANDRÉS 7.95 / 11.35

ALIPÚS SAN BALTAZAR 7.95 / 11.35 ALIPÚS SAN JUAN 7.95 / 11.35

ALIPÚS SANTA ANA DEL RIO 7.95 / 11.35

ENCANTADO ARTESANAL 5.85 / 8.35

LOS DANZANTES ANEJO /2.65 / 18.05

LOS DANZANTES JOVEN 8.65 / 12.35

LOS DANZANTES REPOSADO 9.95 / 14.35 AMORES VERDE MOMENTO 5.95 / 8.45

DEL MAGUEY VIDA SINGLE VILLAGE 7.55 / 10.75

DEL MAGUEY CREMA DE 7.55 / 10.75

DEL MAGUEY CHICHICAPA 19 45 / 17 75

DEL MAGUEY SAN LUIS DEL RIO 12.55 / 17.85 DEL MAGUEY SAN JOSE RIO MINAS 19.25 / 27.50

LOST EXPLORER ESPADIN 10.15 / 14.55

LOST EXPLORER SALMIANA 22.45 / 32.05

LOST EXPLORER TOBALA 17.65 / 25.25

OJO DE DIOS JOVEN 6.60 / 9.45 OJO DE DIOS ODD CAFÉ 6.60 / 9.45

ADD LOT 40 CANADIAN RYE CHASER ± 3.75 PINT / PITCHER

SAZERAC RYE 6YR 7.15 / 10.15

SHEEP DOG PEANUT BUTTER 3.95 / 5.60

SONOMA CHERRYWOOD RYE 9.55 / 13.65

SONOMA COUNTY BOURBON 8.45 / 12.05

SONOMA COUNTY RYE 46.5% 8.45 / 12.05

DRAFT

RED DOG LAGER 6.00 / 23.00 CORONA EXTRA 6.00 / 23.00 STELLA UNFILTERED 6.50 / 23.50 CAMDEN HELLS LAGER 6.50 / 23.50 CAMDEN PALE 6 50 / 23 50 GUINESS 6.00 / 23.00

BOTTLES

CORONA 4 75 DOS EQUIS MEXICAN LAGER 5.45 FORDHAM GYPSY LAGER 6.75 FORTUNA AMERICAN PALE ALE 7.75 LOBA BLANCA MEXICAN WHEAT BEER 7.75 LOBA CLANDESTINA MEXICAN LAGER 7.75 LOBA NEGRA MEXICAN PORTER 7.75 QUILMES CLASICA ARGENTINIAN LAGER 5.50

SPARKLING GLASS / BOTTLE

PONTEBELLO PROSECCO DOC SPUMANTE 7.00 / 29.50 APEROL SPRITZ 8.50

WHITE & ROSE 175ml / 250ml / BOTTLE

CASTILLO DE MUREVA VERDEJO, SPAIN 6.25 / 8.50 / 25.00 BESPOKE CHENIN BLANC, SOUTH AFRICA 7.25 / 9.50 / 27.00 ALMA MORA CHARDONNAY, ARGENTINA 7.25 / 9.50 / 27.00 DA LUCA PINOT NOIR, TERRE SICILIANE, ITALY 38.95 LEEFIELD STATION SAUVIGNON BLANC, NEW ZEALAND 45.95 ROSE GRANFORT ROSE DE CINSAULT, FRANCE 6.25 / 8.50 / 25.00

RED 175m1 / 250m1 / BOTTLE

CASTILLO DE MUREVA TEMPERANILLO, SPAIN 6.25 / 8.50 / 25.00 VINUVA NERO D'AVOLA, TERRE SICILIANE, ITALY 7.25 / 9.50 / 27.00 VINA COLLADA RIOJA, SPAIN 7.25 / 9.50 / 27.00 SEPTEMBER HILL CABERNET SAUVIGNON. CALIFORNIA 38.95 LOS INTOCABLES SAN JUAN BLACK MALBEC, SAN JUAN 45.95

