

★ Starters & Small Plates ★

★ Not all menu items available at all times ★ GF = Gluten Free Available— Please ask your server ★

WHAT'S SO SPECIAL ABOUT OUR BBQ?

We cook our Que the time honored old fashioned way - exclusively with the heat and smoke of burning hard wood. (we never cheat and use propane to cook our BBQ) It takes a lot of love and we don't get much sleep because we get out of bed in the middle of the night to stoke the fire. But we think its worth it and hope you do too.

North Carolina Pulled Pork Sliders 6.50

2 Pulled Pork sliders on soft buns, topped with slaw.
Harvest Fair Silver Medal!

Pulled Chicken Sliders 6.50

Pulled Chicken sliders on soft buns, topped with slaw.
Harvest Fair Silver Medal!

Rib Meat Slider with Chipotle Mustard Sauce

2 Rib Meat sliders on soft buns, topped with slaw.
Harvest Fair Silver Medal!

Smoked Salmon with Cilantro Tartar Sauce 9.50

Delicately smoked house-made salmon served chilled with

Sliced Andouille Sausage 6.50

We stuff them right here and Smoke them out back in the Bar B Que Pit. Served with hot and sweet mustard.

Collard Greens with Smoked Ham Hocks 6.75

Smoked Chicken Wings 6.95

Marinated with our own special 5-spice sauce & slow smoked to perfection. Perfect finger food!
Harvest Fair Double Gold Medal!

Basket of Cornbread 5.50

A whole basket, freshly baked and served with honey butter. *Harvest Fair Bronze Medal!*

Rib Tips

Tasty smoked riblets trimmed from our famous Memphis Style ribs. A great "warm up" to bigger BBQ. *Harvest Fair Gold Medal!* **GF**

Appetizer Portion 7.95

Lunch Portion served with cornbread 9.95

★ Don't Miss Our BBQ-Friendly Wine List! A tasty selection of affordable & award-winning wines .

★ Bistro Salads ★

Smokehouse Salad 9.45

Romaine Lettuce tossed with dried cranberries, balsamic marinated red onions , toasted walnuts , feta cheese and balsamic vinaigrette.

Smoked Salmon Salad 12.75

Romaine lettuce, cucumbers and tomatoes with our own moist, delicately smoked salmon and Larry's honey-mustard vinaigrette. **GF**

Classic Caesar Salad 8.95 Half 7.25 with chicken 12.70 Half 9.95

Crisp hearts of romaine lettuce tossed with croutons, aged parmesan cheese, and our house-made vegetarian Caesar dressing.

West County Bacon and Blue Cheese Salad 9.45

We cure hog bellies with brown sugar, black pepper and the sweet smoke of Gravenstein apple wood. The crispy bacon is tossed with Romaine lettuce, croutons, blue cheese and a Balletto Vineyards Zinfandel vinaigrette.

Harvest Fair Silver Medal! **GF**-without croutons

Green Side Salad 5.95

Crisp fresh greens, tomatoes and croutons tossed with either our house made aged red wine vinaigrette or buttermilk ranch. **GF**-without croutons.

★ Lunch Sandwiches ★

Sandwiches are served on a seeded bun with slaw. Available for lunch until 5:00. Pulled Pork served all day.

Pulled BBQ Chicken 9.65

Tender pulled chicken with spicy sauce & side of slaw.

North Carolina Pulled Pork 9.75

Served all day. This is the real deal — smoked for 12 to 18 hours and tossed with traditional Eastern Style North Carolina sauce just like it's done in North Carolina.

Barbequed Beef Tri-Tip 10.45

Seasoned with our signature beef rub, slow-smoked, sliced and served with our special steak sauce.

Chopped Brisket Sandwich 9.95

Our Texas style brisket, chopped, sauced and piled high on a sesame bun.

Rib Meat Sandwich 9.50

Boneless rib meat tossed with Chipotle mustard sauce.

★ Kids Meals ★

11 years of age or under. Choose one of the items below, served with your choice of one 5-Star side dish, freshly baked cornbread & a child's drink. 8.25

★ Mac & Cheese ★ 1 Chicken Thigh ★ 2 Chicken Wings

★ Beverages ★

★ Sweet Iced Tea, Apple Juice, Fresh Lemonade, Whole Milk & Fountain Drinks (Coke, Diet Coke, Mr. Pibb, Sprite, Orange Fanta) 2.50

★ Guayaki Iced Tea 3.95 ★ Hot Tea 2.75

★ Brewed to order "Pour Over" Coffee 2.75

★ Henry Weinhard's Root Beer 3.75

Cock and Bull Ginger Beer 3.75

★ Smokehouse Dinner Plates ★

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Memphis Style Barbequed Pork Ribs 15.95

Meaty pork ribs dusted with our secret blend of spices and smoked 7 hours to perfection in our all wood burning BBQ pit. Served with two sides and cornbread.

Harvest Fair Double Gold Medal! GF

20 Hour Texas Beef Brisket 18.50

If it's not smoked for 20 hours, it's not Texas Style!

Low and slow smoking make this an incredibly tender and juicy brisket. Served with two sides and cornbread. *Harvest*

Fair Double Gold, Best Use of Sonoma County Beef. GF

Southern Barbequed Chicken 11.75

Our special smoking technique ensures that your chicken is juicy and full of flavor. We serve only the most succulent part of the chicken—the thighs. Served with two sides and cornbread. **GF**

★★★★ *Jeff Cox Press Democrat*

North Carolina Pulled Pork 14.50

After 12 to 18 hours in the smoker, we hand pull our tender pork and toss it with authentic Eastern style North Carolina sauce and seasonings. Served with two sides and cornbread. *Harvest Fair Silver Medal! GF*

Mac & Cheese with Green Salad 11.25

A meal-sized portion of cheesy goodness plus a fresh, crisp green salad. *Harvest Fair Silver Medal!*

★ 5-Star Sides ★

Cowboy Beans 3.50

Pinto Beans with barbeque sauce, brown sugar, and our own secret spices.

Harvest Fair Double Gold! GF

Mac and Cheese 4.25

Add Bacon 5.50

The same cheesy goodness you remember, but even better.

Harvest Fair Silver Medal!

Red Potato Salad 4.25

Little red potatoes tossed with celery, onion, mustard, vinegar and spices. **GF**

Collard Greens 4.85

-Upgrade to any plate or sandwich for 1.00

Just like Grandmother made down on the farm. **GF**

Harvest Fair Bronze Medal!

Nana's Slaw 3.50

Crunchy cabbage tossed in our own blend of oil, vinegar, and a pinch of sugar for a light alternative to run-of-the-mill

**WE ARE GRATEFUL FOR BEING:
5 TIME WINNER BEST BBQ IN THE
NORTH BAY**

**RATED IN TOP 15 BAY AREA BBQ JOINTS
3 1/2 STARS FROM PRESS DEMOCRAT
SONOMA COUNTY HARVEST FAIR
SWEEPSTAKES WINNER**

BEST APPETIZER

BEST GOAT

BEST BEEF

BEST LAMB

BEST POULTRY

BEST PORK

Combination Platters

Why make a tough decision? Our sampler lets you choose two of our signature BBQ meats, plus two of our legendary sides. Served all day.

Two Meat Platter 19.95

CAJUN CORNER

Smoked Chicken Jambalaya 14.50

Tender chunks of smoked chicken braised with onions, celery, peppers, tomato and long grain Rice in a rich Cajun broth.

Smoked Chicken Gumbo 14.95

A spicy New Orleans classic is back by popular demand. Served with rice and cornbread. We promise you won't leave hungry.

Red Beans and Rice with Rib Meat 13.95

A savory and rich rendition of this classic New Orleans dish.

★ My Mama's Desserts ★

Warm-Brandied Bread Pudding 5.50

Vanilla and nutmeg cream, laced with brandy and baked under a buttery brown crust. It's just like my mom used to make. *Harvest Fair Gold Medal!*

Warm Apple Crisp 5.65

My Mama's goodness at its best! Sliced apples, brown sugar, and spices tucked under a crisp oatmeal and butter topping. Served with drifts of whipped cream. *Harvest Fair Gold Medal!*

★ Not all menu items are available at all times. ★

★ We are certified Kansas City BBQ Judges and cook to completion standards. ★



**KANSAS CITY
BARBEQUE
★ SOCIETY ★**

www.bbqsmokehousecatering.com

18% Gratuity added to parties of 6 or more.

★ Beer List ★

Microbrew Draught Beer 4.75

★ Lagunitas IPA ★ Great White Belgian Beer ★

★ Plow Imperial Porter ★ **6.00**

10% Alcohol—served in a 10 oz glass

Bottled Craft Beers **4.50**

Sudwerk Marzen Clausthaler N/A Shiner Bock

Lagunitas Lil' Sumpin 5.25

Stone IPA ~reduced gluten 6.95

Ace Cider 4.75

Don't miss our BBQ-friendly wine list!

We offer a tasty selection of affordable and award-winning wines by the glass or by the bottle.

Happy Hour @ the BBQ Smokehouse Bistro LIVE MUSIC IN THE GARDEN (weather permitting)

Join us any weekday for the best prices ever on your favorite craft beers and local wines, with delicious appetizers & small plates of BBQ nibbles to dance with your drink.

Happy Hour Small Plates **3.50**

Happy Hour 16-oz. Draft Beer

Lagunitas and Great White Beer **3.50**

★ Family-Size To-Go BBQ Packs ★

Family Pack Serves approximately 3-4 people **44.45**

1 ½ pounds of meat (add 3.00 for Brisket) 3 pints of sides, cornbread, and BBQ Sauce.
(one meat choice only)

Party Pack Serves approximately 5-6 people **69.95**

2 ½ pounds of meat (add 5.00 for Brisket) 4 pints of sides, cornbread, and BBQ Sauce.

Big Pack Serves approximately 10-12 people **133.45**

★ To-Go BBQ Meats & Sides ★

Priced for Take-Out Orders only

BBQ Meat By The Pound

Memphis Style Pork Ribs

Less than a rack **13.65/lb**

Full rack or more **10.95/lb**

Barbequed Chicken **10.75/lb**

North Carolina Pulled Pork **15.95/lb**

Sliced 20 Hour Beef Brisket **19.95/lb**

5-Star Sides By the Pint or Quart

Pint Quart

Nana's Slaw **7.25 12.95**

Cowboy Beans **7.25 12.95**

Red Potato Salad **7.95 14.95**

Mac n' Cheese **7.95 14.95**

Collard Greens **8.95 16.95**



Sonoma County Harvest Fair Awards

Chefs from all over Sonoma County compete for coveted Harvest Fair medals. In past years, Bar•B•Que Smokehouse Bistro has won more than twice as many medals as any other restaurant in Sonoma County; Including the Sweepstakes Award, 6 Best of Class awards and numerous Double Gold, Gold and Silver medals. .



"Heard about your place and decided to give it a try. Just fabulous. The ribs were amazing. So was slaw and corn bread. Will be back for more." — Charlene S.

"Here's genuine East Texas style BBQ, the real deal, right here at home. And man oh man is it good." — Jeff Cox, Press Democrat

"Texas BBQ in Sebastopol? I just enjoyed a REAL Texas style Bar-B-Que, right here in Sonoma County. The Pulled Pork was tender, juicy and flavorful, very well balanced with spice and tang. We chose the Mac & Cheese and Slaw as the sides, each are worthy of being consumed in great quantities all alone." — Chowhound.com

www.BBQSmokehouseCatering.com

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