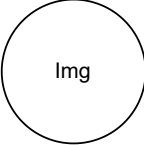
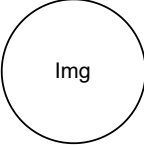


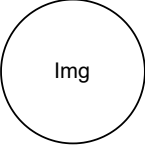
Beef



Thundering Brisket
Slow smoked brisket rubbed with bold Thundering seasoning- a rugged blend of pepper mesquite and spice that delivers a big Texas flavor in every bite

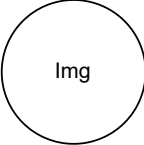


Shotgun Shells
BBQ Favorite, jumbo pasta tubes stuffed with seasoned meats smoked to perfection

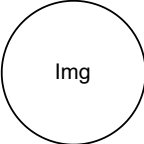


Black and Tan Brisket
Seasoned with Black and Tan robust blend of black pepper coffee and brown sugar

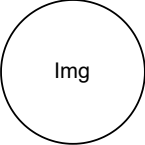
Pork



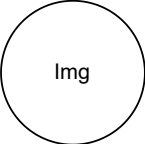
Cherry Coke Pulled Pork
Pulled pork slow cooked with cherry coke seasoning with house cherry bbq sauce



Apple Butter Pork Loin
Slow roasted and glazed with spiced apple butter garlic and herbs

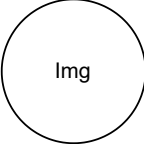


Baby Back Ribs
Slow cooked to perfection with brown sugar honey and bbq sauce

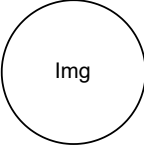


Pork Belly Burnt Ends
Smoky cubes of pork belly caramelized and crispy covered in a tangy sweet BBQ sauce

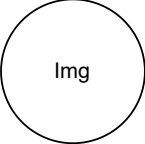
Chicken



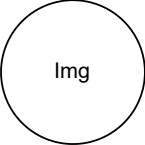
Lollipop
Drumette trimmed and smoked low and slow under crispy exterior gives way to a succulent well seasoned meat



Smoked Wings
Slow smoked wings cooked to perfection over hardwood



Chicken Breast
Lean tender slow smoked with a savory crust



Beer Can Chicken
Whole chicken smoked low and slow locking in a juicy moisture and malty flavor

Sides

BBQ Beans, Cole Slaw, Fries

Mac & Cheese, Green Bean Casserole

Footer