

# ★ Gourmet Food Truck Menu ★

## ABOUT US:

At Opelle's Barbecue we take great pride in cooking with natural and regional sustainable food. We pay the utmost quality of meat from our local family-owned meat processors, Opelle Cattle Ranch Co. We can only select the absolute best to make our customers smile here and drive them back, because we go above and beyond to provide the best tasting barbecue around the corner.

## BARBECUE PLATES:

1 MEAT PLATE .....	\$11"
served with the choice of 2 sides	
2 MEAT PLATE .....	\$16"
served with the choice of 2 sides	
3 MEAT PLATE .....	\$19"
served with the choice of 2 sides	

\*TAXES for Drink and \$1 for Beer\*

## PREMIUM BBQ MEATS

### NATURAL 80/20 BEEF BRISKET\*

\*House Specialty\* 100% Prime 80/20 choice brisket cooked dry, and smoked for 12 hours with oak wood

### PULLED PORK

All natural bone-in pork shoulder smoked for 12 hours over apple & oak wood then hand-pulled to order

### CHICKEN CACIOTTE CHICKEN WING

Locally raised organic free-range chicken, herb-marinated and grilled to perfection

### NATURAL PORK SPAREBONE\*

100% pork sparebone smoked for 8 hours with applewood

### LOUISIANA HOT LINKS

Local Wining San Francisco based Schwartz Bros. sausage of natural beef and pork links grilled & served whole

### BBQ SMOKED CHICKEN

Herby's natural chicken, herb-marinated with sweet bbq sauce smoked for 4 hours over apple & oak wood

## SIDES:

### BBQ BAKED BEANS

### CHICKEN CACIOTTE

marinated over tomato based sauce with cabbage & shredded cheese

### YAM SLAW

with cauliflower, shredded carrots, dressed in mayo (or house-made vinaigrette) dressing

### POTATO SALAD

mayo mustard dressing & onions  
CILANTRO PEAUT SLAW  
with house-made avocado dressing

### HOUSE-MADE CORN DRESSING

### CHICKEN AND Y CASSEROLE

ASSORTED CHIPS &  
BEVERAGES

\*All Sides are Vegetarian Friendly\*

Opelle's Barbecue

Address: 1058 Middlefield Road, Redwood City, CA 94063

Phone: 650-701-8433 Email: [info@opellesbarbecue.com](mailto:info@opellesbarbecue.com)