



Open for Summer  
Wednesday-Sunday  
11am-8pm

**SMOKED MEATS**

Slow-smoked to perfection.

**Beeler's Pulled Pork** 1/2 lb. \$8 1 lb. \$15

Seasoned with mustard sauce and seasonings and slow-smoked.

**Country Natural Beef Brisket** 1/2 lb. \$15 1 lb. \$28

Seasoned and smoked beef brisket.

**Beeler's St. Louis Ribs** Half-rack \$12 Full rack \$24

Seasoned and smoked with mustard sauce and seasonings.

**SANDWICHES**

**Beeler's Pulled Pork** \$13

Served on a rustic roll with our BBQ sauce and coleslaw.

**Mama Lil's Beef Brisket** \$15

Chopped brisket on a rustic roll with our BBQ sauce and Mama Lil's peppers.

**Silo Bahn Mi** \$10

Smoked spicy garlic and ginger sausage with pickled daikon, radish, carrots, jalapeños and cilantro on a Macrina Bui Bun.

**STREET TACO SALADS**

Smoked meats with black beans, corn, quinoa, and green slaw on a bed of tortilla chips and topped with Cotija cheese. Served with Fresh Prep pico de gallo and guacamole.

**With Country Natural Beef Brisket** \$15

**With Beeler's Pulled Pork** \$14

**SIDES & EXTRAS**

**T&C's Potato Salad**

Classic with egg, celery, dill, green onions, mayo and mustard.

**Cilantro-Lime Coleslaw**

Green cabbage, kale, arugula and spinach with creamy cilantro-lime dressing.

**Mustard Coleslaw**

Green cabbage tossed in a mustard-vinegar-mayo dressing.

**Tex-Mex Beans**

Sweet and hot BBQ beans with bacon and beef brisket.

**Spicy Hot Smoked Chili**

Spicy chili with a variety of peppers, BBQ pork, and beef brisket.

**Side Items**

Small \$3  
Medium \$5  
Large \$10

**Cornbread with Hatch Chiles** \$3

A cornbread muffin that is a little bit sweet with a hint of heat.

**LEMONADE**

**Ginger Lemonade** \$3  
Half gallon \$12

**We use the best meats for the best BBQ around!**

**Beeler's Pork** for its exceptional tenderness and flavor. Humanely raised with no antibiotics or GMO feed.

**Country Natural Beef** is naturally raised by family ranchers who are committed to stewardship of the land.

