

# SMOKED MEATS

# SAUCES \$2

Priced by the 1/2 Pound. Includes Your Choice of Sauce, Creamy Coleslaw, and House-Made Pickles. Order 3 or More Meats and We Will Throw in Your Choice of Side!

Add Texas Bread +\$2

**TEXAS STYLE BRISKET \$16**

**CAROLINA PULLED PORK \$14**

**PULLED WHOLE CHICKEN \$16**

Regular or Nashville Hot

**PIG CANDY \$14**

Smoked Pork Belly Bites, Sweet Glazed then Woodfired

Memphis Red Sauce  
Sweet Sticky Glaze  
People Skills Beer Mustard  
Smoked Chipotle Paprika Aioli  
House-Made Tennessee Ranch  
Signature Alabama White Sauce  
Smoked Garlic Aioli  
Hot Sauce



GRAB A JAR OF YOUR FAVOURITE SAUCES TO GO! +\$10



\*FAN VOTED  
3 YEARS IN A ROW!

## ★ CALGARY'S BEST RIBS! ★

Half Rack - \$20 Full Rack - \$35

Memphis Style Pork Ribs. Smoked, Glazed, Dry Rubbed,  
Served with Memphis Red Sauce

# SANDWICHES

Served with Coleslaw or Chips. Upgrade Your Side +\$3

**TEXAS-STYLE BRISKET \$20**

Slices of Our Hickory Smoked Alberta Beef Brisket, Arugula, House-Made Pickles, Smoked Garlic Aioli, on a Sesame Bun

**CAROLINA PULLED PORK \$17**

Hickory Smoked Pork, Finished with Spiced Vinegar and Memphis Red Sauce, Creamy Slaw, Crispy Onions, on a White Bun

**STACKED CHICKEN CLUB \$18**

Smoked Chicken Piled High with Tomato, Arugula, House Cured Pepper Bacon, Mayo, on Texas Toast

**BACON CHEESE BURGER \$18**

Ground Alberta Chuck and Brisket Blend, American Cheddar, House Cured Pepper Bacon, Burger Sauce, on a Sesame Bun

**PORK BELLY BANH MI \$18**

Our In-House Cured and Smoked Pork Belly, Woodfired then Topped with Pickled Carrot & Daikon, Goat Feta Cheese, Cucumber Ribbons, Cilantro, Spicy Microgreens, Kewpie Mayo, on a Traditional Baguette

SOUTHERN BBQ MEETS A VIETNAMESE CLASSIC!



# SIDES \$6

Double it to Make it a Meal \$12

**JOSPER RIPPLE CHIPS - \$4**

Served with Smoked Chipotle Paprika Aioli

**COLESLAW (vo)**

Shredded Cabbage & Carrot, Creamy Dressing

**KALE CAESAR (vo)**

House Cured Pork Lardon, Parmesan, Crouton, Lemon Caesar Dressing

**POTATO SALAD (vo)**

Alberta Baby Potatoes, Arugula, Creamy Spiced Dijon Dressing

**CORN & BEAN SALAD (vo)**

Roast Corn, Black Beans, Tomatoes, Red Onion, Lime Vinaigrette, Spicy Microgreens

**MAC 'N' CHEESE (vo)** STAFF FAVOURITE!

Creamy Cheddar Sauce, Topped with Hawkins Cheezies 'Panko' Crumble

Add Your Choice Smoked Meat +\$10

# SHAREABLES

\*Dine In Only\*

**LIVE FIRED NACHO PLATTER \$24 (vo)**

BACK BY POPULAR DEMAND!

Tortilla Chips, Cheddar, Mozzarella, Roasted Corn, Black Beans, Pickled Jalapeño, Sour Cream, Fresh Tomato Salsa, Finished in Our Live-Fire Jospur Oven Add Your Choice Of Smoked Meat +\$10

**PULLED PORK TACOS \$14**

Hickory Smoked Pork, Shredded Cabbage, Sour Cream, Fresh Tomato Salsa

**FIRE ROASTED FLATBREAD \$17**

Pulled Smoked Chicken, Memphis Red Sauce, Mozzarella, Cheddar, Red Onion, Cilantro, Roasted in Our Live-Fire Jospur Oven

**SMOKED GARLIC HUMMUS \$17 (vo)**

Charcoal Grilled Pita, House-Made Hummus, Heirloom Tomatoes, Carrots & Celery, Spicy Microgreens

**HICKORY-SMOKED CHICKEN WINGS \$17**

24-hour Brined Alberta Wings, Dusted in Our House Rub. 4-hour Hickory Smoked and Served with a House-Made Sauce of Your Choice

# DESSERT

**PEACHES 'N' CREAM \$8 (vo)**

Grilled Peaches, Cinnamon Whipped Cream, Alberta Barley Spent Grain Granola Crumble

## DID YOU KNOW?

All Our Meats are Hickory Smoked and Finished Over a Mesquite and Oak Live-Fire Jospur Grill.

We Proudly Use Fresh, Locally Sourced Ingredients!