



## KICKEN STARTERS

- WOOD SMOKED WINGS** \$12.00  
pastrami rub, served with side of bleu cheese dip
- SMOKED CHICKEN FLAUTAS (3 PCS.)** \$10.00  
topped with pico de gallo, guacamole

## GRAZE COLD SIDES

S \$4 M \$8 L \$15

- SOUTHERN SLAW**
- PICKLE CHIPS**

## GRAZE HOT SIDES

S \$5 M \$10 L \$18

- TRUFFLE MAC N CHEEZE**  
beef bacon, truffle salt
- MASHED POTATOES**  
bacon bits, bacon bits, sour cream, scallion
- PIT SMOKED BEANS**  
smoked beans, anaheim chiles, beef bacon, sausage chunks
- TRUFFLE FRIES**  
black truffle salt

## SIGNATURE SANDWICHES

served with southern slaw, pickle chips and one hot side  
(add guacamole + \$3.00)

- PULLED BEEF** \$19.00
- PULLED CHICKEN** \$17.00
- NYC'S BEST PASTRAMI** \$19.00
- RODEO** \$22.00  
house cured pastrami, honey glazed corned beef, slaw, country mustard, special dressing
- BIG HORN CHEEZESTEAK** \$22.00  
16 hour brisket, frizzled onions, creamy queso, house bbq

## GRAZE SMOKIN BURGERS

served with fries, pickle, slaw

- BUENOS DIAZ** \$19.00  
sunny-side-up egg, beef bacon, frizzled onion
- GRAZER** \$18.00  
pulled beef, slaw, pickle, house bbq
- 2ND AVENUE DELI** \$21.00  
house cured pastrami, spicy mustard, sourkraut, special dressing
- GRAZE PLATTERS**  
bread, pickle, pickled red onion, 1 hot + 1 cold side
- DINO SHORT RIB** \$40.00  
beef dino rib, cracked pepper rub, honey hickory glaze  
(subject to availability)
- 1/2 SMOKED CHICKEN** \$17.00
- BBQ DUO** \$24.00  
(choose 2 items from beef, bird or sausage)
- TRIFECTA** \$32.00  
(choose 3 items from beef, bird or sausage)

## BEEF 1/4 LB.

- 16 HOUR BRISKET** \$9.50  
cooked low and slow. (choose: lean/ fatty)
- PULLED BEEF** \$9.00  
hickory smoked, house bbq
- BRISKET BURNT ENDS** \$10.00  
rubbed, glazed, double smoked
- BEEF BELLY BACON** \$9.00  
cured beef belly, cherry wood smoked
- HOUSE CURED PASTRAMI** \$9.50  
house cured, pastrami rub, oak wood smoked
- HONEY GLAZED CORNED BEEF** \$9.50  
house pickled, brown sugar, cracked pepper

## BIRD

- HOUSE SMOKED TURKEY 1/4 LB** \$7.50  
apple brine, smokehouse bird rub, cherry wood smoked
- SMOKEHOUSE CHICKEN 1/2** \$13.00  
apple brine, smokehouse bird rub, maple wood smoked
- PULLED CHICKEN 1/4 LB** \$7.50  
smokehouse bird rub, honey bbq

## SAUSAGE (BUN \$1.50)

- SPICY CHIPOTLE** \$6.00
- SWEET ITALIAN** \$6.00

## WHOLE MUSCLE JERKY

Grade A prime, dry aged, hand trimmed briskets, sliced, marinated and slow dried into tender strips of bold, beefy awesomeness

**\$16.00 PER 1/4 LB**

### TERIYAKI

mirin, ginger, pineapple, garlic

### CHICAGO STEAKHOUSE

worcestershire, garlic, hickory bbq sauce

### THREE PEPPER CRUSTED

butcher ground black pepper, cayenne, balsamic, brown sugar

### CHIPOTLE AND HONEY

smoked jalapeno, apple cider vinegar, brown sugar

### CHERRY COLA

marinated in cherry cola, bing cherry, molasses

### SRIRACHA CILLI LIME

ancho and pasilla chilies, lime zest, garlic

### BURBON BBQ

jack daniels whiskey, honey, molasses

### SHOCK TOP BELGIUM ALE

shock top ale, orange zest, ginger

## SAUSAGE STICKS N STRIPS

select cuts of hand ground prime beef, seasoned, cured and gently dried into magical bites of intense beefy flavor's

**\$16.00 PER 1/4 LB**

### JALAPENO

fresh jalapeno, chipotle pepper, pineapple

### VEAL PEPPERONI

anise, coriander, garlic, cayenne

### LAMB MERGUEZ

fennel, cilantro, fresh garlic

### SMOKED PASTRAMI STRIP

cracked black pepper, brown sugar, juniper berry

### CRAFT BEER AND BACON

craft stout beer, hickory smoked salt

## CHARCUTERIE

select cuts of hand trimmed beef, salt cured, dried aged and crafted into distinctly unique delicacies

**\$18.00 PER 1/4 LB**

### CHILI MAPLE BEEF BACON

smoked and cured beef navel, brown sugar, s chili spice rub

### HONEY DIJON PASTRAMI

house smoked navel pastrami, juniper berry rub, honey, dijon

### SPICY DRIED SALAMI

beef and veal salami, red pepper flake, brown sugar, dijon glaze

## PARTY PLATTERS

### CLASSIC JERKY PLATTER

choice of 6 meats approx 1.5 lbs

**\$90.00**

### BOLD JERKY PLATTER

choice of 8 meats approx 2.5 lbs

**\$140.00**

### SMOKED MEAT PLATTER

16 hour brisket, house cured pastrami, smoked short rib, beef belly bacon, smoked turkey 3.5 lbs of bbq bliss

**\$135.00**

## CATERING AS EASY AS ABC

**MINIMUM 20 PEOPLE**

## PACKAGE A

**\$24.50 PER PERSON**

pita chips with chipotle salsa  
caesar salad  
pickles and slaw  
choice of 2 hot sides  
1/4 smoked chicken  
choice of 1 item from smoked meat section  
fresh bread

## PACKAGE B

**\$35.00 PER PERSON**

pita chips with chipotle salsa  
choice of one appetizer  
pickles and slaw  
choice of 2 hot sides  
1/4 smoked chicken  
choice of 2 items from smoked meat section  
fresh bread  
(add caesar salad for only \$2.50 per person)

## PACKAGE C

**\$45.00 PER PERSON**

pita chips with chipotle salsa  
caesar salad with smoked chicken  
choice of two appetizers  
pickles and slaw  
choice of 3 hot sides  
choice of 3 items from smoked meat section  
fresh bread  
homemade corn muffins

## APPETIZERS

pulled beef tacos/ smoked wings  
brisket chili nachos/ house burger sliders

## HOT SIDES

truffle mac/ mashed potatoes/ pit beans  
sautéed green beans/ bbq rice

## SMOKED MEATS

16 hour brisket/ pulled beef/ house cured pastrami/  
beef belly bacon/ honey corned beef  
house smoked turkey/ smokehouse chicken/ chipotle sausage/  
genoa salami sausage

\*24 hour advance notice required