



# PARTY Q

## MEATS BY THE POUND

- USDA PRIME BRISKET** \$34
- CRISPY BURNT ENDS** \$26
- PULLED BONE-IN PORK SHOULDER** \$22
- SLOW SMOKED PULLED DARK MEAT CHICKEN** \$19
- HOWDY BEER HOT LINKS** (4 each per pound) \$19
- BROWN SUGAR RUBBED ST. LOUIS CUT RIBS** \$26 half rack / \$50 full rack

## MOUTHWATERING SIDES

(quart feeds 4-6 | half pan feed 10-15)

- CLASSIC MAC 'N CHEESE** \$14 /quart | \$35/half pan
- CABBAGE SLAW** \$10 /quart | \$26 /half pan
- BRISKET CAMPFIRE BEANS** \$9 /quart | \$24 /half pan
- SMASHED POTATOES CRISPY FRIED WITH GARLIC BUTTER AND HERBS** \$14 /quart | \$35 /half pan

## ADD-ONS

### AWARD WINNING WEST END WINGS

\$140 / 50 wings any style

- Dirty (a.k.a spicy honey)
- Buffalo Style
- Green Salad \$20 /serves 5-8
- Cabbage Salad \$26/half pan
- Jalapeño Cheddar Cornbread Muffins \$16 / dozen
- Sandwich Buns \$18/dozen
- GF Sandwich Buns \$24/dozen
- Chocolate Chip Cookies \$16/dozen
- Gluten-Free Double Chocolate Caramel Brownies \$24/dozen
- House BBQ Sauce \$4/quart
- Carolina Gold BBQ Sauce \$4/quart

