
12 MONTHS OF BBQ & BEER

A DIVERSE AND ENTICING MENU FEATURING A DIFFERENT CUT OF MEAT EACH MONTH, COMPLEMENTED BY FOUR SPECIALIZED DISHES AND A UNIQUE SAUCE. ADDITIONALLY, INTRODUCING A NEW COCKTAIL & BEER MONTHLY TO ENHANCE THE BBQ EXPERIENCE.

February Meat Selection

SMOKED CHICKEN



APPETIZER 9

HICKORY BUFFALO SMOKED LOLLIPOP CHICKEN
+ CELERY/ CARROTS/ & BLEU CHEESE

SANDWICH 13

SMOKED CHICKEN CLUB
+ CRISP PORK BELLY/ LETTUCE/ TOMATO/ THICK CUT WHITE BREAD

POT PIE 13

SMOKED CHICKEN POT PIE
+ SHREDDED CHICKEN/ CREAMY VEGETABLES/ TOPPED WITH FRESH BISCUIT

CHICKEN BBQ 17

CORNELL BBQ CHICKEN
+ MACARONI SALAD/ BAKED BEANS/ CREAMED CORN

MONTHLY FEATURED BBQ SAUCE

HICKORY-BUFFALO
+ VINEGAR BASED, REDUCED WITH FRANKS RED HOT SAUCE TO MAKE A SPICY GLAZE. IDEAL FOR CHICKEN. PATRICK HAS TWEAKED IT OVER THE YEARS TO CREATE HIS OWN SMOKEY & SPICY BLEND

FEBRUARY BEER OF THE MONTH

STONE HAZY IPA
+ JUICY AND CREAMY WITH TONS OF ORANGE, LEMON, MELON WITH MANGO AND PINEAPPLE. SMOOTH OVERALL AND VERY EASY TO DRINK.

COCKTAIL OF THE MONTH

SMOKED BOURBON OLD FASHIONED
+ SMOKED CHERRY/ BITTERS/ ORANGE PEEL/ BULLET BOURBON



Celebrating 25 Years