

SMALL & SHAREABLE PLATES

Cast Iron Skillet Corn Bread	8
Served with honey butter	
Parmesan Garlic Bread	7
Parmesan Garlic Fries	7
Craft Beer-Battered Onion Rings	11
Thick-cut, fresh onion rings battered & fried 'til golden in Blackfin Lager. Served with a side of BBQ sauce	
Baked Yam	14
Topped with honey butter & candied pecans	
Seasonal Sautéed Vegetables	14
Ask your server for today's selection	
Fried Green Tomatoes	12
Served crispy with spicy remoulade sauce	
Southern Fried Okra	9
Fresh cut okra, fried golden, tossed with creole seasoning & served with spicy remoulade sauce	
Southern Fried Shrimp	16
Four jumbo shrimp fried golden & served with house remoulade sauce	
N'awlins Creole Shrimp	18
Six, large, fresh shrimp in a Creole red sauce, served with garlic butter French bread in skillet	
Lobster Mac & Cheese	14
Homestyle mac & cheese with a savory twist! Made with smoked gouda, white cheddar cheese & lobster meat	
Chef Joel's Pulled Pork Poutine	12
French fries topped with cheddar cheese curds, smoked pulled pork in a tangy BBQ sauce	
Chef Brian's Sweet & Zesty Chicken Wings	14
Also available: plain, served with a side of ranch dressing	
Crab Cake Sliders	18
Served on brioche buns. Topped with lettuce, tomato, sweet onion, Sriracha mayo, & served with a side of coleslaw	
Blackfin Lager Beer Bratwurst	9
Served with caramelized onions & country Dijon mustard	
Louisiana Hot Links	9
Served with spicy BBQ sauce	
Pork Rib Sampler	16
Two Baby Backs + Two St. Louis Ribs & BBQ sauce	
Short Ribs Sampler	18
Smoked, Angus boneless short ribs	
Wild Game Sausage Sampler	18
Three Types of Sausage: Wild boar & Marsala wine, elk & madeira sauce, rabbit & white wine with caramelized onions & country Dijon mustard	
HOMEMADE SOUPS	
Creamy Tortilla	8
Butternut Squash	8

CREATE A PIZZA OR CALZONE

16

Made with imported Caputo blue flour from Italy
Also available on a half loaf of French Bread

Sauces - Fresh tomato, BBQ, extra virgin olive oil, pesto, white sauce

Cheeses - Mozzarella, Gorgonzola, Buratta

Meats - Smoked chicken, turkey, pulled pork, brisket, short rib, bacon, sausage, pepperoni

Toppings - Arugula, basil, cilantro bell peppers, jalapeños, mushrooms, pineapple, red onion

SALADS

Choice of dressing: BBQ ranch, ranch, Maytag bleu cheese, 1000 Island, Caesar, honey mustard, honey blonde vinaigrette, lemon thyme vinaigrette or Balsamic vinaigrette

Babe's Classic BBQ Salads

16

Brisket, Tri-Tip, Pulled Chicken or Pork

Chopped hearts of romaine, avocado, sweet corn, black beans, sliced red onions, grape tomatoes, red bell pepper, fried onion straws

The Wedge

9

Iceberg lettuce topped with bacon, cherry tomatoes, Maytag bleu cheese crumbles, bleu cheese dressing & candied pecans

Heirloom Tomatoes & Burrata Cheese

12

Arugula topped with heirloom tomatoes, Italian Burrata cheese, avocado, honey blonde vinaigrette & balsamic glaze

Fresh Roasted Beet Salad

13

Arugula, red & golden beets, green apple straws, goat cheese, pine nuts, pomegranate dressing & balsamic glaze

Classic Cobb Salad

16

Finely chopped smoked chicken, bacon, Roma tomatoes, hard-boiled egg, Hass avocado, bleu cheese crumbles

Grilled Shrimp Salad

18

Six, large grilled shrimp served on spinach & mixed greens with red onion, cherry tomatoes, red bell pepper, lemon thyme vinaigrette

Caesar Salad

9

Add smoked turkey or chicken - 4.00

Angus Flat Iron Steak Salad

19

Field greens, steak, sliced red onion, grape tomatoes, red bell pepper, blue cheese crumbles

BBQ SANDWICHES

16

Pulled Pork, Tri-Tip, Brisket or Pulled Chicken

Served on a fresh brioche bun with your choice of: French fries, sweet potato fries, coleslaw, mac & cheese, potato salad, or BBQ baked beans

BREWHOUSE BURGERS

Served on toasted brioche bun. Topped with lettuce, tomato, sweet onion, & bacon

Choice of cheese: cheddar, provolone or pepper Jack. **Served with your choice of:** French fries, sweet potato fries, coleslaw, mac & cheese, potato salad or BBQ baked beans

Brewhouse Burger - ½-pound ground beef

16

Brisket Burger - ½-pound fresh ground brisket

18

Lucky's Pulled Pork Burger

19

½-pound burger topped with slaw, cheddar cheese, field greens, onions & smoked pulled pork

DINNER ENTRÉES FROM THE “LUCKY SMOKER”

Served with your choice of two sides: Roasted garlic mashed potatoes, French fries, sweet potato fries, mac & cheese, baked beans, seasonal fresh vegetables or corn on the cob

Add ½ baked yam with honey butter & pecans - 1.00

Add hot link - 4.00

Babe’s ribs are prepped overnight in a sweet Memphis dry rub, then smoked for four hours over hickory & pecan wood. Served dry or wet—finished on the grill with Babe’s BBQ sauce

BABY BACK RIBS **Full Rack** 29 **Half-Rack** 21

ST. LOUIS RIBS **Full Rack** 27 **Half-Rack** 19

Half BBQ Chicken 19

Brewhouse Sausage Platter 19

Blackfin Lager Beer Brats & Louisiana hot links

Half & Half 29

Half-rack Baby Back ribs & half-rack of St. Louis ribs

Chicken & Ribs 26

Half-rack of Baby Back Ribs or St. Louis Ribs & whole chicken leg

Ribs & Meat 29

Half-rack Baby Back ribs or half-rack of St. Louis Ribs & choice of brisket, tri-tip, or short rib

Brisket, Tri-Tip & Short Rib 29

All three of our smoked meats with your choice of sides

CHEF’S SPECIALITIES

Served with your choice of two sides: Roasted garlic mashed potatoes, French fries, sweet potato fries, mac & cheese, baked beans, seasonal fresh vegetables or corn on the cob

Add ½ baked yam with honey butter & pecans - 1.00

Add hot link - 4.00

Brisket Dinner 28

Twenty hour slowly-cooked brisket

Tri-Tip Omar 28

Slowly-smoked tri-tip topped with Chef Omar’s signature mushroom peppercorn sauce

Short Ribs 32

Smoked Angus short ribs with Cabernet & aged basalmic reduction

Honey-Brined Pork Chop 28

Super-juicy 14 oz. prime pork chop marinated overnight in a brine of honey & peppercorns, served with Babe’s own fresh, apple compote

Chicken Fried Steak 19

Deep fried, tenderized steak served with garlic mashed potatoes, homemade buttermilk biscuits, topped with country gravy

SIGNATURE HOMEMADE TAMALES

Don Callender’s Original Recipe 12

Handmade daily served with rice, chili beans, tomatillo sauce, shredded cheese, diced tomatoes garnished with micro cilantro

Choice of: Chicken or Goat Cheese tamales

THREE-COURSE STEAK DINNERS

Prime New York - 10 oz. Filet - Ribeye	46
Choose your steak & add a house or Caesar salad Choice of: Chocolate Lava Cake or Pink Lady Apple Fritters	
Steak à la Carte	42

FRESH FISH

Craft Ale Fish & Chips	21
Fresh, Icelandic Cod served with coleslaw	
Teriyaki & Ginger-Glazed Atlantic Salmon	24
Served with coconut milk & Jasmine rice & coleslaw. Salmon also available broiled. Choice of one side	

DESSERTS

Don Callender's Legacy Pies	9
Made from scratch daily. Apple, Rhubarb Pies & daily special – ask server Add scoop of vanilla bean ice cream - 2.00	
Vanilla bean Ice cream	7
White Chocolate Bread Pudding	8
Chocolate Lava Cake	8
Chef Joel's Dessert Flight	8
Four 4 oz. tastings of berry cobbler, key lime pie, tiramisu & chocolate mousse	

BEVERAGES

Complimentary refills	3.75
Coca Cola Diet Coke Root Beer Sprite Iced Tea Southern Sweet Tea Peach Tea Raspberry Iced Tea Lemonade Arnold Palmer	

COLOSSAL COOLERS

Babe's Signature non-alcoholic refreshers—No refills

Root Beer Float	8
Strawberry Lemonade	4.25
Orange Peach	4.25
Fiji Water (still)	4
San Pellegrino (sparkling)	4

LITTLE PIGLETS KIDS MENU - 10 years & under. No substitutions please

Cheese or Pepperoni Pizza	7
Cheese Quesadilla	7
Mac & Cheese	7
Burger & Fries	8
Add cheese - 1.00	
Rib & Fries Basket	10
Chicken Strips & Fries Basket	10