



We offer a truly authentic East Texas BBQ experience using our “Low and Slow” cooking technique, 100% almond wood, our East Texas custom made reverse smoker barbecue. And lots of love!

Menu

Smoked Gouda Mac and Cheese Eggrolls-Sriracha Mayo

**Smokey Meat on Bread-Mojo Criollo Pulled Pork or Beef Brisket
Two Cabbage Slaw-Wangy Dressing**

Pit Smoked Pork Loin Back Rigs-Brown Sugar Barbecue Sauce

KFC-Kurt’s Frigg’in Chicken Drumsticks-Creamy Garlic Sauce-Wangy Slaw

Double Rum Yum Cakes-Vanilla Cream-Berry Sauce

\$25 per person plus tax

Request our BBQ Rig for Event!