



West Baja BBQ

MEATS

BABY BACK RIBS - \$640.00

2 LBS. OF SMOKED BABY BACK RIBS, SLOW-COOKED FOR HOURS TO ACHIEVE A TENDER AND CARAMELIZED TEXTURE. FINISHED WITH OUR ARTISANAL BBQ SAUCE. - *

SMOKED CHICKEN - \$570.00

WHOLE CHICKEN MARINATED WITH LEMON AND SPICES, SLOW-SMOKED UNTIL JUICY AND FULL OF FLAVOR. A UNIQUE RECIPE WITH A RUSTIC, HOMESTYLE TOUCH. - *

PULLED PORK - \$620.00

1 LB. OF SMOKED PORK SHOULDER, COOKED LOW AND SLOW FOR OVER 8 HOURS, HAND-SHREDDED AND MIXED WITH BBQ SAUCE FOR A SMOKY, TENDER, AND FLAVORFUL EXPERIENCE. - *

PORK BELLY BURNT ENDS - \$660.00

1 LB. OF PORK BELLY CUBES, SEASONED WITH OUR HOUSE RUB, SMOKED FOR HOURS, AND GLAZED UNTIL CARAMELIZED AND MELT-IN-YOUR-MOUTH TENDER. - *

WHOLE BRISKET - \$4,300.00

8 - 10 LBS. USDA PRIME BRISKET, COATED WITH OUR HOUSE RUB AND SMOKED FOR 12 HOURS. FORMS A FLAVORFUL BARK AND A JUICY, TENDER INTERIOR. PERFECT TO SHARE WITH FAMILY AND FRIENDS. - **

BRISKET PER POUND - \$740.00

ENJOY OUR DELICIOUS SMOKED BRISKET, AVAILABLE BY THE POUND. PERFECT FOR ONE OR TWO PEOPLE. - *

SIDES

TEXAS TWINKIES - \$465.00

6 JALAPEÑO PEPPERS STUFFED WITH BRISKET & CREAMCHEESE, WRAPPED IN BACON AND SMOKED TO PERFECTION. FINISHED WITH A TOUCH OF BBQ SAUCE.

MASHED POTATOES - \$160.00

1 LB. OF CREAMY MASHED POTATOES WITH A LIGHT TOUCH OF GARLIC.

COLESLAW - \$120.00

1 LB. OF WHITE AND PURPLE CABBAGE MIX, SHREDDED CARROT, AND A CREAMY DRESSING WITH A SWEET AND TANGY FINISH.

* - INCLUDES 2 PIECES OF SWEET CORN AND ONE SIDE OF YOUR CHOICE: MASHED POTATOES OR COLESLAW (8 OZ)

** - INCLUDES 4 PIECES OF SWEET CORN, ONE SIDE OF COLESLAW, AND ONE SIDE OF MASHED POTATOES (1 LB EACH)