NEWS FROM THIRD WAVE

OCTOBER SPECIALS

Come back each month to see what meaty creation we make next.



ULTIMATE SMOKED SPAG BOL

Get ready for a Spag Bowl that'll outdo Nonna's! We've slow-smoked brisket mince in our secret Bolognese sauce, added 6 juicy Oinkballs (slow-smoked bacon-wrapped pork meat balls), and topped it off with a massive smoked hunk of beef shin for shredding right over your spag. Big enough to feed 3-4. Don't miss your chance to try Smoked Bolognese!



BURGERITTO

We know you always wanted to have your burger in a burrito…. This Burrito is stuffed with 2 layers of beer battered chips, 2 patties, 4 pieces of Aged Jack Cheddar, house made ketchup, bbq sauce, tomatoes and more cheese. The only thing missing is the buns… who needs them..

Tuesdays! - ALL YOU CAN EAT BBQ NIGHT!

Yes, we are crazy!! Tuesdays from 5:30pm

A BBQ Degustation including our meats, sides and entrees! We keep bringing you meat until you scream STOP!



Due to high volume during busy times, we are unable to offer split bills. We recommend organising payment within your group ahead of time.

Surcharge Info: Saturday/Sunday - 5%
Public holiday Surcharge - 17.5%

OCTOBER SPECIALS



Ultimate Smoked Spag Bol **106.7**
Get ready for a Spag Bowl that'll outdo Nonna's! We've slow-smoked brisket mince in our secret Bolognese sauce, added 6 juicy Oinkballs (slow-smoked bacon-wrapped pork meat balls), and topped it off with a massive smoked hunk of beef shin for shredding right over your spag. Big enough to feed 3-4. Don't miss your chance to try Smoked Bolognese!

Bacon Maple Shake **16.7**
A luscious blend of creamy vanilla ice cream, rich maple syrup, and crispy, smoky bacon bits. Sweet, savoury, and utterly irresistible! Topped with a slice of our famous Candy Bacon.





Burgeritto **42.8**
We know you always wanted to have your burger in a burrito….
This Burrito is stuffed with 2 layers of beer battered chips, 2 patties, 4 pieces of Aged Jack Cheddar, house made ketchup, bbq sauce, tomatoes and more cheese. The only thing missing is the buns… who needs them..



BBQ Thor's Hammer **209.0**
We marinate a WHOLE humungous Beef Shin for 24 hours, then rub it in our secret blend of spices and slow smoke it over 12 hours. It's served surrounded by our smoky bacon Mac & Cheese and tangy Spicy Extra crunchy Chips. Plus Oink balls to make it look better! Bear claws provided to shred the meat and load the Mac & Cheese. Served smokin' Over 3kg... Feeds 4 to 5 hungry people.
Please allow 45 minutes for this dish. The Thor's Hammer is huge and needs time.



Ribovlaki & mini HSP **66.6**
Large, fluffy pita filled with a WHOLE Slow Smoked Beef Rib, smoked Lamb Shoulder and BBQ Chicken. Plus Cheese sauce, Garlic sauce & our famous BBQ Sauce. Chips, tomatoes and onions round off the huge thing. A mini HSP is served on the side with extra crunchy fries, smoked lamb and sauces. Presented smoking on your table. Enough for 2, or an extremely hungry individual

Surcharge Info: Saturday/Sunday - 5% | Public holiday Surcharge - 17.5%

HOW WE MAKE OUR MEATS

A GUIDE TO WHAT MAKES OUR MEAT SO SPECIAL

You will see how much love and effort goes into every single meal we create.

BRISKET



Our hearty Beef Brisket is crafted with care over 3 days to achieve maximum tenderness and flavour.

We start by sourcing only the finest quality briskets from local butchers. Each brisket is meticulously trimmed and **marinated for 24 hours** in a secret house-made brine, allowing the spices and seasonings to deeply penetrate the meat.

Next, we lovingly coat the brisket with layers of our **custom blend of herbs and spices,** gently massaging the rub into every bit of the meat.

The magic truly happens when the **brisket goes into the smoker for up to 16 hours of slow,** smoky bliss. The smoke infuses it with incredible flavour as it becomes fork-tender.

The end result is a mouthwatering brisket, dripping with juice and packed with smoky goodness in every bite. It's a true labour of love!

BEEF RIBS



Get ready for some tasty beefy goodness! **Our iconic ribs take 2 whole days** of TLC before they're ready to make your tastebuds celebrate.

First, we head out on a rib-hunt to track down the meatiest, juiciest ribs from the top butchers in town. Only the best for our ribs!

Our expert chef crew then gears up to transform those ribs into magnificent works of art. They carefully clean each rib, **tenderly massaging them with layers of our secret spice rub**, infusing them with aromatic flavours as they rest overnight.

Next up is smoke time! **The ribs lounge in the smoker for up to 12 hours as our chefs dutifully watch over them,** providing the ultimate spa treatment. The ribs soak up all that smoky flavour while becoming fall-off-the-bone tender.

BBQ SHARING PLATTERS

For those who can't decide or for those who want it all



BBQ Platter of Doom **524.0**

Our largest BBQ Meat Platter. All meats are slow-smoked up to 16 hours. 6 x Beef Ribs, 6 x Cheesy Kransky Sausages, 500g MB3+ Brisket, 6 x Oink Balls, Largest Meaty Pork Ribs we could find, Rashes of Candy Bacon and an ENTIRE 3.5kg SLOW-SMOKED THOR'S HAMMER BEEF SHIN. Meat on Meat with more Meat! Serves 6-10 people (more like 10 to 12).

No Pork Version - swap all pork with 2 Beef Ribs, 400g Pulled Brisket Birria, 1/2 Chicken & 6 Chicken Wings **+ 31.5**

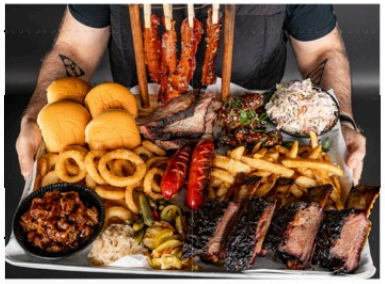
Please allow 45 minutes for this dish.
The Thor's Hammer is huge and needs time.



BBQ Platter for 6 **419.9**

Slow Smoked - 6 x Beef Ribs, 2 x Cheesy Kransky Sausages, 400g MB3+ Brisket, 18 Wings, 1/2 Chicken, 6 Brioche Buns, Slaw, Extra Crunchy Fries, Onion Rings, Candy Bacon, and Pickles. Make your own loaded buns. Probably enough for 6-8 people!
Choose either Pulled Pork or **Brisket Birria** to be included in your platter.

No Pork Version - swap all pork with 2 Beef Ribs, 300g of Pulled Brisket Birria & 6 wings **+ 20.0**



BBQ Platter for 4 **299.1**

Slow Smoked - 4 x Beef Ribs, 2 x Cheesy Kransky Sausages, 300g MB3+ Brisket, 12 Wings, 4 Brioche Buns, Slaw, Extra Crunchy Fries, Onion Rings, Candy Bacon, and Pickles. Make your own loaded buns. Probably enough for 4-5 people! **Choose** either Pulled Pork or **Brisket Birria** to be included in your platter.

No Pork Version - swap all pork with 2 Beef Ribs & 300g of Pulled Brisket Birria **+ 17.9**



BBQ Platter for 2 **162.6**

Slow Smoked - 2 x Beef Ribs, Cheesy Kransky Sausage, 150g MB3+ Brisket, 6 Wings, 2 Brioche Buns, Slaw, Extra Crunchy Fries, Onion Rings, Candy Bacon, and Pickles. Make your own loaded buns. Probably enough for 3 people! **Choose** either Pulled Pork or **Brisket Birria** to be included in your platter.

No Pork Version - swap all pork with 1 Beef Rib & 150g of Pulled Brisket Birria **+9.5**



BBQ Platter for 1 **94.4**

Slow Smoked 1x Beef Rib, Cheesy Kransky Sausage, 150g MB3+ Brisket, an Oink Ball, 1 Brioche Bun, Slaw, Extra Crunchy Fries, Candy Bacon and pickles. A massive amount of food for 1- 2 people.
Choose either Pulled Pork or **Brisket Birria** to be included in your platter.

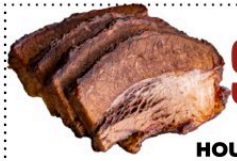
No Pork Version - Swap all Pork for 1 Beef Rib & 150g of pulled Brisket Birria **+9.5**

PLATTER EXTRAS

Pork Ribs	20.9	Kransky (each)	9.5	Wings	14.6
Beef Ribs	29.3	Chicken (1/2 Chicken)	40.8	Pulled Birria Brisket	14.6
MB3+ Brisket	19.8	Lamb	19.3	Vrisket	16.7

★ Try it with a Sauce - Upgrade your platter **+1.6**
Horseradish | Apple Bourbon | Salsa Verde
Garlic Sauce | Aioli Sauce | Nuclear Wave (Spicy)

Upgrade your dining experience with any dessert pie **$9.5**
Choose from: Key Lime | Pecan | Nutella & Peanut Butter
Make your platters a FEAST! Add any dessert pie for only $9.50.
A special discount on dessert only available at time of ordering your platter(s).



SLOW SMOKED BBQ



SERVED WITH WAFFLE FRIES, CORN BREAD, HOUSE MADE HOT-BBQ-NECTAR SAUCE & PICKLED TRIO OF CUCUMBERS, ONIONS & RED CABBAGE. SMOKED WITH AUSTRALIAN IRON BARK

Pork Ribs (GFO) 38.7
Tender, juicy, melt in your mouth ribs. Done in the southern tradition using dry spices only.

Beef Rib (GFO) 45.0
Huge beefy flavours. Marinated in our special 9 spice dry rub. You have never tried this kind of beef. Served with Horseradish Sauce.

Pulled Birria Brisket (GFO) 23.0
Soft, spicy and oh, so flavoursome. Our famous beef brisket served in a spicy birria sauce. Comes with a Milk Bun instead of cornbread and sour cream

Chicken (GFO) 43.5
Don't make the mistake of thinking that this is "just another chicken". Most people who tried it said it was one of, if not the best, chicken they have EVER had. The chicken is marinated overnight and smoked for up to 5 hours. **Half Chicken**

Lamb Shoulder (GFO) 38.2
Tender and full of flavour. Flavoured with a proprietary blend of mildly spicy herbs and spices. Served with Salsa Verde Sauce, Smoked for 6-8 hours.

MB3+ Brisket (GFO) 36.6
An unusual cut for most of us but really common in the US. You will love the beefy flavours. The meat comes out soft and delicate. Smoked for 8-10 hours. Served with Horseradish Sauce

Spicy Chicken Wings (GFO) 12 wings 40.3
24 hour marinated wings - smoked, then grilled and basted with our Que You Hot BBQ Nectar. End result is tasty, glossy, smoky and addictive.
Make it 18 wings **55.5**
Make it 24 wings **70.2**

Pulled Pork (GFO) 27.7
Incredibly soft, incredibly tasty. Juicy 12 hour smoked pork with spices. The meat is cooked until our chefs can pull it apart with their fingers. Comes with a Milk Bun instead of cornbread and Dijon Mustard

V-risket Burnt Ends (V) (VG) (GFO) 30.3
Chunks of the incredible Fable plant-based meat rubbed with our secret house-made brisket rub and smoked for hours. You will not believe it is not meat.

UPGRADE ANY MEAT, ANYTIME

Love your meat? Want more or something different? You're in control.
Upgrade your dish with any meat from the menu.
Just pay the upgrade price of the meat you're adding. Still hungry after finishing?
Add another portion of the same or different meat at its listed upgrade price.

Pork Ribs	20.9	Kransky (each)	9.5	Wings	14.6
Beef Ribs	29.3	Chicken (1/2 Chicken)	40.8	Pulled Birria Brisket	14.6
MB3+ Brisket	19.8	Lamb	19.3	Vrisket	16.7

BBQ AVAILABLE UNTIL SOLD OUT



SIDES

Smoked Mac and Cheese 14.6
A classic with a twist... Our version is smoked with Hickory Wood, plus we added house smoked crispy Bacon. If you like Mac & Cheese, you will love this version.

Glazed Mushroom (V) 14.6
Fried butter mushrooms glazed with a soy reduction and dressed with spring onions and roasted sesame seeds.
Works perfectly with beef.

Crispy Coleslaw (V) (GF) 11.4
A crunchy mix of apples, carrots, coloured cabbage and house made dressing. Zesty and refreshing. Complements all the meat dishes.

Green Salad (V) (VG) (GF) 11.4
You know.... Green, healthy and tasty. Italian dressing. Made from the freshest greens and vegetables.

Extra Crunchy Chips (V) (VG) 12.5

Spicy Extra Crunchy Chips (V) (VG) 13.5
With our secret blend of spices.

RECOMMENDED
Cheesy Corn Bread (V) 10.4
Great accompaniment to the meat!

Onion Rings (V) 16.7
Great Accompaniment to the meat!

Waffle Fries (V) (VG) 16.7

ADD AMAZING SAUCES +1.6 ENHANCE YOUR MEAT EXPERIENCE

Horseradish | Apple Bourbon
Salsa Verde | Garlic Sauce | Aioli Sauce
Nuclear Wave (Spicy)



SMALL PLATES



Oink Balls **16.7**
Melt in your mouth pork meatballs wrapped in streaky bacon, smoked for hours and grilled. A bacony, meaty treat...

Ribsy Slider **17.7**
American BBQ slow smoked short ribs, deboned, tomato relish, Swiss cheese, streaky bacon, apple bourbon BBQ sauce, tomato in a brioche bun.

Pulled Pork Slider **15.6**
Juicy 12 hour slow cooked pork with spices, layered on a soft bun with freshly made tangy coleslaw, pickled cucumber and mustard.

Pulled Birria Brisket Slider **15.6**
Our famous beef brisket served in a spicy birria sauce, layered on a soft bun with freshly made tangy coleslaw, pickled cucumber and mustard.

Spicy Chicken Wings (GF) **15.6**
24 hour marinated wings - then grilled and basted with our Que You Hot BBQ Nectar. End result is tasty, glossy, smoky and addictive.

Bacon Candy (GF) **16.7**
Streaky bacon brushed with maple syrup, drizzled with organic brown sugar and chilli. Slow cooked to bring to consistency similar to Jerky. A little spicy, a little sweet, a little salty - Seriously addictive. Try this one with a spicy bloody mary.



LARGER OPTIONS

Brisket Lasagna Burrito **41.0**
A ginormous burrito filled with a slab of slow-smoked brisket birria lasagne, sandwiched between two thick slices of our famous slow-smoked brisket slices and house-made bechamel sauce. So big it requires three tortillas to wrap. Serves 1-2 people.

KIDS MENU

Chicken Nuggets | **Kids Parma** | **Mozzarella Sticks** | **Kids Burger** **All options 14.1**
All served with a side of chips



YOUR NEXT GIFT IS SORTED

Give your BBQ loving friend a gift card to Third Wave BBQ!
Just **ask our staff** how or
visit our website **www.ThirdWaveBBQ.com.au** or
scan the code to the right to get yours!

Give them the gift of BBQ meat!

BURGERS

Naked Cheeseburger **19.8**
Our special 150g house minced beef brisket patty, juicy and full of flavour. Aged jack cheese, tomato relish, mustard, pickles.

Cheeseburger Royale **23.5**
Our special 150g house minced beef brisket patty, juicy and full of flavour, double aged jack cheese, tomato relish, garlic mayo, tomatoes, streaky bacon. Make it even better with a double patty.

The Classic **23.0**
Our special 150g house minced beef brisket patty, juicy and full of flavour, lettuce, tomato, caramelised onions, streaky bacon, garlic mayo.

Juicy Lucy **38.2**
This one is extra special… Our amazing Juicy Lucy patty – 300 gram beef patty stuffed full of 2 year old Jack Cheddar cheese and bacon. Once grilled the cheese melts inside the patty, you experience juicy, cheesy, bacony bliss with every bite. Topped with tomatoes, onion rings, Apple Bourbon BBQ sauce and horseradish sauce.

Smoky Chicken (GFO) **26.7**
Lettuce, slow cooked chicken, Asiago cheese, spicy vinegar tomato, Apple Bourbon Sauce, Basil Mayo, jalapenos.

Oh Mamma... (GFO) **44.0**
Meaty and delicious…. Mustard, caramelised onions are topped with 12 hour Slow smoked boneless Beef short-ribs, followed by our incredible pulled pork. Each meat is covered with melted Aged Jack Cheddar and Swiss cheese. Finally topped with grilled streaky bacon and Spicy BBQ Sauce. All this in a huge brioche bun

Smoked Lamb (GFO) **33.0**
Slow smoked lamb shoulder, aged Jack Cheddar cheese, lettuce, onions, tomato, basil mayo and spicy BBQ sauce. In a brioche bun.

Ribsy (GFO) **33.0**
American BBQ slow smoked short Beef ribs, deboned, tomato relish, Swiss cheese, streaky bacon, Apple Bourbon BBQ sauce, and tomato in a brioche bun.

Pulled Pork (GFO) **27.7**
Juicy 12 hour slow cooked pork with spices, tangy coleslaw, pickles and mustard. Simple but really tasty.

Pulled Brisket Birria Burger (GFO) **27.7**
Juicy slow-smoked pulled brisket with birria spices, tangy coleslaw, pickles and mustard.

Oh Papi Burger **45.0**
A beef burger like no other. Deboned, slow-smoked beef ribs, pulled birria brisket, and a slice of MB3+ brisket! With mustard, apple bourbon sauce, tomato, horseradish sauce, aged jack cheddar, and pickles, all in a tasty brioche bun. Believe us when we say you've never tried anything like this.

Edgy Veggie (V) **23.5**
Potato and lentil patty in a brioche bun with lots of Aged jack cheddar cheese, jalapenos, red onions, lettuce and basil mayo.

Pulled Vrisket Burger (V) (GFO) **26.7**
Chunks of the incredible Fable plant-based meat rubbed with our secret house-made brisket rub and smoked for hours. Pulled apart and mixed with the house-made sweet and spicy BBQ sauce. In a huge bun with coleslaw, pickles & mustard. Simple but really tasty.

EXTRAS

Extra Beef Patty	7.8	Candy Bacon	6.2	Add Cheddar Cheese	3.5	Extra Lettuce	1.2
Upgrade to Juicy Lucy Patty	10.4	Pulled Pork	5.8	Asiago or Swiss Cheese	2.9	Basil Mayo	2.0
Extra Juicy Lucy Beef Patty	10.4	Brioche Bun	3.0	Onion Rings in burger	4.1	Horseradish cream	2.0
Bacon	4.1	Gluten Free Bun	2.6	Extra Tomato	2.0	Salsa Verde	2.0

LOADED FRIES

Brisket **34.5**
Our already incredible fries with melted cheese (lots of it) plus grilled slow smoked brisket. Topped with our house made spicy sauce.

Pulled Birria Brisket **31.4**
Our already incredible fries with melted cheese (lots of it) plus pulled & spicy slow-smoked birria brisket. Topped with our house made spicy sauce.

Bacon **33.0**
Our already incredible fries with melted cheese (lots of it) plus crispy grilled bacon.

Pulled Pork Waffle Fries **37.7**
Waffle fries with pulled pork, cheese and apple bourbon BBQ sauce.
Add sour cream +2.0

Bacon Mac & Cheese **31.9**
Our already incredible fries loaded with Bacon Mac & Cheese and liquid cheese.

V-risket Loaded Fries (V) **35.6**
Our already amazing fries with melted cheese (lots of it) plus grilled slow smoked pulled Vrisket - the incredible Fable plant-based meat. Topped up with our housemade spicy BBQ sauce. You will not believe it's not meat!

UPGRADE YOUR LOADED FRIES!

Loaded Fries are a masterpiece and you can be the artist.
Add upgrades to your loaded fries to make it the PERFECT dish.

Add Brisket, Birria Brisket, Bacon, Pulled Pork or Mac'nCheese 7.2 each



WANT A FREE DINNER ON YOUR BIRTHDAY WORTH $65?

Sign up now. Valid within +/- 1 week from your birthday!

Eat tasty things like Candy Bacon, Oink Balls, Slow Smoked Brisket, Beef Ribs, Mac and Cheese, Corn Bread and much, much more…

Sign up here:
www.ThirdWaveBBQ.com.au



TAKE OUR HOUSE MADE BBQ SAUCES HOME

Ask our staff when you pay at the end. It's the perfect way to keep your BBQ adventure going!

Hot Bar-B-Que Nectar **9.4**
Heat meets sweet. A house made mouth-watering blend of award-winning American BBQ sauce with the perfect mix of sweet and spice. Try on beef, lamb, and dark meats.

Sweet Apple Bourbon Sauce **9.4**
Heaven in a bottle. Tantalize your taste buds with this house made sweet, savory, and tangy sauce that enhances the flavour of any meat. Try on pork, chicken, and light meats.

Nuclear Wave Hot Sauce **15.9**
Nuclear Wave Hot Sauce hits a 7/10 on the spice scale. Made with habanero chilli, garlic and paprika—it's so tasty you'll want more, but hot enough to make you sweat.

SWEETS

Pecan Pie **18.8**
Warm, sweet and delicious. Served with Espresso cream and Vanilla Ice Cream.

Key Lime Pie **18.8**
Made with limes to give it a zesty, creamy texture unlike any other sweet pie. A southern favourite. Served with Vanilla Ice Cream.

Affogato (GF) **18.8**
Double Espresso over Ice Cream with your choice of liqueur - Frangelico, Kahlua, Baileys, Cointreau

Nutella and Peanut Butter Pie **18.8**
A really special flavour combination. Smooth, creamy melt-in-your-mouth goodness. Served with Vanilla Ice cream.

Ice Cream Sandwich **20.9**
Salted Caramel Ice-cream waffle sandwich lathered in chocolate Ganache.

RECOMMENDED:

Pancakes Forever (V) **24.6**
The fluffiest pancake with spiked chocolate ganache. Topped with cream and berries. Drizzled with salted caramel sauce and surrounded by luscious crunchy Nutella. WARNING - contains traces of alcohol, substitute Nutella for the chocolate ganache.
Add Extra Pancakes (we highly recommend at least 3) **+8.3**

Ice Cream (2 Scoops)
Choose from our ice creams.
Vanilla Ice Cream **8.3**
Pure, creamy vanilla with a smooth, classic finish.
Salted Caramel Ice Cream **9.3**
Rich caramel ice cream, lightly salted through it for a smooth, perfectly balanced sweet flavour.

MERCH

MERCH
Select from our limited run range of T-shirts, hoodies & hats. No longer will you go unclothed and unable to express your love for BBQ.
Ask our staff to get yours.











PRICES

T-Shirts	**22.9**
Hoodies	**49.9**
Hats	**19.9**





SAUCES & RUBS



Hot Bar-B-Que Nectar **9.4**
Sweet heat. Our award-winning BBQ sauce fires up beef, lamb, and dark meats.

Sweet Apple Bourbon Sauce **9.4**
Heavenly tang. Our house-made sweet and savoury sauce lifts pork, chicken, and light meats.

Nuclear Wave Hot Sauce **15.9**
Smoky gold. This rich, house-made sauce brings bold flavour to anything—perfect on wings, ribs, or fries.

Pitmaster Thunder Dust **13.9**
Bold bite. This smoky, spicy rub is made to fire up beef and lamb.

Smokey Swine Dust **13.9**
Sweet kick. This savoury rub adds perfect balance to chicken and pork.

BEAR CLAWS



Bear Claws **16.9**
Nothing says "BBQ FAN" like grabbing your own Third Wave Bear Claws! The perfect gift (or treat for yourself). Shred the meat at home.

ALL YOU CAN EAT

Tuesdays! From 5:30pm

Each meat course will be brought out until you say STOP!

Choose 3 meats to start, we will bring more when you finish.
Every person on the table needs to order the All You Can Eat Deal. 2 hour sitting time.

Dine-in only. No takeaway available.

OPTION 1 - BBQ BASE CAMP TIER
$69 PER PERSON

Choose 3 slow-smoked meats to start
Brisket
Chicken
Chicken Wings
Kransky Sausage
Pulled Brisket Birria

We will add Pickled Veg, Extra crunchy Fries & Coleslaw.

ORDER MORE WHEN YOU ARE DONE WITH THE FIRST ROUND.



OPTION 2 - CARNIVORE MODE TIER
$96 PER PERSON

Entree
Spicy Chicken Wings, Bacon Candy and Oink Balls

Choose 3 slow-smoked meats to start
Beef Ribs
Pulled Pork
Brisket
Chicken
Chicken Wings
Pulled Brisket Birria

We will add Pickled Veg, Extra crunchy Fries & Coleslaw.

ORDER MORE WHEN YOU ARE DONE WITH THE FIRST ROUND.

Dessert
Choose between Pecan Pie, Key Lime Pie or Nutella and Peanut Butter Pie

OPTION 3 - BBQ ROYALTY TIER
$119 PER PERSON

Entree
Spicy Chicken Wings, Bacon Candy, Oink Balls, **Pulled Brisket Birria Slider**

Choose 3 slow-smoked meats to start
Pork Ribs
Lamb
Beef Ribs
Pulled Pork
Brisket
Chicken
Chicken Wings
Pulled Brisket Birria

We will add Pickled Veg, Extra crunchy Fries, Coleslaw & Corn Bread.

+ A cocktail of your choice!

ORDER MORE WHEN YOU ARE DONE WITH THE FIRST ROUND.

Dessert
Choose between Pecan Pie, Key Lime Pie or Nutella and Peanut Butter Pie



DRINKS PACKAGE + $59.9 PP

Beer
All beer on tap, including
Great Northern Super Crisp mid-strength

Wine (house)
All wines served by the glass.

Spirits (house)
Vodka | Scotch | Bourbon | Gin | Tequila

Cocktails
Don't Be Blue | Fruit Tingle | Long Island Iced Tea

DRINK AS MANY AS YOU LIKE. MORE DRINKS BROUGHT OUT ONLY WHEN ORDERED DRINKS ARE FINISHED.