

Classic

We offer three classic BBQ options: Burgers & Dogs, Hawaiian Luau, and Country BBQ. You can't go wrong with these crowd-pleasing favorites! We'll grill everything on-site over a live fire charcoal grill. Those delicious aromas will have your guests' mouths watering as soon as they arrive. We can also include vegetarian, vegan, and gluten-free options and sides with our BBQ catering menus. And don't forget dessert!

COUNTRY BBQ

SMOKED BBQ BEEF SANDWICH

California oak smoked beef slow cooked in BBQ Sauce

-OR-

CALIFORNIA BBQ PULLED PORK SANDWICHES

Tender pulled pork, smoked over California oak, shredded and mixed with BBQ Sauce

SIDE - CHOICE OF ONE:



ROASTED POBLANO BAKED BEANS GF MOLASSES BAKED BEANS WITH BACON GF SWEET OR SPICY VEGETARIAN BAKED BEANS GF, V, VG TRADITIONAL POTATO SALAD GF, V HOME-STYLE COLESLAW GF, V

CALIFORNIA OAK SMOKED CHICKEN GF

over an open flame, served with BBQ Sauce

Sprinkled with our secret blend of dry spices, smoked and finished

Chocolate chip, double chocolate chip and sugar

SLOW-SMOKED BBQ MEATS LIKE OURS OFTEN EXHIBIT A PINK RING AROUND THE OUTSIDE EDGES SIGNIFYING THAT YOUR MEAT WILL BE EXTRA JUICY! IN BEEF AND PORK, THE RING IS REDDISH-PINK AND IN CHICKEN IT IS OFTEN BRIGHT PINK. THE "SMOKE RING" IS A PRIZED ATTRIBUTE IN THE BBQ WORLD AND WE'RE VERY PROUD OF OURS! SO, DON'T WORRY TOO MUCH IF YOUR MEAT IS PINK – WE'VE COOKED IT WITH CARE – LOW & SLOW!

GF Gluten-Free | V Vegetarian | VG Vegan Gluten-Free | Vegetarian and Vegan Substitutions Available Upon Request



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HAWAIIAN BBQ

KALUA PORK GF

Tender pork butt rubbed with sea salt, smoked over California oak, served shredded in a traditional Hawaiian luau style

HAWAIIAN CHICKEN

Tender boneless and skinless chicken thighs marinated in tangy teriyaki sauce and rice vinegar, finished on the grill with a sweet teriyaki glaze



LUAU MACARONI SALAD v

Island-style potato salad with macaroni



HOMEMADE ASSORTED COOKIES v

Chocolate chip, double chocolate chip and sugar

HAWAIIAN ROLLS AND BUTTER v

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BURGERS + DOGS

USDA CHOICE QUARTER POUND ALL-BEEF HAMBURGERS AND CHEESE BURGERS

Grilled to order with American Cheese and served on fresh baked buns

USDA ALL-BEEF HOT DOGS

VEGGIE BURGERS v

ALL THE TRIMMINGS GF, V, VG (EXCEPT MAYONNAISE) Pickles, diced onions, shredded lettuce, vine ripe sliced tomatoes, sliced red onions, sweet relish, ketchup, mustard and mayonnaise

SIDE - CHOICE OF ONE:



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HOMEMADE ASSORTED COOKIES v Chocolate chip, double chocolate chip and sugar

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