



•EST 2018•

## MAINS

All main dishes include a side of your choice

### Beer & Bones Burger - 1250

House Aged Beef Patty, Grilled Bacon, American Cheddar & House Pickles

### Chicken Fried Steak -1600

Corn Flake, Potato Chip & Saltine Crusted Skirt Steak, House BBQ Sauce

### New York Strip Steak - 2000

28-day Aged New York Strip, Wilted Greens, Demi-Glace.

### The Ribeye - 2500

Pan Roasted Rib Eye Steak, Black Garlic, Baby Spinach & CDP

### Rack of Lamb - 2100

Bone in, Lamb Rack, Jamaican Jerk Rub & Meat Drippings

### Smoked Chicken - 1300

Slow Smoked Spatchcock Spring Chicken, Tare Sauce & Lavash Bread

### The King Oyster Steak - 1200

Smoked & Roasted King Oyster Mushroom, Vegan Demi-Glace & Pumpkin Confit

### The Cauliflower Steak - 1100

Umami Marinated & Roasted Cauliflower, Citrus Arugula, Stewed Chickpea & Kale

## TEXAS SMOKEHOUSE STYLE

Welcome to the super smokehouse section of Beer & Bones menu. Each of the following platters is designed to feed a hungry human but they are also great shared.

If you brought your humans with you, pick a couple of platters & they become a great meal. Remember to choose one of our awesome sides, included for each platter you pick! (No Judgements if You Choose Not To Share!)

### Brisket - 1600

24 Hour Braised Brisket, Hand Carved & Served with In-House Pickles & Slaw.

### Caveman Ribs - 2200

On the Bone Slow Smoked Short Rib, Coffee Rub (Spring Valley) with In-House Pickles & Slaw

### Memphis Style Ribs - 1600 / 2800

Dry Rubbed & Slow Smoked, Choose 1/4 Rack or 1/2 Rack, In-House Pickles & Slaw

### Pulled Pork - 1300

Slow Smoked Pork Shoulder, In-House Pickles & Slaw

### Pulled but Not-Pork - 900

Slow Smoked Pulled Jackfruit, Umami Glazed, In-House Pickles & Slaw



## SIDES

### Collard Greens - 400

### Mac & Cheese - 550

### Brussel Sprouts - 550

### Cheddar Cheese Grits - 550

### Rustic Fries - 300

### Cornbread - 450

## SWEET TREATS

Sweet Pumpkin Pie, Cinnamon Ice Cream - 650

Key Lime Pie, Candied Mombasa Lime, Crème Chantilly - 650

Peach Cobbler, Bourbon Peach Sauce & Mint Jelly - 650

Texan Sheet Cake, Fudge Icing, Candied Pecans - 650

## TO START

### Slow Fired Pork Belly - 950

Mirin Soy Reduction, Apple & Ale Puree

### Roasted Bone Marrow - 850

Sea Salt, Toasted Baguette

### Homemade Sausages - 650

Homemade Kenyan Mutura, Coriander, Green Chilli and Sea Salt

### Smoked Watermelon - 850

Pumpkin Seed Crumble, Fermented Chilli and Fleur de Sal, Toasted Baguette

## WINGS

### Slow Smoked Spicy Wings - 900

Flash Fried & Tossed in our Jamaican Jerk Rub

### Slow Smoked BBQ Wings - 900

Flash Fried & Tossed in our House BBQ Sauce, Topped with Scallions.

### Spicy Roasted Cauli-Wings - 650

Flash Fried & Tossed in our Jamaican Jerk Rub

### Roasted BBQ Cauli-Wings - 650

Flash Fried & Tossed in our House BBQ Sauce, Topped with Scallions

