= EARLY BIRD SPECIALS ~ 3^{pm} to 5^{pm} <u>SHARP!</u>=



, Consumption of under-cooked meat products may be harmful to your health. For safety, the USDA recommends Steaks be cooked Medium.Not responsible for Steaks ordered Medium-Well or Well-Done.





BEER IN BOITHES	
STELLA ARTOIS	4 99
COORS LIGHT	4 ⁹⁹
MICHELOB LIGHT	4 99
MICHELOB ULTRA	4 99
HEINEKEN	4 ⁹⁹
CORONA	4 ⁹⁹
O'DOUL'S (NON-ALCOHOL)	3 99

QUESTIONS??

- 1. We gladly issue separate guest checks at the table.
- 2. We gladly substitute some things but not all.
- 3. We will substitute Baked Potatoes, Fries, Corn-on-Cob & Potato Salad.
- 4. We don't substitute Sweet Potato Tots, **Onion Rings, Small Salad, Ribs** or Chicken.
- 5. We don't charge extra for sharing.
- 6. Something not right?
- Please tell your server immediately.

MADE FROM SCRATCH DAILY

1. Our BBQ Sauce, Baked Beans, Dressings & Slaw are our own recipes, made from scratch. 2. Our Onion Rings are hand-cut and individually hand-dipped daily in our own batter recipe. 3. Our BBQ Meats are seasoned and smoked daily.

GRATUITIES For satisfactory service, a 20% tip is customary and appropriate.

ABOUT OUR SMOKED MEATS

Our unique slow-smoking and cooking process tends to leave our Meats -Ribs, Chicken, Pork and Beef, pinkish or reddish in color even though they are completely and thoroughly cooked. When you see this coloring it is the flavor of our Meats and why they taste so good.

ABOUT OUR RIBS

Our ribs, imported from Denmark, are the highest grade available and are selected by weight, age and meat content. Ribs, like humans, vary in size and shape. We try very hard to make each portion correct in weight even though they may visually vary in size and shape. Mother Nature created these differences and we work with them as best we can.