

COMBO PLATES

ALL PLATES COME WITH CORNBREAD & TWO CLASSIC SIDES
UPGRADE TO PREMIUM FOR \$1 PER SIDE **UNTIL SOLD OUT!**

CHOOSE 2 MEATS • 23

CHOOSE 3 MEATS • 28

CHOOSE 4 MEATS • 32

BABY BACK COMBO • 34
1/2 SLAB RIBS + 1 OTHER MEAT

BABY BACK RIBS

1/2 SLAB (5-6 RIBS) 26

FULL SLAB (11-12 RIBS) 38

ST. LOUIS RIBS

1/2 SLAB (5-6 RIBS) 26

FULL SLAB (11-12 RIBS) 38

1



PICK YOUR
PROTEINS

SLICED BRISKET

PULLED SMOKED CHICKEN

HOUSE SMOKED-SAUSAGE

BBQ CHICKEN (1/4 CHICKEN)

CAROLINA PULLED PORK

SLICED TRI-TIP

BABY BACK RIBS +3

BBQ CHICKEN BREAST +3

ST. LOUIS RIBS +3

2



PICK YOUR
CLASSIC SIDES

RANCH BEANS

COLESLAW

SEASONAL VEGETABLES

POTATO SALAD

GARLIC BASHED POTATOES

HAND CUT FRIES

* ALA CARTE \$3.75 PER SIDE

PREMIUM SIDES +\$1.00 PER SIDE

SWEET POTATO FRIES

COLLARD GREENS

FRIED BRUSSEL SPROUTS

FRESH CORN ON THE COB

MAC N CHEESE

FRIED OKRA

MIXED GREEN SALAD

* ALA CARTE \$4.75 PER SIDE

WEEKEND SPECIALS

SERVED WITH CORNBREAD & TWO SIDES
(CLASSIC OR PREMIUM). **UNTIL SOLD OUT!**

SMOKED PRIME RIB 18OZ CUT MKT PRICE

BEEF RIBS 3/5/7 MKT PRICE

BURNT ENDS WEDNESDAY & SUNDAYS **UNTIL SOLD OUT!**

*Consuming raw or undercooked foods such as eats, poultry, fish, shellfish and eggs may increase your risk of foodborne illness.

PIT SMOKED PLATES

SERVED WITH CORNBREAD & 2 CLASSIC SIDES
UPGRADE TO PREMIUM SIDE \$1

SLICED BEEF BRISKET

½ pound USDA Prime brisket, seasoned with our house rub, Pecan smoked for 14-16 hours, sliced and topped with our Original BBQ Sauce • 22

FIRE-ROASTED TRI-TIP

½ pound Certified Angus choice beef tri-tip, lightly smoked and finished over a mesquite grill. Served medium rare and above • 22

BBQ HALF-CHICKEN

pecan roasted and basted with our BBQ sauce (will appear pink inside from the smoking process) • 20

CAROLINA PULLED PORK

½ pound pork shoulder, marinated with our dry rub, slow-smoked 14-16 hours, hand-pulled and tossed in our Carolina sauce • 20

BBQ CHICKEN BREAST

10 oz. fresh, juicy marinated chicken breast, mesquite grilled and basted with our signature BBQ sauce topped with cheddar-jack cheese, smoked bacon and green onions • 20

PULLED SMOKED CHICKEN

½ pound pecan smoked chicken topped with original bbq sauce •19

STARTERS & FAVORITES

MAKE IT A MEAL ADD A CLASSIC SIDE \$3

MAC N CHEESE

cheddar crusted and baked golden brown • 12

add pulled pork or smoked chicken +3 add chopped beef brisket + 4

BBQ BAKER

our stuffed giant potato with butter, sour cream, melted cheddar-jack cheese, green onions with pulled pork or smoked chicken • 13 sub chopped beef brisket +3

STUFFED POTATO SKINS

guacamole, cheddar jack cheese served with sour cream, choice of pulled pork or smoked chicken • 13 sub chopped beef brisket or tri tip +3

BTTB WINGS

jumbo wings tossed in your choice of original BBQ, honey BBQ or buffalo sauce 6pc. • 18 10pc. • 29

STREET TACOS

3 corn tortillas with cilantro & onion, Mexican slaw, tomatillo salsa, cotija cheese. with pulled pork or chicken • 12 sub chopped beef brisket or tri tip +3

BTTB NACHOS

house-made tortilla chips, refried black beans, Queso cheese sauce, pico de gallo, guacamole and guajillo crema with pulled smoked chicken or pork • 14 sub chopped beef brisket or tri tip +3

FRIED PICKLES

crispy pickle chips, breaded in-house, served with BBQ ranch dressing • 9

SALADS

SANTE FE CHICKEN

blackened chicken breast, roasted corn, yellow peppers, black beans, pepper jack cheese, avocado, tortilla strips, tossed with cilantro-pepita dressing • 17

TRI-TIP

sliced tri-tip, mixed greens, red onion, cherry tomatoes, cucumber, avocado and onion straws • 17

COBB

mixed greens, chopped tomato, cheddar jack cheese, avocado, hard-boiled egg, house-smoked bacon and choice of pulled pork or pulled smoked chicken, tossed with parmesan Louis dressing, and topped with our famous onion straws • 17 sub chopped beef brisket +1

BURGERS

OUR 1/2 POUND PREMIUM, FRESH GROUND ANGUS CHUCK BURGERS ARE CHARGRILLED OVER A LIVE MESQUITE FIRE AND SERVED ON A FRESH BRIOCHE BUN WITH A PICKLE SPEAR. CHOOSE ONE CLASSIC SIDE • UPGRADE TO PREMIUM SIDE \$1

RANCH

lettuce, tomato, red onion, 1000 Island dressing • 15

SMOKEHOUSE

BBQ sauce, caramelized onions, sharp cheddar cheese, smoked bacon • 17

ULTIMATE BAR-B-QUE

½ lb. burger topped with pulled pork, chopped brisket or pulled chicken, BBQ sauce, caramelized onions, pepper jack cheese, onion straws • 20

RODEO

1/2 lb. of USDA Angus short rib, brisket and ground chuck, mesquite grilled and topped with Tillamook white cheddar, rodeo sauce, sliced beef brisket, lettuce, sliced tomato • 20

SOUTHWEST CHICKEN

fresh ground chicken burger, pepper jack cheese, roasted hatch chili's, secret sauce, guacamole, mexi-q slaw • 17

BEYOND VEGAN

100% plant based burger, with shredded iceberg lettuce, tomato, red onion, mustard aioli • 16

SANDWICHES

SERVED WITH ONE CLASSIC SIDE • PREMIUM SIDE \$1

BEEF BRISKET

your choice of sliced or chopped beef brisket topped with BBQ sauce and served on a soft brioche bun • 17

TRI-TIP

thin-sliced and served on a French roll, topped with BBQ sauce • 17 add caramelized onions & Swiss cheese +1.50

CAROLINA PULLED PORK

hand-shredded pork tossed with our vinegar-based BBQ sauce on a soft brioche bun • 15

BBQ CHICKEN BREAST

marinated, mesquite grilled chicken breast served on a French roll with lettuce, tomato and Swiss cheese • 16

PULLED SMOKED CHICKEN

topped with coleslaw and original bbq sauce on a soft brioche bun • 15

PITMASTERS

chopped beef brisket, tri-pepper house sausage, melted white cheddar, pickled red onion, bbq sauce on a soft brioche bun • 19

SMOKED PASTRAMI

house brined, pecan-smoked on toasted sourdough with smoked gruyere, cole slaw, spicy mustard aioli, and fried pickles on parmesan crusted sourdough • 19

SMOKEY JOE MELT

chopped smoked beef & pork in BBQ sauce topped with sharp cheddar & griddled onions on parmesan crusted sourdough • 17

SWEET THINGS

FRUIT COBBLER (CHANGES DAILY) 7 MAKE IT ALA MODE •3

SALTED CARAMEL BREAD PUDDING 8

TAKEOUT FAMILY FEASTS

CHOOSE 3 SIDES

RANCH BEANS • COLESLAW • POTATO SALAD •

GARLIC BASHED POTATOES

UPGRADE TO MAC N CHEESE FOR ADDITIONAL COST

FAMILY (FEEDS 4-6) • 135

1 SLAB ST. LOUIS RIBS, 1 WHOLE BBQ CHICKEN,
1LB SLICED BEEF BRISKET

PICNIC (FEEDS 8-10) • 210

2 SLABS ST. LOUIS RIBS, 1 WHOLE BBQ CHICKEN,
1LB SLICED BEEF BRISKET, 1LB PULLED PORK

BACKYARD (FEEDS 14-16) • 285

2 SLABS ST. LOUIS RIBS, 2 WHOLE BBQ CHICKENS,
2LBS SLICED BEEF BRISKET

CROWD (FEEDS 20-25) • 399

3 SLABS ST. LOUIS RIBS, 3 WHOLE BBQ CHICKENS,
3LBS BEEF BRISKET, 3LBS HOUSE SAUSAGE

ALA CARTE MEATS UNTIL SOLD OUT!

WHOLE CHICKEN 20
PULLED PORK 1LB 20
PULLED CHICKEN 1LB 19
BEEF BRISKET 1LB 32
HOUSE SAUSAGE 1LB 20
TRI TIP 1LB 32
BABY BACK RIBS
(SLAB) 34
ST. LOUIS RIBS
(SLAB) 34

ALA CARTE SIDES

GARLIC POTATOES, COLE SLAW,
POTATO SALAD
Pint 9 • Quart 17
Half Tray 35 (serves 15-20)
Full Tray 65 (serves 35-40)

RANCH BEANS & COLLARD
GREENS, FRIED BRUSSEL
SPROUTS
Pint 10 • Quart 19
Half Tray 40 (serves 15-20)
Full Tray 75 (serves 35-40)

MAC N CHEESE
Half Tray 40 (serves 15-20) with brisket 65
Full Tray 75 (serves 35-40) with brisket 110

SOUTHERN CORNBREAD
Half Tray 20 (serves 10-12)
Full Tray 30 (serves 30-35)

LUNCH SPECIALS

DINE-IN ONLY

MON-FRI 11-4

SALADS & SUCH

COBB SALAD • 15

mixed greens, chopped tomato, cheddar jack cheese, avocado, hard-boiled egg, house-smoked bacon and choice of pulled pork or pulled smoked chicken, tossed with parmesan Louis dressing, and topped with our famous onion straws • sub chopped beef brisket +3

HOUSE SALAD • 9

mixed greens, cheddar jack cheese, cherry tomatoes, cucumbers, house made croutons
Add pulled pork or pulled chicken +4 add chopped beef brisket or tri-tip +3

BBQ BAKER • 12

with pulled pork or pulled chicken • sub chopped beef brisket +3

MEXI-Q BOWL • 12

charro beans, cilantro lime rice, mexi-q slaw, queso fresco, guajillo crema, avocado
pulled chicken or smoked carnitas +2 barbacoa brisket or tri tip+4

BURGERS & SANDWICHES

SERVED WITH ONE CLASSIC SIDE

UPGRADE TO PREMIUM SIDE \$1

CLASSIC CHEESE BURGER • 13

1/4 lb. angus burger, american cheese, lettuce, tomato, red onion, pickle spear on a soft brioche bun • double meat+4

SMOKEY JOE MELT • 15

chopped smoked beef & pork in BBQ sauce topped with sharp cheddar & griddled onions on parmesan crusted sourdough

SOUTHWEST CHICKEN BURGER • 14

fresh ground chicken burger, pepper jack cheese, roasted hatch chili's, secret sauce, guacamole, mexi-q slaw on a soft brioche bun

TRI-TIP SANDWICH • 15

thin sliced on a French roll topped with BBQ Sauce

CAROLINA PULLED PORK SANDWICH • 14

pecan smoked pork tossed with our vinegar based bbq sauce, topped with cole slaw on a soft brioche bun

PULLED SMOKED CHICKEN SANDWICH • 14

topped with cole slaw & original bbq sauce on a soft brioche bun

BBQ PLATES

SERVED WITH OF TWO SIDES

RANCH BEANS, FRENCH FRIES, COLE SLAW OR POTATO SALAD • PREMIUM SIDES +1

SLICED BRISKET 5oz • 17

COMBO PLATE (2 MEATS) • 18

pulled chicken, pulled pork, tri-tip or baby back ribs

SAMPLER PLATE • 21

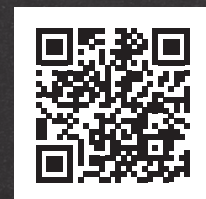
tri -tip, baby back, sausage & pulled chicken

BABY BACK RIBS • 17

1/4 slab



TAKEOUT
DINE



ORDER ONLINE
BADTOTHEBONE-BBQ.COM
949-218-0227

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