



BBQ SPECIALS MENU

Available
May 28th-July 7th

NEW WING SAUCES



KOREAN BBQ

Traditional gochujang fermented pepper paste with soy and garlic to create an authentic sweet, spicy BBQ sauce.

SWEET CHILI

Sweet, sour and mild Asian inspired red chili pepper sauce.

SMOKED BEEF BRISKET SANDWICH

Beef brisket house smoked for 16 hours, sliced thin and stuffed into a grilled roll. Served with chipotle BBQ sauce, steak fries and a pickle...\$8.49

Beermeister Recommends: GLBC Edmund Fitzgerald

CRISPY THAI PEANUT CHICKEN SALAD

Mixed greens, water chestnuts, diced red peppers, Mandarin oranges, sliced strawberries, rice noodles and crispy chicken tossed in Thai peanut sauce. Served with an orange vinaigrette dressing...\$9.79

Beermeister Recommends: Ayinger Brau Weisse

PULLED BBQ CHICKEN MELT

Smoked, hand pulled chicken breast marinated in our award winning BBQ sauce, topped with melted smoked Gouda cheese and Applewood bacon then piled between two slices of grilled sourdough bread. Served with steak fries and a pickle...\$8.29

Beermeister Recommends: GLBC Eliot Ness

CHINESE CHICKEN SALAD

A charbroiled chicken breast, basted in spicy sesame sauce served over a bed of mixed lettuce, mandarin oranges, water chestnuts, red peppers, and crispy rice noodles. Served with ginger sesame dressing...\$10.29

STEAK CAESAR SANDWICH

Strips of grilled ribeye steak stuffed into toasted garlic parmesan bread then topped with romaine lettuce tossed in Caesar dressing. Served with steak fries and a pickle...\$9.79

Beermeister Recommends:
Sierra Nevada Hazy Little Thing

