

* FOR THE POSSE * GREAT TO SHARE OR CHOOSE ONE JUST FOR YOURSELF!

GARLIC TEXAS TOAST (4pc) Extra thick cut, garlic & herb butter CHEESY TEXAS TOAST (4pc) Vegan option \$10 Extra thick cut, garlic & herb butter w/tres queso CHEESY BACON TOAST (4pc) Extra thick cut, tres queso & brown sugar bacon CORN BREAD MUFFIN (V) \$12 Served warm w/whipped jalapeño & honey butter "EL GAUCHO" CHICKEN WINGS (GF) (4pc) \$13 Large crispy wings tossed with tequila & lime BBQ sauce, fresh apple coleslaw, buttermilk ranch dressing & charred Legendary taste BLACKENED RIB FYF & CHORIZO SPRING ROLLS (3pc)

SIGNATURE SAUCES

\$4 EACH

MAKE YOUR EXPERIENCE COMPLETE BY ADDING ONE OF OUR SIGNATURE HOUSE. MADE SAUCES TO ANY MEAL

Served w/radish & fennel salad,

comeback sauce & charred corn salsa

ALL SAUCES ARE GLUTEN FREE

- * "SALOON" BOURBON BAR-B-0 *
- * "SMOKED-OUT" SMOKEY BAR-B-0 *
- * "EL GAUCHO" LIME & TEQUILA BAR-B-0 *
- * CHIMICHURRI *
- * CHIPOTLE BÉARNAISE SAUCE *
- * BEEF JUS *



ASK OUR FRIENDLY STAFF ABOUT OUR DAILY SPECIALS

★ ALAMO PLATTER FOR 2 ★ (OR FOR THE VERY HUNGRY!!)

TRUE GRIT PLATTER

\$125 18hr slow cooked rib eye, 1.51b baby back beef rib, 11b glazed American ribs, "El Gaucho" chicken wings, low 'n' slow beef brisket, cheese & jalapeño sausages, fresh apple coleslaw, beer battered onion rings, skin on fries, "Smoked Out" BAR-B-O sauce

\$44

\$42

* PITMASTER PLATE *

TEXAS TASTER PLATE

* FANCY PANTS *

DUST OFF THOSE DIRTY BOOTS & TAKE A

HUNTER RESERVE SCOTCH FILLET (GF) 1002 \$48

rib eye dipped in jalapeño beer batter,

add a garlic king prawn topper \$15

SIGNATURE 18 HOUR SLOW

COOKED RIB EYE (GF)

10oz \$38 ★ 18oz \$59

WE BASTE THE WHOLE RIB EYE ROLL

WITH SPECIAL HERBS, AND BLACKENED

SMOKE MARINADE PRIOR TO 18 HOURS

OF SLOW ROAST. YOUR STEAK WILL BE

HAND CUT FROM THE WHOLE ROASTED

RIB EYE AND GRILLED

DUE TO THE SLOW COOKING

PROCESS THIS STEAK WILL COME

OUT "MEDIUM" UNLESS REQUESTED

TO BE COOKED LONGER.

House smoked by our very own pitmaster

Char grilled w/lemon & house spices

1/2 SMOKED CHICKEN (GF)

& grilled to order

ATLANTIC SALMON (GF)

crumbed in our house spiced panko

crumb, flash fried & served with

10oz \$34

10oz \$36

18oz \$62

\$32

\$36

SEAT AT THE TABLE, FANCY PANTS

MEALS ARE SERVED W/SIGNATURE

HOUSE BEEF JUS

RATTLE STEAK

chipotle béarnaise

BLACK ONYX ANGUS RUMP (GF)

RIVERINE PREMIUM SIRLOIN (GF)

Signature 18hr slow cooked

SPICED POTATOES, WEDGE SALAD &

House smoked beef brisket, 1/4 smoked chicken, smoked cheese & jalapeño sausage, w/choice of two sides

BOSS HOG PLATE (GF)

House smoked beef brisket, 1/4 smoked chicken, pulled pork, smoked cheese & jalapeño sausage, w/choice of two sides

PITMASTERS PLANT-BASED PLATE (V)

Smoked sausage (PB), southern fried chicken (PB), pulled pork (PB), w/choice of 2 sides

* RIBS *

ALL RIBS ARE GLUTEN FREE, GLAZED IN "SMOKED OUT" BAR-B-O SAUCE AND SERVED W/ OUR SIGNATURE SEASONED FRIES & FRESH APPLE COLESLAW

Chel Recommended

AMERICAN PORK RIBS (GF)

1/2 Back \$42

Full Rack \$66

BABY BACK BEEF RIBS (GF)

1/2 Rack \$35 Full Back \$50

RIBS "N" RIBEYE COMBO (GF)

200g of slow cooked blackened ribeye, served w/half rack low 'n' slow ribs Beef \$45 Pork \$60

RIBS "N" CHICKEN COMBO (GF)

Tequila BAR-B-Q chicken wings, served w/half rack low 'n' slow ribs

SMOKED MUSHROOM GNOCCHI (V)

Pan fried parmesan & thyme gnocchi, w/assorted mushrooms, smoked onion puree, fresh herbs, cavolo nero, peas, lemon & pesto

* PITMASTER BURGERS *

IF YOU CLIMB IN THE SADDLE, BE READY FOR THE RIDE, ALL OUR SMOKEHOUSE INSPIRED BURGERS ARE SERVED WITH SIGNATURE SEASONED FRIES, & HOUSE BAR-B-Q SAUCE

CLASSIC BACON & CHEESE

Beef patty topped w/smoked bacon, American cheese, lettuce, tomato, onion, sliced pickle & house made ketchup

BEEF BRISKET

House smoked beef brisket w/comeback sauce, apple coleslaw & candied jalapeños

PULLED PORK

Low n' slow cooked pork shoulder w/BAR-B-Q sauce, sliced pickles, apple coleslaw, on toasted milk buns

SMOKED CHICKEN

Pulled chicken w/comeback sauce, lettuce, tomato, onion on toasted milk bun

BEHIND ENEMY LINES (V) (GFO)

Classic plant-based patty with lettuce, tomato, onion & sliced pickles, American mustard & house made ketchup

* ADD A BURGER TOPPER! *

| BEEF RIB | \$10 |
|---------------------------|------------|
| BEER BATTERED ONION RINGS | ∌ 5 |
| CHILLI CON CARNE | ∌ 5 |
| MAC & CHEESE | \$5 |
| GLUTEN FREE BUN AVAILABLE | + \$2 |

* PASTA *

\$24

SIGNATURE SEASONED FRIES (V/GF)

* SIDES * \$10 each

With our house made ketchup

CHILLI CON CARNE (GF)

FOR THE TABLE

Traditional Texan BAR-B-Q beans w/sour cream & green onions

ADD A SIDE TO YOUR FAVOURITE

DISH OR ORDER A SELECTION

10% discount

for full

Wests Members

all perfect for sharing

APPLE COLESIAW (V/GF)

Made fresh daily with charred corn salsa & herbs

CHARRED BROCCOLI (V/GF)

Tres queso sauce, toasted sourdough

MAC & CHEESE (V)

Traditional American home style

LORD OF THE ONION RINGS (GF)

Pale ale battered onion rings. buttermilk ranch dressing & charred corn salsa

SIGNATURE CRISPY POTATOES (V/GF)

Crispy Texas Bar-B-Q spiced chat potatoes, served warm in a bowl

"THE WEDGE" (GF)

....

Iceberg lettuce, brown sugar bacon. smoked cheddar, corn salsa, chipotle ranch dressing

* MUCHACHOS MENU *

ALL KIDS MEALS COME SERVED ON A FRISBEE (TO TAKE HOME) WITH SHOESTRING FRIES OR SALAD, PLUS... A KIDS ENTERTAINMENT PACK... YEEHHAAA!!!

| KIDS CHEESE PIZZA / (V/GF) | βL |
|---|-------------|
| KIDS CHEESEBURGER (GFO) | \$1° |
| KIDS CHICKEN TENDERS (GFO) | ≸ 1: |
| 50Z SLOW COOKED STEAK (GF) | \$25 |
| KIDS MAC N CHEESE $(\ensuremath{\mathbb{V}})$ | ₿1: |

GF - gluten free PB - plant based GFO - gluten free option V - vegetarian 8oz = 240gm 10oz = 300gm 14oz = 420gm 20oz = 600gm (approximate)