



Texas Smoke Barbecue Menu

Texas Style Smoked Beef Brisket \$158

24 hours slow smoked beef brisket marinated with herbs, spices, chili and brown sugar

Smoked Baby Back Ribs \$155

Dry rubbed smoked baby pork ribs marinated with apple, Worcestershire sauce, cider vinegar, lemon and mustard

Coffee and Spices Rubbed Beef Rib Eye Steak \$198

NZ beef rib eye steak, smoked and rub with coffee, coriander, cumin, fennel, cardamon, garlic, mustard, black peppercorn and paprika

Grilled Cajun Spiced Spring Chicken \$130

Smoked and marinated with garlic, olive oil, cider vinegar and oregano

Maple Smoked Salmon Steak \$160

Marinated with maple syrup and black pepper, served with Maple-mustard sauce

**all items served with grilled vegetables and baked potatoes with condiments*

Burgers and Hot Dog

Spiced Pulled Pork Burger \$100

Homemade smoked spicy pulled pork with red onions, lettuce and sour cream, served with potato fries and coleslaw

Smoky Prime Beef Burger \$140

Smoky Cajun spiced prime beef patty with tomatoes, red onions, lettuce, cucumber pickles and Kansas City-style barbecue sauce, served with potato fries and coleslaw

Hot Dog with Pulled Pork \$98

Jumbo hot dog topped with homemade smoked spicy pulled pork, chopped red onions, sour cream and guacamole

Side Orders

Coleslaw \$15

Texas Potato Salad \$20

Waldorf Salad \$20

Corn on the Cob with Seasoning Butter \$20

Assorted Peppers and Zucchini \$20

Baked Potato with Condiments \$35

Refried Beans \$20

*Sportsman's
Bar*