



MESQUITE



PECAN



HICKORY



OAK

DRY AGED BEEF BBQ!

- 28 DAY DRY AGED SLICED BRISKET 10 / 3oz
- 28 DAY DRY AGED WHOLE BEEF RIB, ANCHO DEMI, HOUSE PICKLES, CAMP BREAD 49

TRADITIONAL Q

- PORK RIBS HALF-16 FULL-33
- LAMB BRISKET OZ - 3.5
- BRISKET 1/4 LB - 7

TACOS

- BULGOGI BEEF, HOUSE KIMCHI, LIME 14
- BOURBON & COKE PORK "BÁNH MÌ", PICKLED CHILES, COTIJA, LIME 13
- TODAY'S ANIMAL, FRESH SALSAS, COTIJA, LIME MKT

- RANCHERO STYLE SMOKED GAME HEN, CHEDDAR, CRISPY SKIN, LIME 13

SIMPLE PLATES

- BRISKET STUFFED PIQUILLO PEPPERS, BONE BROTH & COTIJA 12
- TODAY'S SAUSAGE, CAMP BEAD, HOUSE MUSTARD & PICKLES MKT
- PORK RIB MEAT TAMALES, SPICY TOMATILLO CREMA 12
- CHICKEN FRIED STEAK & SMOKED JALAPEÑO GRAVY, PICKLED CHILES, AU GRATIN POTATOES 16
- PEI MUSSELS, GRILLED LEMON GRASS BROTH CAMP BREAD 16

DINING WITH FRIENDS

- 16 HOUR-SMOKED BEEF SHIN, FRESH RICOTTA, SMOKED OIL, BORRACHO BEANS, 3 KALE SALAD, TORTILLAS 98
- TEXAS TRINITY: SAUSAGE OF THE DAY, PORK RIBS, BEEF BRISKET, SWEET & SPICY PICKLES, POTATO SALAD & BORRACHO BEANS, CAMP BREAD 98
- TOMAHAWK PRIME RIB, CRISPY POTATOES, GRILLED BROCCOLINI, DEMI-GLACE, BONE BROTH, HORSERADISH CREAM, GREEN SALAD, CAMP BREAD YOU'VE NEVER SEEN ANYTHING LIKE THIS BEFORE! 169
- OPEN FIRE PAELLA WITH SHRIMP, MUSSELS, SAUSAGE, SMOKED GAME HEN, GARLIC AIOLI AND FRESH PARSLEY 91

SANDWICHES

- CRISPY FRIED CHICKEN SANDWICH, BREAD AND BUTTER SLAW, HELLMANN'S 12
- CHEESEBURGER - MAYO, LETTUCE, TOMATO SINGLE 11
 ADD HOUSEMADE BACON 4
 ADD ORGANIC EGG 4 DOUBLE 14
- BBQ PULLED PORK, HOUSE MUSTARD & PICKLES, ANCHO COLESLAW 12
- CHOPPED BRISKET, HOUSE MUSTARD & PICKLES, CHOPPED ONION 12
- WOODSHED BURGER, CHOPPED BRISKET, TODAY'S SAUSAGE, SMOKED CHEDDAR, TRADITIONAL GARNISH 16
- BUTCHER'S SANDWICH, CHOPPED BRISKET, PULLED PORK, TODAY'S SAUSAGE, HOUSE MUSTARD & PICKLES, TRADITIONAL COLESLAW 13
- HOUSEMADE FRIED PASTRAMI, SWISS CHEESE, HOUSE KIMCHI, PICKLED MAYO, SOFT BUN 14

SNACKS

- CRISPY SMOKED CHICKEN SKINS, HOT SAUCE 14
- GRILLED NEW ORLEANS OYSTERS AND GRILLED CAMP BREAD 3.5 EA
- CRISPY POTATOES, SMOKED GARLIC AIOLI, ANCHO PUREE 10
- CRISPY BRUSSELS SPROUTS, FERMENTED LIME VINAIGRETTE 13
- SMOKED HUMMUS, PIT MASTER FAT, CAMP BREAD, TORTILLA CHIPS 10
- SMOKED WHITEFISH DIP, CAMP BREAD, TORTILLA CHIPS 11
- SMOKED PORK EMPANADAS, SPICY MUSTARD 11
- BOCK BEER CHEESE FONDUE, CAMP BREAD, VEGETABLES 14
- KICK ASS NACHOS, GUACAMOLE, SOUR CREAM, PICO DE GALLO 12
 ADD MEAT +6
- THICK CUT BACON PINCH BUNS, FERMENTED LIME VINAIGRETTE, CILATRO, PICKLES 4 ea
- CUP OF BONE BROTH 5
- SHRIMP COCKTAIL, GRILLED LEMON AIOLI, COCKTAIL SAUCE 15

VEGETABLES AND GREENS

- MEXICAN CORN 7
- 3 KALE SALAD, CELERY GREENS, GUANCIALE, SMOKED PEPITA, MANCHEGO 12
- SMOKED THAI CAULIFLOWER 14
- BBQ CELERY ROOT, COLE SLAW 14
- FRESH CHIPS 7
- SMOKED LOADED BAKED POTATO 9
- BORRACHO BEANS 8
- TRADITIONAL POTATO SALAD, FLAT CHIVES, CRISPY GARLIC 7
- GRILLED BROCCOLINI, LEMON, CRISPY GARLIC 9

EXTRAS

- ADD SHRIMP 3.5 EA
- ADD BEEF 7
- ADD PULLED PORK 7
- ADD BIRD (COLD) 7
- ADD RANCHERO HEN (WARM) 7
- TOP IT OFF WITH FONDUE 6

NEW Q

- BULGOGI SALMON TACOS, CHIPOTLE AIOLI, PEPITA SLAW, COTIJA, LIME 16
- BOWL OF RAMEN NOODLES, BONE BROTH, PORK RIB MEAT, CHILES, QUAIL EGG, LIME 19
- WHOLE BEEF RIB, ANCHO DEMI, HOUSE PICKLES, CAMP BREAD 22



THE WOOD WE'RE COOKING WITH

MESQUITE

STRONG EARTHY FLAVOR. MESQUITE IS A SCRUBBY TREE THAT GROWS WILD IN THE SOUTHWEST. WITH A VERY DISTINCT FLAVOR SWEETER AND MORE DELICATE THAN HICKORY, IT'S A PERFECT COMPLEMENT TO RICHLY FLAVORED MEATS SUCH AS STEAK, DUCK OR LAMB.

PECAN

SIMILAR TO HICKORY (IT'S THE SAME FAMILY OF TREE), BUT NOT AS STRONG. TRY SMOKING WITH THE NUTSHELLS AS WELL. PECAN IS THE BEST FOR THAT BEAUTIFUL GOLDEN-BROWN TURKEY. TRY IT WITH OTHER POULTRY PRODUCTS, GAME BIRDS AND PORK - FOR THAT DELICATE PECAN FLAVOR.

HICKORY

EVEN THOUGH THIS TREE IS ONLY FOUND IN SOUTHERN REGIONS OF THE COUNTRY, IT IS THE MOST COMMON AND MOST POPULAR HARDWOOD USED FOR SMOKING IN THE UNITED STATES DUE TO ITS PUNGENT, SMOKY, BACON-LIKE FLAVOR. WHEN MEATS ARE SMOKED WITH HICKORY THEY DEVELOP A REDDISH COLOR, OR "RED RING". VERY COMMONLY USED FOR BEEF BRISKET AND LAMB.

OAK

OAK IS A COMMON HARDWOOD THAT IMPARTS A MILD TO MEDIUM SMOKY FLAVOR IN MEAT. BARBECUE ENTHUSIASTS LARGELY CONSIDER OAK ONE OF THE BEST STAPLE SMOKING WOODS AS IT COMPLEMENTS MOST MEATS, INCLUDING BEEF, PORK AND CHICKEN.

COCKTAILS

SMOKEY MARIA

TEQUILA,
BLOODY MARY MIX
11

BUMBLING BEE

TX BLENDED WHISKEY,
ORANGE, LEMON, HONEY
15

SMOKED OLD FASHION

BOURBON, ORANGE,
CHERRY, SMOKED ICE
13

THE RUM ONE

DARK RUM, CAMPARI, LIME,
GRAPEFRUIT, AGAVE
13

TEQUILA OLD FASHIONED

TEQUILA,
SUGAR, WALNUT,
CHOCOLATE BITTERS
18

RED PEPPER TEQUILA SMASH

TEQUILA, CITRUS, WOOD ROASTED
RED PEPPER, HONEY SYRUP
15

RETOX WHILE YOU DETOX

VODKA, JUICE OF THE DAY
13

PROVENCE ON THE TRINITY

GIN, LEMON, LAVENDER, TOPO CHICO
13

PALOMA WATER

TOPO CHICO, TEQUILA,
LIME, GRAPEFRUIT
11

RANCH WATER

TOPO CHICO,
TEQUILA, LIME
11

MARGARITAS

JALAPEÑO CUCUMBER MARGARITA

TEQUILA, PATRÓN
CITRONGE, JALAPEÑO SIMPLE,
CITRUS, SUGAR, CUCUMBER
15

MARGARITA

TEQUILA, LOVE MARGARITA MIX,
PATRÓN CITRONGE
FROZEN
OR
ON THE ROCKS
13

PIGGY PUNCH



TEQUILA, AMARO,
GRAPEFRUIT, LEMON, AGAVE,
JARRITOS MANDARIN SODA
SERVES 4-6

75

HOUSE-MADE JUICE

Hulk Smash

BEET, KALE, CUCUMBER,
LEMON, GREEN APPLE,
CELERY, FRESH GINGER

Panther City Pink Drink

WATERMELON, PINEAPPLE,
STRAWBERRY, GREEN APPLE

Back Down

South Lemonade

SPINACH, CUCUMBER, GREEN APPLE,
PEAR, LEMON

Eternal Sunshine

PINEAPPLE, ORANGE, CARROT,
TOMATO, SPINACH