

BARBECUE

Our Meats & Poultry Are Hand Rubbed With Our Own Special Blend Of Seasonings & Slowly Smoked From 2 To 18 Hours Over Hickory Or Grilled Over A Live Red Oak Fire

A La Carte				Sides	
Ribs (Served Dry, Wet or Chipotle Glazed)	Small	Large	Full	Coleslaw	4/8
Baby Back	14	24	32	Potato Salad	4/8
St Louis	14	24	32	Baked Beans	5/9
Beef	22	33	44	Collard Greens	5/9
All 3 Ribs			35	Fried Mac N Cheese	6/10
Meat	1/4lb	1/2lb	1lb	French Fries	7
Brisket (Specify Lean or Not)	9	16	30	Sweet Potato Fries	8
Tri Tip	9	16	30	Beer-Battered Onion Rings	7/12
Pulled Pork (N. Carolina available)	8	14	26	Grilled Asparagus/Broccolini	8
Pulled Chicken	8	14	26		
Sausage	7	13	25		
Chicken	1/4	1/2	Whole		
Smoked Chicken	8	14	24		
White Meat	10	18	32		

Sandwiches	
Pulled Pork/Chicken	12
Brisket/ Tri Tip	14
Sausage	15
Sub Gluten Free Bun \$2	

Platters

The Evanator (2-4 People) 105
 1/3 Rack of Each: Baby Back, St. Louis & Beef Ribs, 1/3 Pound of Each: Brisket, Tritip & Pulled Pork, 1/2 Chicken, Sides: Fried Mac N' Cheese, Baked Beans, Cole Slaw

Mini-Mega (4-8 People) 190
 1/2 Rack of Each: Baby Back, St. Louis & Beef Ribs, 1/2 Pound of Each: Brisket, Tritip & Pulled Pork, Pulled Chicken & Andouille Sausage, 1/2 Chicken, Sides: Fried Mac N' Cheese, Baked Beans, Cole Slaw, Collard Greens, Potato Salad & French Fries

Mega Platter (8-12 People) 300
 Full Rack of Each: Baby Back, St. Louis & Beef Ribs, One Pound of Each: Brisket, Tritip & Pulled Pork, Pulled Chicken & Andouille Sausage, One Whole Chicken, Sides: Fried Mac N' Cheese, Baked Beans, Cole Slaw, Collard Greens, Potato Salad & French Fries

Oak Grilled Burgers

Our Burgers Are 6oz Of 100% Snake River Farms American "Kobe Style" Wagyu Beef.
 Sub Portobello/Chicken: No Charge. Sub Gluten Free Bun: \$2

"Burger... Nuff Said" A La Carte * Lettuce * Tomato * Red Onion * Pickle * Smoked Onion Aioli 13
 Add Cheese, Avocado, Bacon or Grilled Onions: \$2 Each

Chef's Burger Creations

All Burgers Come Complete With French Fries And Coleslaw * Please No Alterations

The Classic	Choice of St. Agur Blue Cheese, Cheddar, Porter Cheddar, Jack or Gruyere House made Bacon, House made Smoked Onion Aioli	19
The OMG	Beer Battered Onion Rings, Chipotle Aioli, BBQ Sauce, Tomato, Onion, Pickle, House Made Bacon, Cheddar Cheese	20
The California Special	House Made 1000 Island, Sautéed Onions, Shredded Lettuce, Tomato, Red Onion, Pickles, House Made Bacon and Of Course, Velveeta	20
"Burn In Hell" Burger	Poblano & Jalapeno Chiles, Habanero Aioli, Jack Cheese, Tomato, Crispy Tortilla Strips, Side of Cooling Sour Cream WARNING EXTREMELY SPICY! NO MERCY! NO REFUND!	20
Southwest Patty Melt	Grilled Rye Bread, Gruyere & Cheddar Cheeses, Sauteed Onions, Anaheim Chiles & Bacon, Trio of Dipping Sauces: Avocado Cilantro Ranch, 1000 Island, Chipotle Aioli	21

Beverages: Soft Drinks/Iced Tea - \$3 | Coffee - \$4.5 | Hot Tea - \$6