

In the Beginning

ULTIMATE NACHOS^{sv} Small \$11.99 | Large \$15.99
Fried tortilla chips smothered in a Jack cheese blend. Topped with black beans, pico de gallo, jalapeños, sour cream & guacamole.

Add to Nachos:

Pulled Chicken* • \$2 / \$4 Chili* • \$3 / \$5
Pulled Pork* • \$3 / \$5 Beef Brisket* • \$5 / \$7

CHICKEN WINGS

6 Wings \$10.00 | 12 Wings \$20.00
Choice of Dry Spiced, Buffalo, Mild BBQ, or Chipotle Molasses BBQ. Add Blue Cheese \$1.50

FRIED PICKLES^v • \$8.99

With chipotle aioli sauce.

****NEW** SMOKED CHEESY BACON MEATBALL** . \$7.99

Lg. Beef Meatball stuffed with cheddar cheese, wrapped w/ Hickory smoked bacon. Topped with sweet sticky BBQ.

****NEW** CREAMY ARTICHOKE KALE DIP** . \$8.99

Seasoned with a bit of jalapeno. Served warm with our Jerk spiced potato chips.

****NEW** WARMED CRAFT BEER CHEESE DIP** . \$7.99

Served with corn chips & our homemade spiced pretzels.

****NEW** ROASTED BRUSSEL SPROUTS** . \$9.99

Topped with bacon, scallions, cheese & balsamic glaze

SPICED PRETZELS • \$5.99

Flavor packed, hard, bite-sized sourdough pretzels baked w/ herbs & spices. Served w/honey mustard

ROUTE 66 CHILI* topped with cheese

Cup \$5.99 | Bowl \$7.99

FRENCH FRIES

Small \$5.50 | Large \$6.99

SWEET POTATO FRIES

Small \$6.25 | Large \$8.25

CHICKEN TENDERS

Small \$6.99 | Large \$9.99

Add Buffalo Sauce \$1.50

JERK SPICED HOMEMADE CHIPS^v • \$5.25



The Garden

Choice of Dressings; Caesar, Italian, Ranch*, Apple Vinaigrette*, Balsamic Vinaigrette*, or Blue Cheese*. All salads are Gluten-Free without the croutons.*

THE AMERICAN^v • \$9.99

Mixed greens, tomatoes, cucumbers, peppers, shredded carrots and croutons.

CAESAR SALAD • \$9.99

Romaine, croutons, shaved cheese mixed with our house Caesar dressing.

BEET & GOAT CHEESE SALAD^v • \$12.99

Arugula & mixed greens topped with sliced roasted beets, goat cheese & slivered almonds, mixed with balsamic vinaigrette.

CAPE SALAD^v • \$11.99

Mixed greens, shredded carrots, feta, cranberries, cherry tomatoes, candied nuts, and croutons. Served with an apple vinaigrette dressing.

Salad Toppers:

Pulled Pork* • \$6 Steak Tips* • \$9
Pulled Chicken* • \$6 Buffalo Fingers • \$6
Grilled Chicken* • \$6 Grilled Salmon 8 ozs* • \$12

Mexican

Choice of Pulled Pork, Pulled Chicken, Beef Brisket (add \$2), or Vegetarian.

QUESADILLA • \$13.99

Grilled flour tortilla with melted Jack cheese, roasted mushrooms, onions & peppers. Served with sour cream & salsa.

BIG BURRITO • \$13.99

Stuffed with roasted mushrooms, onions & peppers, rice, black beans & Jack cheese.. Topped with enchilada sauce and sour cream.

VERDE BOWL • \$14.99

Lettuce, rice, Jack cheese, coleslaw, chili, chopped tomatoes, red onion, cilantro, sour cream, and guacamole. Topped with our own Verde sauce.

ULTIMATE NACHOS • Small \$11.99 | Large \$15.99

See Appetizers section for description & pricing..



• SMOKEHOUSE & GRILL •

BBQ Plates & Combos

Served with choice of two sides & cornbread.

ST. LOUIS PORK RIBS*

1/3 Rack (4 Bones) • \$15.99

1/2 Rack (6 Bones) • \$19.99

Full Rack (12 Bones) • \$28.99

PULLED PORK* • \$16.99

PULLED CHICKEN* • \$15.99

****NEW** ROTISSERIE CHICKEN HALF*** • \$16.99

SMOKED SAUSAGE* • \$15.99

SLICED BEEF BRISKET* • \$19.99

SMOKIN' COMBOS*

(BBQ Choices above & Sides choices to the right)

— **2 MEAT CHOICES** • \$24.99

— **3 MEAT CHOICES** • \$27.99

Add \$2.00 for Brisket

Grilled & Baked Plates

Served with choice of two sides & cornbread.

GRILLED STEAK TIPS* • \$26.99

1 lb. of Charbroiled Tips

GRILLED SALMON* • \$19.99

8 ozs, served with salsa mayo.

FRIED HADDOCK • \$15.99

Served with Tarter Sauce

GRILLED TURKEY TIPS* • \$14.99

Served with cranberry sauce.

THURSDAY NIGHTS ONLY

PRIME RIB* • \$29.99 (due to increase in beef cost)

1 lb. Served with au jus

Before placing your order, please inform your server if a person in your party has a food allergy.

Prices, subject to change due to fluxuations in food costs.

★ Side Choices ★ for Plates & Combos

SIDE SWEET POTATO FRIES^v (Add \$2.25)

FRENCH FRIES^v

COLESLAW^{*v}

BAKED BEANS*

CUCUMBER, ONION & CARROT SALAD^{*v}

POTATO SALAD*

CREAMY MAC N' CHEESE^v

RED BLISS MASHED POTATOES^{*v}

GRAVY (Add .75¢)

MASHED SWEET POTATOES^{*v}

SOUTHERN GREENS*

ROASTED MUSHROOM, ONION & PEPPERS^{*v}

SPANISH RICE*

STRING BEANS^{*v}

CORNBREAD^v

DELI-STYLE PICKLES^{*v}

HOMEMADE JERK SPICED CHIPS^v

Order Sides Individually • \$2.99 Each

(See Appetizers for Sweet Potato Fries)



Sandwiches & More

Served with choice of one — French Fries, Cole Slaw*, Baked Beans*, Potato Salad*, Cornbread, Pickles*, or Homemade Jerk Spiced Potato Chips.

Add \$1.00 to substitute a side.

Add \$2.25 for sweet potato fries.

Add \$2.00 for Gluten-Free roll.

SMOKED BBQ PULLED PORK † • \$14.99

SMOKED BBQ PULLED CHICKEN † • \$13.99

SLICED BEEF BRISKET † • \$15.99

GRILLED JAMAICAN CHICKEN † • \$13.99

Lettuce, tomato, pineapple curry mayo on side.

SMOKED BRISKET REUBEN † • \$16.99

Sliced brisket, swiss cheese, sauerkraut, Russian dressing.

BUFFALO CHICKEN WRAP • \$12.99

Chicken tenders in buffalo sauce with lettuce, tomatoes, red onions & blue cheese dressing.

FISH TACOS • \$14.99

6 ozs. Cajun spiced grilled Haddock, cabbage, pico de gallo, cotija cheese. Drizzled with roasted red pepper, garlic aioli sauce. Topped with avocado slices.

FRIED HADDOCK SANDWICH • \$12.99

Lettuce, tomato, and tartar sauce on the side.

STEAK & CHEESE • \$15.99 (WHEN AVAILABLE)

6 ounces of shaved Prime Rib mixed with cheddar cheese & roasted mushroom, onions & peppers.

PRIME RIB TACOS • \$15.99 (WHEN AVAILABLE)

6 ounces of shaved Prime Rib mixed with caramelized onions & Jack cheese. Topped with cabbage.

Lil' Piglets

For Little Piglets (under 10)

Served with choice of French Fries or Apple Sauce.

Add \$1.00 to substitute mac n' cheese for fries.

Add \$2.00 for Gluten-Free roll.

Kids Hamburger † • \$6.75

Kids Cheeseburger † • \$7.25

Bowl of Mac 'n Cheese (no side) • \$6.25

3 Chicken Tenders • \$6.99

Hot Dog • \$5.99

Two Ribs* • \$6.99

Pulled Pork Sandwich † • \$6.99

Pulled Chicken Sandwich † • \$6.99

Burgers

8 oz. sirloin blend served with choice of one — French Fries, Cole Slaw*, Baked Beans*, Potato Salad*, Cornbread, Pickles*, or Jerk Spiced Potato Chips.

Add \$1.00 to substitute a side.

Add \$2.25 for sweet potato fries.

Add \$2.00 for Gluten-Free roll.

AMERICAN BURGER † • \$11.99

8 oz. burger served with lettuce, tomato & a pickle.

SMASHBURGER • \$14.99

Two 4 oz. Beef Patties, American cheese, chopped onions, pickles and our Comeback sauce.

SOUL BURGER • \$14.99

8 oz. burger, topped with caramelized onions, fried green tomatoes, chihuahua cheese & roasted red pepper & garlic aioli sauce.

VEGGIE BURGER †^v • \$13.99 Add cheese for \$1.50.

Looks like meat, cooks like meat but it's plant based. Served with lettuce, tomato & salsa mayo on the side.

BUILD YOUR OWN BURGER †

American* or Cheddar Cheese* or Swiss* • \$1.50

Bacon • \$2.00 Jalapenos* • \$1.00

Caramelized Onions* • \$1.50

Roasted Mushrooms, Onions & Peppers* • \$2.00

Desserts

Homemade Key Lime Pie • \$7

Apple Crisp • \$6 / **Maple Pecan Wht Choc Cookie*** • \$4

Skillet Chocolate Chip Cookie w/ ice cream • \$8.00

Chocolate Cake • \$7

Homemade Bourbon Pecan Pie • \$7

Vanilla Ice Cream Cup • \$5

Make dessert "a la mode" for an extra \$1.75.

Waterin' Trough

FOUNTAIN SODA • \$1.99

Southern Sweet Tea, Lemonade, Coke, Diet Coke, Sprite, Ginger Ale, Unsweetened Iced Tea, Club Soda, Club Soda with a splash of Cranberry & Tonic Water.

BOTTLED DRINKS

BBQ Root Beer OR **BBQ Lime Rickey** • \$4.25

Sparkling Water and Water • \$2.25.



Specialty Cocktails

- Hippie Juice • \$16.00** • Apple Cider or Wacky Watermelon Grain Alcohol mixed with Captain Morgan, Cider & Spices or Grain Alcohol mixed with Watermelon Pucker & Melon Puree
- Spiked Peach Tea • \$12.95**
Bullet Bourbon, Peach Schnapps, Lemon Juice, Iced Tea
- John Daily • \$10.95**
Sweet Tea Vodka & Lemonade
- Bourbon Blackberry Lemonade • \$12.95**
Bourbon, Blackberry Puree, Lemonade & Simple Syrup
- Maple Bourbon Smash • \$12.95**
Maple Bourbon, Cooper's Mark, O.J. & Lemon Juice, Bitters
- Mai Tai our way • \$10.95**
Rum, Myers, Triple Sec, Orgeat, Simple Syrup, Pineapple Juice, Fresh Lime Juice
- Sangria • \$8.95**

Mules Your Way

- Choose Your Liquor & Flavor • \$9.95**
Vodka, Gin, Rum or Tequila w/ Ginger Beer & Lime Juice
Black Berry, Cranberry, Orange, Strawberry or Pomegranate
- Kentucky Mule • \$11.95**
Makers Mark, Lime Juice & Ginger Beer

Martinis

- Key Lime Pie • \$12.99**
Cake Vodka, Malibu, Pineapple Juice, Lime Juice & Cream
- Pear Martini • \$12.99**
Pear Vodka, Elderflower Liqueur, Triple Sec, Lemon Juice with a splash of Simple
- Cider Car • \$12.99**
A delicious twist on a Side Car; Brandy, Triple Sec, Cider Syrup, Cinnamon Syrup, Lime & Bitters
- Pineapple Upside Down Cake • \$12.99**
Cake Vodka, Amaretto, Pineapple Juice, Grenadine
- Pomegranate • \$12.99**
Vodka, Pomegranate Juice,, Orange Liqueur, Lime Juice
- Espresso • \$12.99**
Van Vodka, Coffee Liqueur, Baileys, & Cream.

Blended Frozen Drinks

- Frozen Pink Lemonade • \$10.99**
Deep Eddy's Lemon Vodka & Lemonade
- Mudslide • \$12.99**
Vodka, Kahlua, Baileys, Vanilla Ice Cream
- Piña Colada or Strawberry Colada • \$12.99**
Rum, Pineapple Juice, Cream of Coconut and/or Strawberries
- Banana Chocolate Freeze • \$12.99**
Vodka, Banana Liqueur, Dark Crème Di Cacao, Chocolate Ice Cream & Syrup, Fresh Banana
- Creamsicle • \$12.99**
Whip Vodka, Triple Sec, Vanilla Ice Cream, Orange Sherbet
- Strawberry Shortcake • \$12.99**
Rum, Strawberry Liqueur, Strawberries, Vanilla Ice Cream

Summer Cocktails

- Watermelon Mint Lemonade • \$10.95**
Watermelon Vodka, Watermelon Juice, Lemon Juice, Simple Syrup & Mint Leaves
- Rum Punch • \$10.95**
Malibu, Bacardi, Banana Liquor, Blood Orange Juice & Pineapple Juice.
- Mojitos (Regular, Strawberry or Peach) • \$10.95**
Rum, Lime Juice, Simple & Mint Leaves

Margaritas

- House • \$9.95**
Tequila, Triple sec, Fresh Lime Juice & Agave
- Flavored • \$10.95**
Made with Fresh Fruit Puree:
Strawberry, Blackberry, Peach, or Pomegranate
- Perfect Margarita • \$12.95**
Jimador Reposado, Patron Citronage, Lime juice & Agave
- Blood Orange Margarita • \$11.95**
Espolon Bianco, Blood Orange Liqueur, Blood O.J. & Lime
- Cucumber Jalapeño • \$11.95**
Muddled Cucumbers & Jalapeno, Tequila, Orange Liqueur & Fresh Lime Juice
- Piña Rita • \$10.95**
Tequila, Coco Lopez, Pineapple & Orange Juice & Lime Juice

Beer & Wine

BOTTLED BEER

- | | | | |
|--|----------|--------------|----------|
| Corona | • \$5.00 | Corona Light | • \$5.00 |
| Michelob Ultra | • \$4.50 | Miller | • \$4.50 |
| Bud | • \$4.50 | Bud Lite | • \$4.50 |
| Angry Orchard | • \$5.00 | | |
| Truly Hard Seltzer | • \$5.75 | | |
| <i>NON ALCOHOLIC</i> - Heineken • \$5.00 | | | |

BEER ON DRAFT

- | | | | |
|-----------------------|----------|-----------------|----------|
| Coors Light | • \$4.50 | Greenhead IPA | • \$7.00 |
| Switchback Ale | • \$6.50 | True North Haze | • \$7.00 |
| Notch Session Pilsner | • \$6.50 | Guinness 20 oz. | • \$7.00 |
| Allagash | • \$7.00 | Ipswich Ale | • \$6.50 |
| Sam Adams | • \$6.50 | Sam Seasonal | • \$6.50 |

WHITE WINE

- | | |
|--------------------------------|--------------------------|
| Chardonnay St. Michelle | \$9 Glass \$28 Bottle |
| Pinot Grigio Casalini | \$8 Glass \$25 Bottle |
| Sauvignon Blanc Kono | \$9 Glass \$28 Bottle |
| Sauvignon Blanc Kim Crawford | \$10 Glass \$31 Bottle |

RED WINE

- | | |
|-------------------------|----------------------------|
| Pinot Noir Line 39 | \$9.50 Glass \$30 Bottle |
| Merlot Spell Bound | \$9 Glass \$28 Bottle |
| Zinfandel Gnarly Head | \$8 Glass \$25 Bottle |
| Cabernet Avalon | \$8 Glass \$25 Bottle |
| Cabernet DeCoY | \$14 Glass \$43 Bottle |

PIG-NIC Packs

Got a gang to feed? Treat 'em to a family-style picnic!

Serves 6-7

\$83.99 (a \$94 value)

- 1 Rack of Memphis Ribs*
- 1 Pint: Choice of Pulled Pork*, Pulled Chicken*, or Smoked Sausage*.
For Beef Brisket add \$5 per pint*
- 2 Half Rotisserie Chicken* (cut in 1/2)
- 3 Pints of your side choice
- 6 Pieces of cornbread
- ½ Pint BBQ sauce

Serves 10-11

\$136.99 (a \$148 value)

- 1½ Racks of Memphis Ribs*
- 1 Quart: Choice of Pulled Pork*, Pulled Chicken* or Smoked Sausage*.
For Beef Brisket add \$10 per quart*
- 3 Half Rotisserie Chicken* (cut in ½)
- 2 Quarts of your side choice
- 10 Pieces of cornbread
- 1 Pint or 2 Half-Pints BBQ sauce

Serves 14-15

\$202.99 (a \$215 value)

- 2 Racks of Memphis Ribs*
- 2 Quarts: Choice of Pulled Pork*, Pulled Chicken*, or Smoked Sausage.
For Beef Brisket add \$10 per quart*
- 4 Half Rotisserie Chicken* (cut in ½)
- 3 Quarts of your side choice
- 14 Pieces of cornbread
- 1 Pint or 2 Half-Pints BBQ sauce

Side Choices

- COLESLAW*^v · BAKED BEANS*
- CUCUMBER, ONION & CARROT SALAD*^v
- POTATO SALAD* · CREAMY MAC N' CHEESE*
- RED BLISS MASHED POTATOES*^v
- MASHED SWEET POTATOES*^v · SOUTHERN GREENS*
- ROASTED MUSHROOM, ONION & PEPPERS*^v
- SPANISH RICE* · STRING BEANS*^v
- DELI-STYLE PICKLES*^v
- HOMEMADE JERK SPICED CHIPS*
- CORN ON THE COB*^v *Seasonal*

BBQ SAUCES; Mild*/Hot*/Chipotle Molasses*/Yellow/Apple*/Carolina*

★ Weekly Specials ★

Tuesdays

SENIORS ENJOY 10% OFF

Dinner Only/Dine-In Only

Wednesdays

KIDS EAT ½ PRICE

Dine-In Only with Purchase of Adult Entrée

Thursdays

PRIME RIB DINNER

Available after 4:30 PM · Dine-in & Takeout

Fridays

FAJITAS & MARGARITAS

Grilled Chicken, Steak, or Brisket

Sundays

\$3 OFF NACHOS

Dine-in & Takeout



Giftcards

Available!

TheAmericanBBQ.com

Bulk à la Carte Menu

Smokin' BBQ Meats

<u>St. Louis Pork Ribs Servings</u>	Half Rack* (6 Ribs) \$16.99	Full Rack* (12 Ribs) \$29.99	<u>Jumbo Chicken Wings</u>	12 Pcs	30 Pcs
			Dry Spiced Wings	\$20	\$48
			Mild BBQ Wings	\$20	\$48
			Chipotle Molasses Wings	\$20	\$48
			Buffalo Wings	\$20	\$48
			Bleu Cheese Dressing	\$3.99 (½ Pint)	
<u>Smoked Sandwich Meats</u>	Pint (Serves 2-3)	Quart (Serves 4-6)	Half Pan (Serves 15-20)		
Pulled Pork*	\$15.99	\$31.99	\$105.99		
Pulled Chicken*	\$14.99	\$29.99	\$99.99		
Texas Smoked Sausage*	\$14.99	\$29.99	\$99.99		
Sliced Beef Brisket*	\$22.99	\$45.99	\$149.99		

<u>Grilled & Other Choices</u>	Per lb
Steak Tips*	\$28.99
Turkey Tips*	\$14.99
Grilled Salmon*	\$28.99
Fried Chicken Tenders	\$12.00
(Minimum 4lbs / Approx. 22 pieces)	
Half Rotisserie Chicken*	\$8.99 each
Vegetarian Burrito^v	\$8.99 each
Dozen Hot Dogs & Buns	\$26 / dozen
Gluten Free Roll	\$2.00

Sides

	Pint	Quart	Half Pan
Baked Beans*	\$7.25	\$14.50	\$46.99
Macaroni n' Cheese^v	\$7.75	\$15.50	\$48.99
Red Bliss Mashed Potatoes*^{kv}	\$7.25	\$14.50	\$46.99
Mashed Sweet Potato*^{kv}	\$7.25	\$14.50	\$46.99
Spanish Rice*	\$7.25	\$14.50	\$46.99
String Beans*^{kv}	\$7.25	\$14.50	\$46.99
Mushroom, Onions & Peppers*^{kv}	\$8.95	\$16.95	\$54.99
Southern Greens*	\$7.25	\$14.50	\$46.99
Potato Salad*	\$7.25	\$14.50	\$46.99
Cole Slaw*^{kv}	\$7.25	\$14.50	\$46.99
Cucumber, Onion, Carrot Salad*^{kv}	\$7.25	\$14.50	\$46.99
Deli-Style Pickles*^{kv}	\$7.25	\$14.50	\$46.99
Garden or Caesar Salad	\$35.00 Small	\$55.00 Large	
Corn on the Cob*^{kv} (seasonal)	\$1.99 each	–	–
Cornbread^v	\$1.25 each	\$22.50 (18 pcs)	
"Route 66" Chili	–	\$15.99	–
Jerk Spiced Potato Chips^v	\$5.25 / bag	\$25 Med. bowl	\$50 Lg. bowl
Sandwich Rolls^v	\$5.95 / dozen		
Gluten Free Roll	\$2.00 each		

BBQ Sauces

	½ Pint	Pint
Mild BBQ*	\$3.99	\$6.99
Hot BBQ*	\$3.99	\$6.99
Chipotle Molasses BBQ	\$3.99	\$6.99
Apple Cider BBQ*	\$3.99	\$6.99
Yellow	\$3.99	\$6.99
North Carolina BBQ*	\$3.99	\$6.99