San Diego Restaurant Week

THREE-COURSE MENU | $49 PER PERSON

FIRST COURSE

- CHOOSE ONE -

BRISKET BURNT ENDS & JALAPEÑO MAC 'N CHEESE
gooey mac 'n cheese infused with fresh jalapeños, topped with burnt ends (if you're lucky) or topped with brisket if burnt ends are not available

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

SECOND COURSE

- CHOOSE ONE PROTEIN -
Prime Brisket, Half Rack Of Spare Ribs, Half Bone-In Smoked Chicken

- CHOOSE TWO SIDES -
Mac 'N Cheese, Baked Cornbread, Mashed Potatoes, House Fries, Creamy Corn, Cowboy Caviar, Homemade Coleslaw, Brussels Sprouts, BBQ Beans and Potato Salad

THIRD COURSE

- CHOOSE ONE -

CARAMEL CHURRO
served with vanilla bean ice cream

BREAD PUDDING
with caramel sauce, served with vanilla bean ice cream

ADD A GLASS OF WINE OR A BEER FOR JUST $5!

(DINE-IN ONLY)