

# **APPETZERS**

### **TATCHOS**

This is a twist on the traditional appetizer. We take crispy tater tots and top them with fresh bacon bits, diced tomatoes, green onions and sour cream. Then we finish it off with a creamy cheese sauce. Once you start, you can't stop.

### **SOUTHERN GATOR BITES**

Tender gator loin tossed in our ranch blend of seasonings and fried to a golden brown.

## **KILLER WINGS**

10 wings tossed in your choice of Buffalo, BBQ, Garlic Parmesan or Jet Fuel sauce. Served with a ranch or blue cheese dipping sauce.

## **MOZZARELLA STICKS**

Served with a marinara dipping sauce.

# SALADS

## **RANCH HOUSE SALAD**

Chopped mixed greens, diced tomatoes, cucumbers, cheddar cheese, hard boiled egg and croutons. Served with your choice of dressing.

#### **CLASSIC CAESAR SALAD**

Fresh romaine, herbed croutons and Parmesan cheese tossed in a creamy Caesar dressing.

# HAND CRAFTED BURGERS

All burgers are served as double patties and made with our special blend of brisket, short rib and Angus beef. Served with your choice of crispy Original Bent Arm Ale® Beer Battered Sidewinder™ Fries or coleslaw and a barrel cured pickle spear.

#### **COWBOY UP BURGER**

Pepper jack cheese, pico de gallo, fried jalapeño poppers, crisp lettuce and mozzarella cheese sauce.

#### **RIVER RANCH BURGER**

American cheese, Applewood smoked bacon, a thick-cut tomato

#### **GARLIC AND ONION BURGER**

Roasted garlic aioli, a jumbo onion ring, American cheese, a thick-cut tomato, caramelized onions and garlic.

# **NOT BURGERS**

All served with your choice of crispy Original Bent Arm Ale® Beer Battered Sidewinder™ Fries or coleslaw and a barrel cured pickle spear.

# **GRILLED CHICKEN SANDWICH**

Grilled chicken with provolone, Applewood smoked bacon, a thick-cut tomato and red onions.

# **BARBECUE PULLED PORK SANDWICH**

Slow cooked pulled pork piled high and topped with coleslaw.

## THE NASHVILLE HOT CHICKEN

Crispy, deep-fried chicken breast tossed in our Nashville-style hot sauce and topped with crisp lettuce, a thick-cut tomato, onions and pickles on a buttery brioche bun.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, fish, shellfish, soy and milk. Please advise your server of any known food allergies.

20% gratuity is suggested for parties of eight or more.

EBEST BARBEGUE TOWN



# AWARD WINNING BARBECUE

#### **SMOKEHOUSE SIGNATURE BRISKET**

Smoked up to 18 hours and sliced to order with your choice of two sides.

#### **BABY BACK RIBS**

Our famous baby back ribs are slow smoked for 5 hours and served with your choice of two sides.

# **SMOKED BARBECUE CHICKEN**

A half chicken slow smoked and served with our house-made BBQ sauce, baked beans, coleslaw and roll.

### **BARBECUE PULLED PORK**

A generous portion of pulled pork slow smoked for over 12 hours, dressed in our house-made BBQ sauce and served with your choice of two sides.

# **SMOKEHOUSE COMBINATION PLATTER**

Our slow smoked signature brisket, pulled pork and a quarter BBQ chicken served with your choice of two sides.

# MAIN FIXINS

#### **RANCH HAND RIB-EYE**

14 oz rib-eye grilled to your liking with your choice of two sides.

## JACK DANIEL'S® GLAZED SALMON

Generous cut of salmon grilled and glazed with our rich Jack Daniel's® sauce with your choice of two sides.

#### HAND BATTERED CHICKEN TENDERS

Fresh hand-cut chicken tenders marinated in buttermilk, hand breaded and fried to order. Tossed in your choice of mild, hot or BBQ sauce. Served with ranch dipping sauce and your choice of two sides.

# SIDES

CRISPY ORIGINAL BENT ARM ALE® BEER BATTERED SIDEWINDER™ FRIES ONION RINGS SEASONAL VEGETABLE

COLESLAW
BAKED BEANS
BAKED POTATO WITH SOUR CREAM AND BUTTER

# **DESSERTS**

APPLE TART A LA MODE CHOCOLATE CAKE RANCH BROWNIE KEY LIME PIE ICE CREAM