



# BBQ SPECIALS MENU

Available  
May 28th-July 7th

## RIBLET APPETIZER

Tender, bite size boneless pork pieces tossed in our award winning BBQ sauce or your favorite Lizard sauce...\$7.99

Beermeister Recommends: Fuller's London Porter

## 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

## 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

## RIBLET DINNER

Tender, bite size boneless pork pieces tossed in our award winning BBQ sauce or your favorite Lizard sauce. Served with garlic cheese bread and your choice of two sides...\$9.29

Beermeister Recommends: Fuller's London Porter

## 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.

## BBQ RIBLET SANDWICH

Tender, bite size boneless pork pieces tossed in our award winning BBQ sauce. Served on a pretzel roll with cheddar cheese and crispy onion straws. Served with steak fries and a pickle...\$7.79

Beermeister Recommends: Fuller's London Porter



## BABY BACK RIB DINNER

Slow smoked exactly the way ribs should be. Tender, lean, grilled, and basted with our BBQ sauce. Served with garlic cheese bread and your choice of two sides. Half slab...\$8.99 Full slab...\$14.49

Beermeister Recommends:  
GLBC Edmund Fitzgerald

## 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

## 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