


















## SNACKS

	MARTA'S FRESH TORTILLAS, CAMP BREAD, PIT MASTER FAT	4
	SMOKED TEXAS PEANUTS, CHILI SALT	5
	CRISPY POTATOES, SMOKED GARLIC AIOLI, ANCHO PURÉE	7
	CRISPY BRUSSELS SPROUTS, FERMENTED LIME VINAIGRETTE	11
	SMOKED HUMMUS, PIT MASTER FAT, CAMP BREAD, TORTILLA CHIPS	8
	SMOKED WHITEFISH DIP, CAMP BREAD, TORTILLA CHIPS	9
	SMOKED PORK EMPANADAS, SPICY MUSTARD	9
	SMOKED BOCK BEER CHEESE FONDUE, CAMP BREAD, VEGETABLES ADD TODAY'S SAUSAGE +7	11
	KICK ASS NACHOS, GUACAMOLE, SOUR CREAM, PICO DE GALLO ADD MEAT +6	10
	THICK CUT BACON PINCH BUNS, FERMENTED LIME VINAIGRETTE, CILANTRO, PICKLES	3 ea
	CUP OF BONE BROTH	5

## SALADS

	3 KALE SALAD, CELERY GREENS, GUANCIALE, SMOKED PEPITA, MANCHEGO	9.5
	SHAVED BRUSSELS SPROUTS, CURRANTS, PARMESAN, PINE NUTS, OLIVÉ OIL, CITRUS	8

## SIDES

	FRESH CHIPS	5
	SMOKED LOADED BAKED POTATO	7
	BORRACHO BEANS	4
	MEXICAN CORN	5
	TRADITIONAL POTATO SALAD, FLAT CHIVES, CRISPY GARLIC	5
	GRILLED BROCCOLINI	7

## EXTRAS

	ADD SHRIMP	3
	ADD BEEF	6
	ADD PULLED PORK	6
	ADD BIRD (COLD)	6
	ADD RANCHERO HEN (WARM)	6
	TOP IT OFF WITH FONDUE	4

## TRADITIONAL Q

	PORK RIBS	HALF-14	FULL-28
	LAMB BRISKET		0Z - 2.50
	BRISKET		1/4 LB - 5

## WOOD GLOSSARY



MESQUITE



PECAN






HICKORY



OAK

## NEW Q





	BULGOGI SALMON TACOS, CHIPOTLE AIOLI, PEPITA SLAW, COTIJA, LIME	14
	BOWL OF RAMEN NOODLES, BONE BROTH, PORK RIB MEAT, CHILES, QUAIL EGG, LIMÉ	15
	WHOLE BEEF RIB, ANCHO DEMI, HOUSE PICKLES, CAMP BREAD	18

## TACOS

	BULGOGI BEEF, HOUSE KIMCHI, LIME	11
	BOURBON & COKE PORK "BÁNH MÌ", PICKLED CHILES, COTIJA, LIME	10
	TODAY'S ANIMAL, FRESH SALSAS, COTIJA, LIME	MKT

	RANCHERO STYLE SMOKED GAME HEN, CHEDDAR, CRISPY SKIN, LIME	11
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## SIMPLE PLATES

	BRISKET STUFFED PIQUILLO PEPPERS, BONE BROTH & COTIJA	9
	TODAY'S SAUSAGE, CAMP BREAD, HOUSE MUSTARD & PICKLES	MKT
	PORK RIB MEAT TAMALES, SPICY TOMATILLO CREMA	9
	CHICKEN FRIED STEAK & SMOKED JALAPEÑO GRAVY, PICKLED CHILES	16

## DINING WITH FRIENDS

	16 HOUR-SMOKED BEEF SHIN, FRESH RICOTTA, SMOKED OIL, BORRACHO BEANS, 3 KALE SALAD, TORTILLAS	88
	OPEN FIRE JAMBALAYA, SHRIMP, RABBIT-RATTLESNAKE SAUSAGE, GAME BIRD, SMOKED GARLIC AIOLI, CAMP	75
	BREADTEXAS TRINITY: SAUSAGE OF THE DAY, PORK RIBS, BEEF BRISKET, SWEET & SPICY PICKLES, POTATO SALAD & BORRACHO BEANS, CAMP BREAD	88
	TOMAHAWK PRIME RIB, CRISPY POTATOES, GRILLED BROCCOLINI, DEMI-GLACE, BONE BROTH, HORSERADISH CREAM, GREEN SALAD, CAMP BREAD	145
	YOU'VE NEVER SEEN ANYTHING LIKE THIS BEFORE!	

## SANDWICHES

	CRISPY FRIED CHICKEN SANDWICH, BREAD AND BUTTER SLAW, HELLMANN'S	9.5
	CHEESEBURGER - MAYO, LETTUCE, TOMATO * ADD HOUSEMADE BACON 4 ADD ORGANIC EGG 4	SINGLE 8.5 DOUBLE 11.5
	BBQ PULLED PORK, HOUSE MUSTARD & PICKLES, ANCHO COLESLAW	9.5
	CHOPPED BRISKET, HOUSE MUSTARD & PICKLES, CHOPPED ONION	9.5
	WOODSHED BURGER, CHOPPED BRISKET, TODAY'S SAUSAGE, SMOKED CHEDDAR, TRADITIONAL GARNISH	12
	BUTCHER'S SANDWICH, CHOPPED BRISKET, PULLED PORK, TODAY'S SAUSAGE, HOUSE MUSTARD & PICKLES, TRADITIONAL COLESLAW	9.5
	HOUSEMADE FRIED PASTRAMI, SWISS CHEESE, HOUSE KIMCHI, PICKLED MAYO, SOFT BUN	12



# 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 REDISH 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  
10

### BUMBLING BEE

TX BLENDED WHISKEY,  
ORANGE, LEMON, HONEY  
14

### SMOKED OLD FASHION

BOURBON, ORANGE,  
CHERRY, SMOKED ICE  
12

### THE RUM ONE

DARK RUM, CAMPARI, LIME,  
GRAPEFRUIT, AGAVE  
12

### TEQUILA OLD FASHIONED

TEQUILA,  
SUGAR, WALNUT,  
CHOCOLATE BITTERS  
16

### RED PEPPER TEQUILA SMASH

TEQUILA, CITRUS, WOOD ROASTED  
RED PEPPER, HONEY SYRUP  
14

### RETOX WHILE YOU DETOX

VODKA, JUICE OF THE DAY  
12

### PROVENCE ON THE TRINITY

GIN, LEMON, LAVENDER, TOPO CHICO  
12

### PALOMA WATER

TOPO CHICO, TEQUILA,  
LIME, GRAPEFRUIT  
10

### RANCH WATER

TOPO CHICO,  
TEQUILA, LIME  
10

## MARGARITAS

### JALAPEÑO CUCUMBER MARGARITA

TEQUILA, PATRÓN  
CITRONGE, JALAPEÑO SIMPLE,  
CITRUS, SUGAR, CUCUMBER  
14

### MARGARITA

TEQUILA, LOVE MARGARITA MIX,  
PATRÓN CITRONGE  
FROZEN  
OR  
ON THE ROCKS  
12

# 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