



9/12/2024 – 9/26/2024
11AM-4PM

LUNCH

Entrée & Dessert **\$19**

Entrees



Juanathon Varner Birria Tacos

Our slow braised beef birria served on two grilled corn tortillas with melted cheese. Served with our beef consommé with onions & cilantro, yellow rice & black beans.

Pimento Brisket Melt

Slow smoked brisket layered with rich, creamy pimento cheese and pickled red onions. Grilled to perfection on buttery Texas toast. Served with a side of au jus, tiki fries & our Sweet BBQ.

Barbacoa Burrito

Large warm flour tortilla packed with tender, slow cooked Barbacoa beef, yellow rice, black beans, shredded blend of cheeses, fresh chopped onions & cilantro. Served with our house made verde sauce, tortilla chips & salsa.

Nashville Hot Chicken Sandwich

Boneless chicken thigh hand-breaded then fried to crispy, golden perfection. Tossed in our Nashville hot sauce then topped with pickled red onions, dill pickles & sriracha mayo. Served with tiki fries.

Buffalo Truffle Smash Burger

½ lb. of our fresh premium ground brisket blend made into 2 -¼ lb. burgers smashed with caramelized onions, bleu cheese crumbles, provolone cheese & Black Truffle Buffalo sauce. Served on a toasted roll with tiki fries.

Desserts

Tuxedo Bombe

A rich chocolate cake base is layered with milk chocolate & white chocolate mousse & covered in handcrafted chocolate ganache drizzled with white chocolate.

Apple Pie Rolls

Just like granny's apple pie. Crisp apples, cinnamon, sugar & phyllo dough. Fried to perfection. Finished with a caramel drizzle & whipped cream.

****NO SHARING NO SUBSTITUTIONS****

DINE-IN ONLY



9/12/2024 – 9/26/2024

Starts at 4PM

DINNER

Appetizer, Entrée & Dessert **\$36**

Appetizers

BBQ Arancini

Crispy, golden arancini stuffed with tender BBQ pulled pork & creamy parmesan risotto. Served with our sweet BBQ sauce.

Fried Pickles

Hand-breaded dill pickle chips fried till golden brown. Served with parmesan peppercorn.

SandBar Spicy Queso Dip

A blend of our house made brisket sloppy joe, queso, shredded cheese, diced onion & jalapeno. Baked to perfection. Served with corn tortilla chips.

Entrée

Smoked Chicken Half

Brined half chicken smoked till fall off the bone tender. Finished with our white BBQ sauce. Served with jalapeno bacon mac n cheese & coleslaw.

Cajun Salmon Risotto

Fresh Salmon fillet seasoned with our Cajun seasoning then served with our parmesan risotto & Caribbean mixed vegetables.

Southern Chicken Thighs

Boneless Chicken thighs soaked in buttermilk then hand breaded with our cornbread seasoning deep fried. Topped with our house made Honey Dijon Mustard sauce. Served with sweet mashed potatoes with our whipped cinnamon honey butter & Caribbean mixed vegetables.

Barbacoa Bowl

Slow cooked flavorful beef barbacoa served atop a bed of yellow rice & hearty black beans. Garnished with shredded blend of cheeses, freshly chopped onions & cilantro. Served with warm, soft corn tortillas on the side.

Ginger Beer Sticky Ribs

Our slow roasted ribs smothered with our house sweet & sticky ginger beer chili sauce. Finished with sesame seeds, sliced green onions & cilantro. Served with tiki fries & coleslaw.

Desserts

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