

SANDWICHES

Sliced Beef Brisket \$11.99

Sliced beef brisket topped with our bourbon bbq sauce and served on a roll. Lettuce, tomato and onion available on request.

Pulled Pork \$10.99

Slow smoked pork shoulder served on a roll with bourbon bbq sauce and honey slaw.

Blackened Chicken Sandwich \$10.99

Chicken breast blackened on an iron skillet. Served on a roll with lettuce, tomato and onion. Honey mustard served on the side.

Buffalo Chicken Wrap \$10.99

Deep fried buffalo tenders served in a wrap with lettuce, tomato and onion and served with blue cheese dressing.

Southern BLT \$9.99

Southern style fried green tomatoes, crispy bacon, and lettuce with creole mayo on toasted white bread.

Black Bean Burger \$10.99

Vegan black bean patty served on a roll with lettuce, tomato, and onion.

BBQ Meatloaf Sandwich \$10.99

House smoked meatloaf grilled and topped with Bourbon bbq sauce. Served on a roll with lettuce, tomato, and onion.

Fish Sandwich \$11.99

Beer battered, lightly fried fish dusted with blackened seasoning, served on a roll with lettuce, tomato, and onion. Tartar sauce on the side.

BURGERS

Steak Burger \$11.99

An 8 oz. mixture of ground sirloin and chuck. Served on a roll with lettuce, tomato and onion.

Add: Cheese - \$1.00 | Bacon - \$2.00

Blues Burger \$14.49

8 oz. *Steak Burger* cooked to order with bacon and crumbled blue cheese. Served on a roll with lettuce, tomato and onion.

BBQ Burger \$14.49

8 oz. *Steak Burger* cooked to order; slathered with BBQ sauce. Topped with cheddar, bacon and onion straws. Served on a roll with lettuce, tomato and onion.

SALADS

Crawfish Popper Salad \$13.99

Chopped lettuce, tomatoes, onions, peppers, and cucumbers tossed in a cilantro lime vinaigrette. Topped with fried crawfish tail meat and a red pepper corn relish.

Country Salad \$11.99

Chopped lettuce, bacon, onions, peppers, cucumbers, and tomatoes tossed in ranch dressing with fried chicken on top.

BBQ Chicken Salad \$11.99

Chicken breast grilled with bbq sauce, topped on a large salad.
(without chicken) - \$6.99

Blackened Chicken Caesar Salad \$11.99

Blackened chicken on romaine lettuce tossed with romano cheese, tomatoes, croutons, and caesar dressing (without chicken) - \$6.99

KIDS STUFF

Dog and Fries \$5.99

Chicken Tenders and Fries \$6.99

Grilled Cheese and Fries \$4.99

Macaroni and Cheese \$2.99

DESSERTS

Bourbon Bread Pudding \$5.99

Key Lime Pie \$5.99

Peanut Butter Fudge Pie \$5.99

Guinness™ Brownie \$5.99

SPECIALTY DRINKS

Texas Tea \$9.99

Our don't mess with Texas version of a Long Island Iced Tea.

World's Greatest

Margarita \$9.99

Fresh muddled fruit and a natural juice base combined with Hornitos Reposado and Grand Marnier make it the GREATEST!

Mardis Gras Hurricane \$8.99

Made with the World famous recipe from Pat O'Briens in New Orleans.

Miami's Best Mojito \$8.99

If you can't be in Miami, at least you can drink like you are.

Teddy Palmer \$8.99

Our perfectly spiked twist on Arnie's classic refresher.

Mad Mak's Beyond

Lemonade \$7.99

When life gives you fresh squeezed lemonade, add vodka!

Beach Bum \$8.99

Imagine yourself chilling on the smooth Caribbean sand with this coconut and rum infused cocktail.

Bayou Punch \$8.99

Take a swim in the sweet dark blue bayou.

Worthington Refresher \$8.99

A savory ginger beer cocktail that will alert the senses. No copper mug needed for this Mule.

STARTERS

Burnt Ends \$13.99
Tender chunks of well marbled brisket slow smoked and tossed in our Bourbon BBQ sauce.

Spicy Pepper Corn Fritters  \$9.99
A basket of jalapeño corn fritters with a chipotle dipping sauce.

BBQ Chicken Quesadilla \$10.99
Shredded chicken, peppers & onions, Bourbon BBQ and shredded cheese in a flour tortilla. Served with salsa and sour cream. Garnished with scallions and diced tomatoes.

Boneless Wings \$11.49
Breaded boneless wings tossed in your choice of sauce. Served with celery and blue cheese.

Nachos \$11.99
Tortilla chips topped with meat chili, cheese, diced tomatoes, jalapeños, scallions, peppers, onions, and fresh cilantro. Served with sour cream and salsa.

Deep Fried Pickle Spears  \$10.99
Yes, pickle spears. Seven battered spears served with chipotle dressing.

Veggie Quesadilla \$8.99
Shredded cheese with mushrooms, onions, and peppers in a flour tortilla. Served with salsa and sour cream. Garnished with scallions and diced tomatoes.

Crawfish Poppers  \$11.99
Crawfish tail meat dusted with cornmeal and spices then lightly fried. Served with honey mustard dressing.

Cajun Poutine \$10.99
Our spin on the classic - waffle fries topped with savory Tasso ham gravy and cheese curds. Garnished with scallions.

Fried Green Tomatoes  \$9.99
Southern style fried green tomatoes topped with corn relish and cilantro and drizzled with spicy remoulade.

Hearty Meat Chili \$6.99
Bowl of meat chili topped with cheese and chopped onions. Served with corn bread.

Gumbo  \$7.99
A traditional creole soup made from a roux with chicken, sausage, celery, onion, peppers, okra, and tomatoes. Served with corn bread.

(The spicy chili symbol = HOT but you probably figured that out already, right?)

BAR-B-Q WINGS

Slow smoked with traditional hickory wood

10 for \$12.49 25 for \$28.99 50 for \$54.99

Add your favorite sauce:
Buffalo, Bourbon BBQ, Blackened, Carolina Mustard, Chipolte BBQ, Rub, Teriyaki BBQ

BAR-B-QUE

We slow smoke all of our meats with traditional hickory wood. The smokers get loaded up the night before and every morning to provide the freshest barbecue possible. It is likely that on most days we will sell out of certain items.

Pulled Pork \$14.99
Pork shoulder slow smoked for over 12 hours and pulled off the bone.

Beef Brisket \$18.99
Slow smoked for 12 hours and sliced to order.

½ Chicken \$14.99
Brined, rubbed, and slow smoked. Slathered with choice of sauce.

Texas Sausage  \$13.99
Pork and beef blend flavored with fresh jalapeño and cheddar cheese.

Bar-B-Q served with 2 items from the Sides list. Pulled Pork, Sliced Brisket, and Hot Links served on Texas Toast for soppin' up the sauce.

SIDES \$2.99

- Corn bread with honey butter
- Honey slaw
- Mashed potato
- Collard greens
- Waffle fries (Add \$2)
- Sweet potato tots (Add \$2)
- BBQ baked beans
- Mac and Cheese
- Potato salad
- Buttered corn
- Onion rings (Add \$2)

The legal fine print: * The undercooking of raw meat can increase the chances of foodborne illness. Before placing your order, please inform your server if anyone in party has a food allergy.

RIBS, RIBS AND MORE RIBS

St. Louis Ribs
Large trimmed spare ribs slow smoked for 7 hours.
half rack - \$17.99 full rack - \$27.99

Baby Back Ribs
The leanest of all rib meat, slow smoked for 7 hours.
half rack - \$18.99 full rack - \$28.99

Beef Short Rib
The bacon of beef, slow smoked for more than 7 hours. 2 bone - \$25.99

3 Rib combo \$32.99
1/3 Baby Back Rib, 1/3 St. Louis Rib, 1 Short Rib

Add a meat to make a combo

Baby Back Rib ½ Rack	\$13.50	Hot Links 1 link	\$3.00
St. Louis Rib ½ Rack	\$12.00	Beef Rib 1-bone	\$14.00
Brisket ½ lb.	\$10.00	½ Chicken	\$9.00
Pork ½ lb.	\$9.00	5 Smoked Wings	\$6.50

(Ribs served with 2 items from the Sides list. Served wet or dry.)

HOUSE SPECIALTIES

Blackened Chicken Penne  \$16.99
Penne pasta tossed in an alfredo sauce with diced onions, peppers, and mushrooms then topped with blackened chicken, diced tomatoes and fresh cilantro.

Smoked Meatloaf Dinner \$14.99
House smoked meatloaf grilled and slathered with choice of sauce served atop gravy and mashed potatoes. Garnished with onion straws and scallions.

Jambalaya  \$16.99
Shrimp and andouille sausage simmered in rice with onions, peppers, celery, and tomatoes.

Fish Fry \$16.99
Beer battered, lightly fried and dusted with blackened seasoning. Served with fries and coleslaw.