



# SMOKIN' APPS

WING BASKET TRADITIONAL 14 (880-1010 Cal)



PINEAPPLE RAGE® 🌢 🌢 🌢 - WILBUR'S REVENGE® 🜢 🜢 🜢 🌢

CHEESE CURDS (1260 Cal) 12

#### **BURNT ENDS (940 Cal) 13**

Served with Famous Fries, jalapeño pickled red onions and spicy Hell-Fire Pickles.

#### SOUTHSIDE RIB TIPS (1540 Cal) 12

Served with spicy Hell-Fire Pickles and our Southside BBQ sauce.

#### SMOKED SALMON SPREAD (780 Cal) 12

Our own hickory-smoked salmon, cream cheese, capers and chipotle peppers make this a spread worth swimming upstream for. Served with fire-grilled pita bread.

#### ONION STRINGS (1940 Cal) 9

Lightly breaded and flash-fried, served with rémoulade sauce.

#### BBQ NACHOS (1290-1410 Cal) 13

Crisp tortilla chips topped with cheddar cheese sauce, Dave's Award-Winning Chili and your choice of Texas Beef Brisket, Georgia Chopped Pork or BBQ Pulled Chicken. Garnished with lettuce, tomato, jalapeños, seasoned sour cream and Rich & Sassy®.

## **SALADS & MORE**

DAVE'S SASSY BBQ SALAD (640-820 Cal) 15

Choose: Georgia Chopped Pork, Texas Beef Brisket or Chicken (BBQ pulled, grilled or crispy).

Served with a Corn Bread Muffin (260 Cal).

CHICKEN CAESAR SALAD (640 Cal) 15

Served with a Corn Bread Muffin (260 Cal).

#### BBQ STUFFED BAKED POTATO (750-830 Cal) 11

Choose: Georgia Chopped Pork, BBQ Pulled Chicken, or Texas Beef Brisket. Served with choice of 1 side (60-640 Cal) and a Corn Bread Muffin (260 Cal).

#### SIDE SALAD 6

Fresh Garden (120-340 Cal) or Caesar (220 Cal)

#### DAVE'S AWARD-WINNING CHILI

Cup (380 Cal) 4 | Bowl (490 Cal) 6 Served with a Corn Bread Muffin (260 Cal).



# INCLUDES 2 SIDES (120-1280 CAL) AND A CORN BREAD MUFFIN (260 CAL)

ADD AN EXTRA MEAT (290-640 CAL) FOR \$5

### ★★ 2 MEAT COMBO \$20

#### BURNT ENDS-N-RIB (1280 Cal) 25

Burnt Ends paired with 4 bones of St. Louis-Style Spareribs

#### ST. LOUIS RIB-N-MEAT (950-1750 Cal) 24

4 bones of St. Louis-Style Spareribs and choice of 1 meat selection.

### ★★★ 3 MEAT COMBO \$22

#### RIB-N-2 MEAT (XXX Cal) 28

4 bones of St. Louis-Style Spareribs and choice of 2 meat selections.

#### **MEAT CHOICES:**

- GEORGIA CHOPPED PORK (430-790 Cal)
- ST. LOUIS-STYLE SPARERIBS (320-640 Cal) +\$1
- SOUTHSIDE RIB TIPS (640-1190 Cal)
- TEXAS BEEF BRISKET (400-740 Cal) +\$1
- HOT LINK SAUASAGE (720 Cal)
- TRADITIONAL OR BONELESS WINGS (1030-1070 Cal)
- COUNTRY-ROASTED OR BBQ CHICKEN (450-1160 Cal)
- HAND-BREADED CHICKEN STRIPS (190-480 Cal)
- SWEETWATER CATFISH FINGERS (500-790 Cal)

#### SIDES:

- WILBUR BEANS (210 Cal)
- SWEET CORN (60 Cal)
- GARLIC RED-SKIN MASHED POTATOES (90 Cal)
- FRESH-STEAMED BROCCOLI (60 Cal)
- CREAMY COLESLAW (120 Cal)
- FAMOUS FRIES (370 Cal)
- Add Comeback Sauce (230 Cal) +\$.5

- DAVE'S CHEESY MAC & CHEESE (280 Cal) +\$.5
- SIDE SALAD +\$1

Choose: Fresh Garden (120-340 Cal) or Caesar (220 Cal)

- DAVE'S AWARD-WINNING CHILI (460 Cal) +\$1
- LOADED BAKED POTATO (640 Cal) +\$1

# Pitmaster FAVORITES

Served with choice of 2 sides (120-1280 Cal)and a Corn Bread Muffin (260 Cal).

#### TEXAS BEEF BRISKET (790 Cal) \$19

Rubbed with Dave's secret spices, then slow-smoked over hickory until it's juicy and tender.

### **GEORGIA CHOPPED PORK** (870 Cal) **\$17** Smoked for up to 12 hours and chopped to order.

TRADITIONAL WINGS (650-750 Cal) \$18

# Jalapeño Cheddar Sausage, smoked in-house. CEDAR PLANK SALMON (220 Cal) \$19

Grilled, glazed and caramelized on a smoldering cedar plank.

#### BURNT ENDS (1270 Cal) \$18

Tender pieces of Texas Beef Brisket seared and caramelized with Sweet & Zesty® BBQ sauce.

#### HOT LINK SAUSAGE (720 Cal) \$17

A real mouthful of hollers! Our Hot Link Sausage best served with an ice-cold beer to douse the flames.

#### **SOUTHSIDE RIB TIPS** (720 Cal) **\$17**

Memphis-Style, dry-rubbed tips. Served with a side of jalapeño pickled red onions, spicy Hell-Fire Pickles and our Southside BBQ sauce.

#### SWEETWATER CATFISH FINGERS (720 Cal) \$18

Lightly breaded with Cajun-seasoned cornmeal and flash-fried, served with rémoulade sauce.

### COUNTRY-ROASTED CHICKEN (650 Cal) \$18 Specially seasoned ½ chicken, roasted and

Specially seasoned ½ chicken, roasted and char-grilled to perfection.

#### BBQ CHICKEN (700 Cal) \$18

Country-Roasted Chicken flame-kissed and slathered with Rich  $\vartheta$  Sassy®.

ADD AN EXTRA MEAT (330-680 CAL) FOR \$5



# ADD OUR FAMOUS St. Louis-Style Spareribs TO ANY ITEM FOR \$3/BONE! (160 CAL/BONE)

# AWARD-WINNING

RIBS

Served with choice of 2 sides (120-1280 Cal) and a Corn Bread Muffin (260 Cal).



#### ST. LOUIS-STYLE SPARERIBS

- 4 Bones (640 Cal) **19**
- 6 Bones (960 Cal) 22
- 9 Bones (1430 Cal) 26
- The Big Slab (1910 Cal) **32**

LIKE YOURS UN-SAUCED?
GET 'EM NAKED (Minus 60-160 Cal)

# **FAMOUS FEASTS**

#### ALL-AMERICAN BBQ FEAST® 77

(8390/8450 Cal)

St. Louis-Style Spareribs, County-Roasted Chicken, choice of Brisket or Pork, Creamy Coleslaw, Famous Fries, Wilbur Beans, Sweet Corn and Corn Bread Muffins. Serves 4-6 people.

#### FEAST FOR 2 (4570/4610 Cal) 47

St. Louis-Style Spareribs, Country-Roasted Chicken, choice of Texas Beef Brisket or Georgia Chopped Pork, Creamy Coleslaw, Famous Fries, Wilbur Beans, Sweet Corn and Corn Bread Muffins. Serves 2-3 people.



# SIGNATURE BURGERS & SANDWICHES

Served with choice of 1 side (60-640 Cal) and spicy Hell-Fire Pickles.

GEORGIA CHOPPED PORK (690 Cal) 13
Slow-smoked chopped pork topped with Rich θ

#### BBQ PULLED CHICKEN (640 Cal) 13

Roasted, pulled chicken tossed in Rich & Sassy® and topped with melted Monterey Jack cheese.

#### TEXAS BEEF BRISKET (640 Cal) 14

Hand-seasoned, hickory-smoked Texas Beef Brisket.

#### CAJUN CHICKEN (1250 Cal) 15

Cajun-seasoned and grilled chicken breast topped with pepper-Jack cheese fried Onion Strings and rémoulade sauce.

#### HICKORY CHICKEN (680 Cal) 14

Grilled chicken with Monterey Jack cheese and bacon.

#### **BURNT ENDS** (700 Cal) **14**

Tender pieces of Texas Beef Brisket seared and caramelized with Sweet & Zesty® BBQ sauce. Served with choice of one side and spicy Hell-Fire Pickles.

# TRY IT MEMPHIS-STYLE +\$1

We'll top your 'Que Sandwich with Creamy Coleslaw (+40 Cal).



### DAVE'S FAVORITE BURGER\* (1100 Cal) 15 Monterey Jack cheese bacon and our

Monterey Jack cheese, bacon and our Rich & Sassy® sauce.

#### ULTIMATE BURGER\* (1240 Cal) 16

Georgia Chopped Pork, bacon, sharp American cheese and our signature Sweet & Zesty® sauce.

**DEVIL'S SPIT® BURGER\*** (880-930 Cal) **15**Devil's Spit® BBQ sauce, topped with melted pepper-Jack cheese, bacon and spicy Hell-Fire Pickles.

# Lunch MENU

# SERVED 11 AM - 4 PM

ADD AN EXTRA MEAT (290-640 CAL) FOR \$5

#### PLATTER & COMBO SPECIALS:

Served with choice of 1 side (60-640 Cal) and a Corn Bread Muffin (260 Cal).

1 MEAT PLATTER (380-840 Cal) 11

2 MEAT COMBO (570-1680 Cal) 13

3 MEAT COMBO (860-2520 Cal) 15

Meat choices listed in 'Que Combos.

#### 2 FOR YOU 11

Served with a Corn Bread Muffin (260 Cal). Choose 2:

- Dave's Award-Winning Chili (460 Cal)
- Side Salad: Fresh Garden (120-340 Cal) or Caesar (220 Cal)
- Loaded Baked Potato (640 Cal)

#### Served with choice of 1 side (60-640 Cal) and

Served with choice of 1 side (60-640 Cal) and spicy Hell-Fire Pickles.

Try it "Memphis-Style" for just \$1 (add 40 Cal).

TEXAS BEEF BRISKET SANDWICH (600 Cal) 11

**GEORGIA CHOPPED PORK SANDWICH**) 10 (640 Cal)

BBQ PULLED CHICKEN SANDWICH (630 Cal) 10



# HANDCRAFTED DESSERTS

DAVE'S AWARD-WINNING BREAD PUDDING (1330 Cal) 8

BAKERS SQUARE PIE SLICES (490-820 Cal)
Apple 5 | Pecan 6 | Lemon Supreme 6 | French Silk 5



# Signature COCKTAILS \$9 EACH

HANDCRAFTED MARGARITA (370 Cal)

DAVE'S RUM PUNCH (210 Cal)

SMOKIN' ISLAND ICED TEA (250 Cal)

SPIKED STRAWBERRY LEMONADE (200 Cal)

🚖 Ask your server for a beer draft & wine menu

# Famous DEALS

Available All Day - with the purchase of any beverage

#### FEAST FOR 2-SDAY

\$37 FEAST FOR 2 Serves 2-3

\$67 ALL-AMERICAN BBQ FEAST®

Serves 4-6

Tuesdays Only

### 30TH ANNIVERSARY - \$30

Feast for 2 only \$30 on the 30th of every month!

# For members only. MEMBERSHIP IS FREE! SIMPLY DOWNLOAD OUR APP OR TEXT SAUGE TO 51407 TO JOIN!

#### HAPPY HOUR

Monday-Friday 3pm-6pm

\$5 FAMOUS FRIES

\$7 RIB TIPS

\$8 CHEESE CURDS

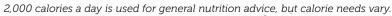
\$4 DOMESTIC SHORTS

\$5 WELL DRINKS

\$6 GLASS OF WINE

\$6 PREMIUM SHORT DRAFTS

\$6 SIGNATURE COCKTAILS



<sup>\*</sup>These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

\*DineIn\_Menu\_Jones\_10/23\*

