

# BBQ MENU

# **BAR SNACKS**

## 14 -Tostada-

Hickory Pulled Pork, Memphis BBQ Sauce, Pickled Red Cabbage, Feta, Charred Jalapeno, Togarashi Aioli

## 10 -Mac And Cheese-

Creamy Cheddar Cavatappi Pasta Finished With Charred Jalapenos -Add Meat (+10)-

# 10 -Potato Salad-

Alberta Grown Baby Potatoes Herbed Creamy Dijon Dressing Finished With Green Onion

# 6 -Mexican Street Corn-

Charred Corn, Peppers & Onion Tossed In Spiced Honey With Feta and Green Onion

# 4 -Coleslaw-

Shredded Cabbage & Carrot With A Spiced Creamy Dressing

# 4 -Chips & Aioli-

Smokey Ripple Potato Chips With Chipotle Paprika Aioli

# **SHAREABLES**

## 22 -Street Corn Nachos-

Corn Chips, Cheddar, Mozzarella, Street Corn, Feta, Green Onion, Pickled Jalapeno, Sour Cream Add Meat (+10)

#### 20 -Notorious Ribs-

St. Louis Pork Side Ribs Cherry Apple Glaze, Signature Memphis Rub, Served With Slaw

# **DESSERTS**

7 -Dserved Ice Cream Sandwiches
Ask Your Server For Our Flavours

# **MEATS**

-1/2 Lb. Each-

- 12 -Beef Brisket-
- 10 -Pulled Smoked Chicken-
- 10 -Pork Belly Bites-
- 8 -Hickory Pulled Pork-

# **SANDWICHES**

-Choice Of Side-

Creamy Slaw / Chips (+3) Street Corn / Potato Salad -Add Extra Sides (+3)-

# 20 -Beef Brisket-

Smoked Alberta Angus Brisket Arugula, House Made Pickles, Smoked Garlic Aioli Potato Bun

#### 18 -Hot Chicken-

Pulled Whole Chicken In Southern Spiced Mud, Arugula, House Made Pickles, Smoked Garlic Aioli Cobs sesame bun

# 18 -Bacon Cheese Burger-

House Ground Alberta Beef Chuck & Brisket, American Cheddar, Burger Sauce, Smoked Pepper Bacon Cobs Sesame Bun

## 18 -Banh Mi-

Grilled Pork Belly, Mozzarella, Feta, Pickled Carrot & Daikon, Mayo, Cucumber, Jalapeno, Cilantro Traditional Baguette

#### 16 -Pulled Pork-

Hickory Pulled Pork, Memphis BBQ Sauce, House Mustard Slaw Potato Bun