

## Classic BBQ

### Chicken

Smoked, pulled chicken thighs available in a variety of styles (see last page for details).

\$24 per lb

### Pulled Pork

Smoked, pulled pork shoulder with a mojo-style marinade of citrus & garlic.

\$32 per lb

### Pork Belly

Tender smoked pork belly with our signature coffee-based house dry rub.

\$36 per lb

### Pork Spare Ribs

Kansas City-style smoked spare ribs coated with dry rub and our sweet & spicy Kobold sauce.

\$32 per lb  
\$40 whole rack

### Pork Tenderloin

Smoked, marinated pork tenderloin with our signature coffee-based house dry rub.

\$32 per lb

### Beef Brisket

Central Texas-style smoked beef brisket, whole or sliced, with a salt & pepper-based dry rub.

\$36 per lb  
\$150 whole brisket

## Vegan BBQ

### Jackfruit

Smoked jackfruit with an achiote-based marinade, in the style of Yucatan barbacoa.

\$28 per lb

### Mushrooms

Smoked portobello caps seasoned with salt & pepper, garlic and olive oil.

\$28 per lb

## Sausages

### House-Made Links

All sausages made in-house. Rotating selection available. Ask for details.

\$80 per dozen

### All Beef Hot Dog

100% beef frank, no additives, choice of condiments.

\$40 per dozen

## Sides

### Cole Slaw

Green cabbage, sesame seeds, pickled carrots, and Thai sweet chili sauce with garlic and sesame oil.

\$24 per quart

### Cucumber Salad

Diced cucumbers with a Japanese-style dressing of soy sauce, rice vinegar, sesame, and green onions.

\$24 per quart

### Potato Salad

Skin-on red potatoes with house-made aioli, green onions, celery, and pickled mustard seeds.

\$24 per quart

### Pit Beans

Colombian red beans seasoned with garlic, cumin, cilantro, and *hogago* before finishing on the smoker.

\$24 per quart

### Curry Cauliflower

Tender smoked cauliflower, seasoned with a spicy chili oil inspired by various yellow curries.

\$24 per quart

### Mac & Cheese

Four-cheese penne with mozzarella, fontina, gorgonzola, and parmesan, as made famous by Owlbear BBQ.

\$32 per quart



## Off-Menu BBQ

### Pulled Duck

Pulled duck leg quarters marinated with five spice, smoked, then confited in duck fat.

minimum 5 lbs  
\$34 per lb

### Pastrami

New York-style brisket, brined for 2 weeks, then smoked with caraway and coriander dry rub.

minimum 1 pastrami (~4.5 lbs)  
\$170 each

### Tri-Tip Steak

NorCal-style marinated tri-tip steak, smoked then seared, with salt & pepper rub.

minimum 5 lbs  
\$38 per lb

### Prime Rib

Whole prime rib wrapped in kombu for 2 days, then smoked to medium rare with dry rub.

minimum 5 lbs  
\$60 per lb

### Beef Barbacoa

TexMex-style smoked brisket, cubed and braised in a spicy blend of citrus and chiles.

minimum 5 lbs  
\$32 per lb

### Pulled Lamb

Caribbean mojo-marinated pulled lamb shoulder, smoked with rosemary, garlic, and citrus.

minimum 5 lbs  
\$40 per lb

**SPECIALS ARE SUBJECT TO AVAILABILITY AND  
MAY NOT BE OFFERED AT ALL TIMES. CALL FOR DETAILS.**

## Rotating & Seasonal Specials

### Bean Dip

Smoked pinto beans, pulled pork, and a blend of cheeses with tomato, chiles and spices. Chips not included.

\$99 (~3.5 quarts)

### Brisket Queso

Teven's Texas-style Velveeta queso with green chiles and smoked brisket. Chips not included.

\$99 (~3.5 quarts)

### Elote Salad

Sweet corn, onions, and cilantro dressed with cotija, Duke's mayo and our own house-made Wight sauce.

\$75 (~3.5 quarts)

### Mashed Potatoes

Smooth, creamy Yukon gold mashed potatoes with garlic herb butter, topped with green onion.

\$75 (~3.5 quarts)

### Smoked Green Beans

Green beans smoked with onions and pork belly, tossed in garlic oil, lemon juice, and black pepper.

\$75 (~3.5 quarts)

### Spicy Watermelon

Fresh seedless watermelon, cut into slices and topped with a tangy sweet chili dry rub.

\$15 half melon

## Smoked Vegan Specialties (seasonal availability)

### Cauliflower Burnt Ends

Tender smoked cauliflower florets tossed in your choice of house-made BBQ sauce.

\$24 per lb

### Smoked Pineapple

Chunks of smoked pineapple rubbed with sugar, chiles, and warm, earthy spices.

\$24 per lb

### Smoked Zucchini

Whole zucchinis, split lengthwise and smoked with garlic oil and house dry rub.

\$20 per lb



## Baked Goods in collaboration with *BAGS Bakes*

### Cornbread Muffins

One dozen soft, buttery cornbread muffins served with a side of chile de arbol-infused hot honey.

\$40 per dozen

### Buttermilk Biscuits

One dozen flaky 3.5 inch buttermilk biscuits with a side of cinnamon honey butter.

\$40 per dozen

### Soft Pretzels

One dozen traditionally-shaped pretzels, served with a side of brown mustard.

\$40 per dozen

## Fresh-Baked Cookies

### Ginger Molasses

One dozen molasses cookies with ginger and other spices.

\$40 per dozen

### Salted Toffee Chip

One dozen cookies with toffee pieces and chocolate chips.

\$40 per dozen

### Snickerdoodle

One dozen snickerdoodles spiced with cinnamon and nutmeg.

\$40 per dozen

## Bread Pudding (nine servings)

### Apple Chai

Sweet & tart apples infused with spiced chai tea.

\$40 per pan

### Bourbon Pecan

Kentucky bourbon, toasted pecans brown sugar and molasses.

\$40 per pan

### Mexican Hot Chocolate

Abuelita hot chocolate, cinnamon, chocolate chips and cayenne.

\$40 per pan

## Extras & Add-Ons

### Smoked Nuts

A seasoned blend of cashews & pecans, smoked in-house over Colorado-grown Gambel oak.

\$20 per lb

### Smoked Pickled Jalapeño

Whole jalapeño, smoked and pickled in-house

\$1 each

### Seasoned Rice

Vegan, gluten-free steamed rice with mild spices and lime juice.

\$8 per quart

### Choice of Bread

One dozen locally-sourced potato rolls or sausage rolls.

\$12 per dozen

## Ground Brisket

### Argentine Empanadas

Seasoned ground brisket with cilantro, lime, chiles, olive and raisin.

\$42 per half dozen

### Smoked Cheeseburgers

Smoked ground brisket patty with American cheese, pickles and onions on a potato roll.

\$66 per half dozen

## Chicken Variations

Salt & Pepper (mild, most popular)

Teriyaki Glaze (mild. +\$1/lb)

Achiote Marinade (mild. +\$1/lb)

Chipotle Marinade (medium. +\$1/lb)

Nashville Hot Chili Oil (original spicy)