

BACKYARD BAR★B★Q

AROUND THE NATION

Babe's Sirloin CHILI 9

CERTIFIED ANGUS BEEF SIRLOIN CHILI TOPPED WITH SHREDDED CHEDDAR CHEESE & DICED ONIONS.

KANSAS CITY BURNT ENDS 19

A KANSAS CITY FAVORITE. SLOWLY SMOKED BRISKET TIPS WITH A CRISPY BARK TOSSED IN A KANSAS CITY BBQ SAUCE (THICK & SWEET). SERVED WITH COLESLAW. ACCOMPANIED WITH CORNBREAD.

Carolina Gold BBQ BABY BACK RIBS ½ RACK 17

A CAROLINA STAPLE. BABY BACK RIBS GRILLED OVER AN OPEN FLAME & BASTED IN A CAROLINA GOLD MUSTARD-BASED BBQ SAUCE. SERVED WITH MAC & CHEESE. ACCOMPANIED WITH CORNBREAD.

Texas PULLED PORK SANDWICH 16

MESQUITE SMOKED PULLED PORK TOPPED WITH COWBOY CANDY (CANDIED JALAPEÑOS), FRIED ONIONS & CREAMY COLESLAW. SERVED WITH SEASONED FRIES.

Memphis DRY RUB STRIP STEAK 32

A SWEET & SALTY MEMPHIS DRY RUB. CREATING CARAMELIZED BARK ON A JUICY STRIP STEAK. SERVED WITH GRILLED CORN ON THE COB & CORN BREAD.

Campfire SUMMER BERRY SHORTCAKE 9

SHORTBREAD BRÛLÉE LAYERED WITH FRESH STRAWBERRIES, BLUEBERRIES, CARAMEL & WHIPPED CREAM SERVED IN A MASON JAR



Texas 34oz
BOOT DOMESTIC DRAFT BEER



15