

ENTREES

TRI-TIP SANDWICH \$9.75

Hand-trimmed certified Angus tri-tip, perfectly seasoned and grilled over a red oak pit. Served on locally made artisan sourdough or French roll with homemade salsa or BBQ sauce.

CHICKEN SANDWICH \$8.25

Thinly sliced grilled chicken breast topped with sautéed red onion and melted jack cheese. Served on ciabatta bread with our homemade salsa, BBQ, or cilantro lime creme sauce.

PULLED PORK SANDWICH \$7.95

Slow-roasted pork shoulder served on a locally made ciabatta roll with our homemade cilantro garlic BBQ sauce.

LINGUIÇA SANDWICH \$7.25

A locally made Portuguese style sausage grilled and served on an artisan French roll with sautéed peppers and onions.

SLIDERS

TRI-TIP \$3.50 | **CHICKEN** \$2.95

PULLED PORK \$2.95

CANDIED BACON TRI-TIP \$4.45

Served on a mini sourdough roll with your choice of sauce.

PIT PLATE

TRI-TIP \$11.55 | **CHICKEN** \$10.25

PULLED PORK \$10.25

Served with garlic bread and your choice of another side.



tri-tip sandwich

SALADS

BBQ CHEF SALAD \$7.45

Locally farmed mixed greens, red onions, peppers, crumbled blue cheese, bacon, and hard-boiled eggs. Served with housemade ranch, blue cheese, or roasted garlic vinaigrette dressing.

STRAWBERRY FIELD SALAD \$7.45

Locally farmed mixed greens topped with crumbled Gorgonzola cheese, fresh strawberries, candied pecans, and dried cherries. Served with blush wine vinaigrette dressing.

ADD MEAT TO YOUR SALAD:

CHICKEN OR PORK \$2.45

TRI-TIP \$4.80



DRINKS

SOFT DRINKS \$2.50

Coke, Diet Coke, Sprite, Root Beer, Iced Tea, Dr. Pepper, or Orange Fanta. Free refills

**FRESH STRAWBERRY
LEMONADE** \$2.50, REFILL \$1.00

ROOT BEER FLOAT \$3.45

HAND-SCOOPED MILKSHAKES \$4.25
Vanilla, Strawberry, or Chocolate. Add malt \$.50

CHOCOLATE-BACON MILKSHAKE \$5.75

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SIDES

FRESH CUT FRENCH FRIES

REG \$2.00 | LG \$3.15

Fresh-cut potatoes with sea salt.

COWBOY CORN PIE \$2.65

A savory family recipe with diced jalapeños and cheddar cheese.



corn pie - beans - coleslaw

SANTA MARIA PINQUITO BEANS \$2.25

Locally farmed pinquito beans prepared ranch style with bacon, ham, and spices.

APPLE-CUCUMBER COLESLAW WITH JALAPEÑOS \$2.15

A lightly dressed California version of this classic BBQ side.

GARLIC BREAD \$1.65

Locally made artisan roll dipped in butter and topped with a Parmesan garlic blend.

TAPROOM

Pour your own beer or wine from our 46 craft taps featuring pay-by-the-ounce technology. Try a sample or pour a glass of your favorite, it's up to you!



46 craft taps

*we
cater!*

Give your next event a touch of down-home cooking with catering by Old SLO BBQ Co.

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