



HAPPY HOUR
2 P.M. TO 5 P.M.

START YOUR ENGINES

LOADED FRIES 16

Hot and crispy fries, topped with pulled pork and house cheese sauce finished with green onions, tomatoes, and sliced jalapeños

WINGS 18

Choices: house BBQ sauce, habanero BBQ sauce, buffalo sauce or tangy honey mustard BBQ sauce

FRIED MAC ‘N CHEESE 15

Crispy on the outside yet so soft, creamy, and cheesy on the inside

SLIDER TRIO 13

Your choice between brisket, pulled pork, pulled chicken on a brioche bun with chipotle crema, crinkle cut pickles and topped with coleslaw

BRISKET BURNT ENDS & JALAPEÑO MAC ‘N CHEESE 18

Goosey mac ‘n cheese, fresh jalapeños, topped with burnt ends (if you’re Lucky) or topped with brisket if burnt ends are not available

FRIED PICKLE CHIP 10

Battered dill pickle chip

GREEN LIGHT, GO!

Add: salmon +9 | pulled chicken +6 | sausage +6 | pulled pork +6 | brisket +9

CAESAR SALAD 15

classic romaine lettuce, shaved parmesan, drizzled with lime, and tossed Caesar dressing

BBQ CHICKEN SALAD 18

avocado, black beans, roasted corn, cherry tomatoes, smoked pulled chicken, Fritos, and cilantro ranch

BETWEEN THE BUNS

UPGRADE TO ANY SIDE FOR \$3

SERVED WITH FRIES OR COLESLAW AND A PICKLE ON THE SIDE.

BRISKET SANDWICH 19

Served on a brioche bun topped with coleslaw

PULLED PORK SANDWICH 18

Served on a brioche bun topped with coleslaw

PULLED CHICKEN SANDWICH 18

Served on a brioche bun topped with coleslaw

SMOKED SALMON SANDWICH 19

Served on a brioche bun topped with coleslaw

SMOKED SAUSAGE SANDWICH 18

Served on a roll topped with BBQ sauce

PULLED PORK MAC N CHEESE GRILLED CHEESE 20

Buttery toasted sourdough, pulled pork, melted cheddar cheese, gooey mac ‘n cheese, BBQ sauce, and extra cheese sauce

HOT FRIED CHICKEN SANDWICH 18

Served on a brioche bun topped with buffalo sauce, sliced crinkle cut pickles, house-made coleslaw and secret house sauce (available without buffalo sauce if you can’t handle the heat!)

RANCH FRIED CHICKEN SANDWICH 18

Served on brioche bun topped with lettuce, tomato, pickles, jack cheese, and ranch

GOOD FOR YOU SALAD 16

Healthy lettuce blend, sliced red beets, couscous pearls, goat cheese, dried cranberries, topped with crunchy onion and tossed with mustard lemon vinaigrette

WEDGE SALAD 16

blue cheese crumbles, apple wood bacon, and cherry tomatoes, topped with blue cheese dressing

BT MEATLOAF SANDWICH 19

Big Tex meatloaf served on Texas toast with horseradish mayo, Texas sausage gravy, and fried red onion strings

SMOKEY’S BURGER 19

Served on a brioche bun topped with sharp cheddar, grilled onions, tomato, and lettuce

BELLY BACON BURGER 20

Served on a brioche bun topped with pork belly bacon, cheddar cheese, lettuce, tomato, onion, avocado, and ranch dressing

WAKE ME UP BURGER 19

Served on a brioche bun topped with crispy belly bacon, fried egg, American cheese, cured onions and honey mustard BBQ sauce

STOP YOUR ENGINES BURGER 20

Served on a brioche bun topped with pulled pork, pork belly bacon, fried red onion strings, pepper jack cheese, and BBQ sauce

BEYOND BURGER 19

Served on a brioche bun topped with beyond veggie patty, sharp cheddar, lettuce, tomato, and red onions

WINNER, WINNER, ROTISSERIE DINNER

SERVED WITH MASHED POTATOES AND COLESLAW HALF 17 | WHOLE 32

HERB CHICKEN

Sage, rosemary, and a blend of spices

HABANERO CHICKEN

Marinated with a blend of habanero peppers, oil, vinegar, garlic, and spices, roasted to juiciness perfection!

ADD ONE ADDITIONAL SIDE FOR \$4

ALABAMA CHICKEN

24-hour brined chicken, slow-roasted with our house Alabama white BBQ sauce

SMOKER SPECIALTIES

ADD YOUR FIRST SIDE FOR \$4

ALL ITEMS ARE A LA CARTE

PRIME BRISKET 21

American prime brisket (½ pound)

PULLED PORK 17

Dry-rubbed and slow-smoked for 12 hours (½ pound)

HALF BONE-IN SMOKED CHICKEN 16

Dry-rubbed, smoked with a blend of woods, and basted with BBQ sauce

TEXAS SMOKED SAUSAGE LINK 17

Smoked Kielbasa rope with grill finish (½ pound)

PORK SPARE RIBS 22 | 39

Dry-rubbed and smoked to perfection (½ rack or full rack)

SMOKED SALMON 24

Marinated in maple glaze, smoked with a blend of woods, topped with home made fish sauce, served on a bed of mashed potatoes

BIG TEX MEATLOAF 23

Ground chuck, smoked prime brisket, and smoked pork belly all done in an old fashioned Texas style recipe, served on a bed of mashed potatoes and topped with Texas sausage gravy

PICK 2 COMBO 28

Choice of 2 meats (Texas sausage, prime brisket, pulled pork, spareribs, or chicken, or upgrade \$6 for salmon or big Texas meatloaf) and 2 sidecars except onion rings

BEEF RIB SPECIAL 40

Dry rubbed, smoked with a blend wood, slow cook for 12 hours, served with 2 sidecars except onion rings.

BEEF RIB FOR 2 75

Dry rubbed, smoked with a blend wood, slow cook for 12 hours, served with 2 sidecars except onion rings.

SIDECARS

MAC ‘N CHEESE 8

BAKED CORN BREAD 7

jalapeño cornbread

MASHED POTATOES 7

With roasted garlic butter cream

POTATO SALAD 7

potato, celery, onion, sweet pickle relish, mustard, mayo, and spices

CREAMY CORN 7

South of the border inspired roasted corn and cotija cheese

COWBOY CAVIAR 7

Black beans, avocado, tomato, corn, red onion, bell peppers, and cilantro

HOMEMADE COLESLAW 7

ONION RINGS 8

HOUSE FRIES 7

BRUSSELS SPROUTS 7

Bacon and mission figs with balsamic glaze

BBQ BEANS 7

Pulled pork, beans, and BBQ sauce



ROADSIDE FLATBREADS

HANDCRAFTED 24-HOUR RISING DOUGH

PULLED PORK FLATBREAD 19

Mozzarella cheese, caramelized onions, and bbq sauce

SMOKED SAUSAGE FLATBREAD 19

Mozzarella cheese, french fries, caramelized onions, and chimichurri

SMOKED MEAT-LOVER’S FLATBREAD 21

Mozzarella cheese, pulled pork, brisket, texas sausage, and jalapeno mustard

ROASTED VEGGIE FLATBREAD 18

Mozzarella cheese, brussels sprouts, mushrooms, green pepper, black olives, and red onions

ROTISSERIE CHICKEN FLATBREAD 19

Mozzarella cheese, brussels sprouts, caramelized onions, and goat cheese

BURNT END FLATBREAD 19

Mozzarella cheese, Chipotle onion jam, and shaved parmesan.

TEXMEX

TACO TRIO

BRISKET 15 / PULLED PORK OR CHICKEN 14

Choice of Brisket, pulled pork or pulled chicken topped with pico de gallo and chipotle crema with salsa fresca on the side, served on corn tortilla

QUESADILLA

BRISKET 15 / PULLED PORK OR PULLED CHICKEN 14

Choice of Brisket, pulled pork or pulled chicken, with salsa fresca on the side

LOADED NACHO

BRISKET 16 / PULLED PORK OR PULLED CHICKEN 15

Crispy tortilla chip, topped with your choice of brisket, pulled pork, or pulled chicken finished with house cheese sauce, green onions, tomatoes, and sliced jalapenos

LITTLE RIDERS

SERVED WITH FRIES

KIDS CHEESEBURGER 11

BRISKET SANDWICH 12

PULLED PORK SANDWICH 11

CHICKEN TENDERS 11

RED LIGHT PIZZA 12 INCH

JUST CHEESE 16

Tomato sauce and mozzarella cheese

PEPPERONI 18

Tomato sauce, mozzarella cheese, and pepperoni

MEXICAN 19

Tomato sauce, mozzarella cheese, jalapenos, red onions, and sausage

THE WORKS 19

Tomato sauce, mozzarella cheese, mushroom, green pepper, red onion, black olives, sausage, and pepperoni

MEAT LOVER 19

Tomato sauce, mozzarella cheese, pepperoni, ham, and Italian sausage

HAM AND MUSHROOM 18

Tomato sauce, mozzarella cheese, ham, and mushroom

SPECIALTY PIZZA 12 INCH

MARGHERITA 18

Mozzarella cheese, fresh tomato, fresh basil, and oregano

BBQ CHICKEN 20

Mozzarella cheese, red onions, pulled chicken, fresh cilantro, and BBQ sauce

THREE CHEESE 20

Mozzarella cheese, goat cheese and parmesan cheese

ITALIAN SAUSAGE 18

Mozzarella cheese, cherry tomato, basil, mushroom, and green onion



FOR THE CREW



A. CREW OF 4-6 | 150

- » 1 lb Brisket
- » 1 lb Pulled Pork
- » 1 Whole Chicken
- » 1 Smoked Sausage Link
- » 16oz Mac ‘n Cheese
- » 16oz Coleslaw
- » 16oz Cowboy Caviar
- » 16oz Mashed Potatoes
- » Served with white bread

B. CREW OF 12-14 | 270

- » 2 lbs Brisket
- » 2 lbs Pulled Pork
- » 2 Whole Chickens
- » 2 Smoked Sausage Links
- » 1 Quart Mac ‘n Cheese
- » 1 Quart Coleslaw
- » 1 Quart Cowboy Caviar
- » 1 Quart Mashed Potatoes
- » Served with white bread

OUR SPECIALS!

LUNCH SPECIAL

Monday - Thursday 11 AM - 2 PM *Dine-in Only

PULLED CHICKEN SANDWICH \$15

Served on a brioche bun topped with coleslaw and BBQ sauce, served with house fries (Upgrade side for \$3.00)

SMOKEY BURGER \$15

Served on a brioche bun topped with cheddar cheese, grilled onions, tomato, and lettuce, served with house fries (Upgrade side for \$3.00)

PULLED PORK SANDWICH \$15

Served on a brioche bun topped with coleslaw and BBQ sauce, served with house fries (Upgrade side for \$3.00)

BBQ CHICKEN SALAD \$15

Avocado, black beans, roasted corn, cherry tomatoes, smoked pulled chicken, fritos, tossed with cilantro ranch

TEXMEX TUESDAY

TACO TRIO \$12

Choice of brisket, pulled pork or pulled chicken, topped with pico de gallo, chipotle crema on the side salsa fresca

SMOKED QUESADILLA \$12.

Choice of brisket, pulled pork or pulled chicken, on the side salsa fresca

LOADED NACHOS \$13

Crispy tortilla chip, topped with your choice of brisket, pulled pork or pulled chicken, finished with house cheese sauce, green onions, tomatoes, slide jalapeños

MICHELADA \$6

ESTRELLA GALISCO \$5

BURGER



MONDAY

BISON SANDWICH \$19

Bison sausage link sandwich served on a brioche bun topped with coleslaw, pickled onions and jalapeño mustard. Served with house fries

ELK BURGER \$19

Elk burger served on a brioche bun topped with pepper jack cheese, lettuce, tomato and raw onions. Served with house fries

THIRSTY THURSDAY

HAPPY HOUR ALL DAY!

*Dine-in Only

BREADNESDAY

20% OFF

ALL FLATBREADS & PIZZAS

SIDECAR SUNDAY

SIDECARS

\$3.00 AFTER 6PM

\$5 MIMOSAS ALL DAY!

*Please note that our restaurant is not set up as a strictly gluten free environment. Due to shared preparation and cooking areas in our kitchen and the risk of cross-contact, we cannot guarantee that any item is free of any allergen. Please let our crew know you are avoiding gluten.
*A 3% CC surcharge will be added to all credit card transactions