NOT YOUR NANA’S FRITO PIE
Fritos® covered in three-bean chili, rattlesnake queso and jalapeños. 8
Add any meat. 4

TAI PEI STREET CORN
Two whole ears of farm-fresh corn, fire-roasted and basted in honey-Sriracha aioli. Garnished with sesame seeds and cilantro. 8

FRIED AVOCADO WEDGES
Slices of avocado, deep-fried and served with a side of house-made BBQ-mustard ranch. 7

WHAT’S CAULIFLONI?
A unique hybrid of cauliflower, flash fried and lightly coated in garlic oil. 6
Add any meat. 4

MAC ’N CHEESE
 Hatch chile mac-and-cheese. 7

FROM THE SMOKER
House-smoked meats served with two sides, pickles, onion and white bread.

SPECIALTY MEATS
PULLED CHICKEN
24-hour brined and smoked chicken. 8 ounces. 13
PULLED PORK
8 ounces. 14
SMOKED TURKEY
24-hour brined and gochujang glazed. 8 ounces. 14
SLICED BRISKET
Certified Angus Beef® 8 ounces. 16
BURNT ENDS
Certified Angus Beef® 8 ounces. 18

MEATS BY THE POUND
PULLED CHICKEN
24-hour brined and smoked chicken. 8 ounces. 13
PULLED PORK
8 ounces. 14
SMOKED TURKEY
24-hour brined and gochujang glazed. 8 ounces. 14
SLICED BRISKET
Certified Angus Beef® 8 ounces. 16
BURNT ENDS
Certified Angus Beef® 8 ounces. 18

SAUSAGES
SWEET LEE’S
Half Rack $28.99 Full Rack $44.99
SAUSAGE
from Southside Market in Elgin, TX
Beef. 2 links. 13
Jalapeno/Cheddar, 2 links. 13

CORNBREAD MADELEINES
Sweet and savory cornbread madeleines served with prickly pear butter. 6

BRAZILIAN PINEAPPLE
Half pineapple roasted with a brown sugar cinnamon-rum glaze. 10

ROASTED CARROTS
Wood fire-grilled harissa roasted tri-colored carrots, with popita crumbles and chive oil. 7

KIMCHI FRIES
Crispy fries topped with house-made caramelized kimchi, Korean BBQ sauce, lime crema, rufflesnake queso and green onions. 10
Add any meat. 4

TACOS

KOREAN BBQ PORK BELLY
Smoked pork belly, cilantro, purple slaw, house-made Korean BBQ sauce and sesame seeds on grilled flour tortillas. 12

SMOKED BEEF
Certified Angus Beef®, house-pickled onions, pico de gallo and lime crema on grilled corn tortillas. 12

BEYOND TACOS
Plant-based protein, house-pickled onions, pico de gallo, sliced avocado and lime crema on grilled corn tortillas. 12

TACOS AL PASTOR
Smoked al pastor pork, pineapple, purple slaw, guajillo red sauce, Cotija cheese and cilantro on grilled corn tortillas. 12

SMOKED PULLED CHICKEN
24-hour brined and smoked chicken, pepper jack cheese, roasted poblano, fries and lime crema on grilled flour tortillas. 12

FRIED AVOCADO
Fried avocado, cowboy caviar, and pumpkin seed salsa on grilled corn tortillas. 12

FOOD ALLERGY: We cannot guarantee that any of our products are free from allergens (including dairy, eggs, soy, tree nuts, wheat and other) as we use shared equipment to store, prepare and serve them. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

1/2020
SMOKIN’ CHICK
Smoked chicken, brined for 24 hours, topped with pickled jalapeños and caramelized onions, smothered with PeaChipotle sauce and rattlesnake queso. Served on an artisan challah bun. 14

THE JASPER
Chopped Certified Angus Beef® brisket and rattlesnake queso. Served on an artisan challah bun. 13

STUNT PIG
Smoked pulled pork, Southside smoked sausage, house-smoked bacon, roasted poblanos, tobacco onions, purple slaw, melted pepper-jack and Ray’s Original BBQ sauce. Served on two buttery slices of Texas Toast. 17

RAY’S FAMOUS ITALIAN BEEF
Slow-cooked, juicy Italian-rubbed Certified Angus Beef® brisket and melted pepper-jack cheese on a toasted baguette. Served with a side of giardiniera. 14

SEXY PIG
Slow-smoked pulled pork, Sweet Lee’s BBQ sauce and purple slaw. Served on an artisan challah bun. 14

CALL ME TURKEY
Slow-smoked turkey breast, purple slaw and smoked tomato aioli. Served on Texas Toast. 12

JUST THE BASICS LIMITED TIME ONLY
Your choice of Certified Angus Beef® brisket, pulled pork, sliced turkey or pulled chicken on an artisan challah bun. Served a la carte. 8

THE DR. BBQ BURGER
8-oz Certified Angus Beef® patty, pepper-jack cheese, tobacco onions, pickles and Ray’s Original BBQ sauce. Served on an artisan challah bun. 13
Add-ons: American, pepper-jack, goat cheese, blue cheese, sautéed onions, sautéed mushrooms, jalapeños. 0.50ea
House-smoked bacon. 1
Sub a Beyond Meat® patty. 1

EPIC PEANUT BUTTER PIE
Light, fluffy, creamy peanut butter filling with Heath® Bar and candied banana chips, in a homemade Oreo® crust. Topped with whipped cream, chocolate and caramel. 12

PINEAPPLE UPSIDE DOWN CAKE
Moist yellow cake, baked with fresh pineapples and cherries. Finished with a cinnamon-sugar rum glaze. 8

HORSE SOLDIER® BOURBON CHOCOLATE CAKE
Chocolate cake drenched with Horse Soldier® Bourbon and chocolate frosting. 8

FROZEN MOJITO PIE
Authentic Key Lime filling with a mint twist, served on a rum-spritzed graham cracker crust with whipped topping. 10

MAMA’S MEATLESS CHILI NEW
Three-bean plant-based chili with corn, topped with pumpkin seed salsa. 10
Add any meat. 4

WE GOT THE BEET SALAD
Arcadian mix, sous vide sweet red and yellow beets, tangy red onion, crumbled goat cheese and five-spice toasted pepitas. 12

COLONEL COBB’S SALAD NEW
Artisan iceberg lettuce, chopped chicken, roasted corn, grilled red onion, grape tomatoes, watermelon and red radish, and eggs. Served with house-made BBQ-mustard ranch. 15

BIG WEDGE SALAD
Fresh iceberg halves, crispy pork belly croutons, tobacco onions and a tangy balsamic reduction. Served with chunky blue cheese dressing. 14

WATERMELON SALAD
Compressed watermelon, oranges, limes, grape tomatoes, pumpkin seed salsa, basil, sea-salt and EVOO. 12

SMASHED POTATOES
Smashed fingerling potatoes, served with Ray’s Original BBQ butter. 8

BRUSSELS IN TALLOW
Brussels sprouts sautéed in beef tallow, with sweet red onion and cabbage. 8

FRIES
French-fried potato dippers, Kosher salt and pepper. 4

JACK DANIEL’S BBQ BEANS
Northern, pinto and black beans with pieces of pork in a Jack Daniel’s® BBQ sauce. 4

PURPLE SLAW
Purple cabbage, carrots, maple syrup, cilantro, vinegar and pepitas. 4

SANDY’S BACON BLUE CHEESE SLAW
Cabbage, ranch dressing and blue cheese crumbles with bits of house-smoked bacon. 4

MAC ‘N’ CHEESE
Hatch chile mac-and-cheese. 4

HOUSE-MADE KIMCHI 4

AUNT TOOTIE’S POTATO SALAD
Fingerling potatoes, hand-boiled egg, Kewpie mayonnaise, yellow mustard, sweet relish, and green and red onion. 4

CUCUMBER TOMATO ONION SALAD
Tomatoes, cucumbers, oil, tangy vinegar and sweet red onion. 4

COLLARD GREENS
Southern-style collard greens with house-smoked bacon. 4

TEXAS TOAST
Freshly grilled. 2

FLOUR TORTILLAS / CORN TORTILLAS
(3) Roasted corn, black beans, cilantro, tomatoes, onion, garlic, lime juice, and jalapeños. 4

COWBOY CAVIAR NEW
Roasted corn, black beans, cilantro, tomatoes, onion, garlic, lime juice, and jalapeños. 4

NEW
SMASHED POTATOES G Y Sub for any side. 4
Fries & More
French-fried potato dippers, Kosher salt and pepper. 4
Northern, pinto and black beans with pieces of pork in a Jack Daniel’s® BBQ sauce. 4
Purple cabbage, carrots, maple syrup, cilantro, vinegar and pepitas. 4
Cabbage, ranch dressing and blue cheese crumbles with bits of house-smoked bacon. 4
Hatch chile mac-and-cheese. 4

HOUSE-MADE KIMCHI

AUNT TOOTIE’S POTATO SALAD
Fingerling potatoes, hand-boiled egg, Kewpie mayonnaise, yellow mustard, sweet relish, and green and red onion. 4

CUCUMBER TOMATO ONION SALAD
Tomatoes, cucumbers, oil, tangy vinegar and sweet red onion. 4

COLLARD GREENS
Southern-style collard greens with house-smoked bacon. 4

TEXAS TOAST
Freshly grilled. 2

FLOUR TORTILLAS / CORN TORTILLAS
(3) Roasted corn, black beans, cilantro, tomatoes, onion, garlic, lime juice, and jalapeños. 4

COWBOY CAVIAR NEW
Roasted corn, black beans, cilantro, tomatoes, onion, garlic, lime juice, and jalapeños. 4

NEW
LOADED SPUD G Sub for any side. 4
Giant baked potato topped with rattlesnake queso, butter, sour cream, green onion. 8
Add brisket, pulled pork or pulled chicken. 4