

★ 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 Works Co. We can only select the absolute best to make our customers smile here and drive home proud. Customers we go above and beyond to provide the best tasting barbecue around to you!

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 CACI-CACI CHICKEN W/BBQ

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 Warming San Francisco-based Schwartz Bros. sausage of natural beef and pork links grilled & served slow

BBQ SMOKED CHICKEN

Herby's natural chicken, herb-marinated with onion. My secret smoked for 4 hours over apple & oak wood

SIDES:

BBQ BAKED BEANS

CHICKEN CACI SLAW

crisp slaw over turkey-based sauce with cabbage & shredded carrots

KALE SLAW

with cauliflower, shredded carrots, dressed simply with house-made vinaigrette dressing

POTATO SALAD

creamy mustard dressing, dill sauce
CILANTRO PEAUTY SLAW
with house-made avocado dressing

HOUSE-MADE CORN DRESSING

CHICKEN AND Y CRESS

ASSORTED CRISPS &
BEVERAGES

All Sides are Vegetarian Friendly

Opelle's Barbecue

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