



September 14th – September 28th

2 Course Lunch for \$13
11AM – 5PM

Choose one:



Smoked Salmon Sliders

Chilled smoked salmon with tzatziki, fresh dill & arugula tucked into mini Asian buns.
Served with tiki fries.

House Smoked Wings

8 jumbo wings smoked till fall off the bone tender. Tossed in our signature house rub.
Served with a side of our sweet BBQ ranch.

Smoked Poutine Bowl

A generous portion of our tiki fries, crispy cheese curds & your choice of authentic smoked beef brisket or pulled pork. Finished with our homemade beef gravy.

Country Fried Chicken Sandwich

Juicy chicken breast hand breaded and fried. Topped with our homemade country gravy & fried onion straws. Served on a toasted brioche with a side of tiki fries.

Caribbean Turkey Burger

A lean 1/2 lb. white-meat turkey patty topped with our homemade coleslaw, a grilled pineapple & finished with a drizzle of our signature BBQ. Served on a toasted brioche roll with a side of tiki fries.

SandBars Brunswick Stew

A generous portion of our homemade slow cooked thick & hearty mix of vegetables, seasonings, our authentic smoked pulled pork & brisket.
Served with cornbread.

Substitute any side our homemade corn salad

DESSERTS

Choose one:

Southern Peach Cobbler

Freestone peaches cooked and topped with a roasted pecan crumbed cobbler topping. Served with vanilla ice cream.

Oreo Pudding

Layers of crushed Oreo cookies and vanilla pudding mixture. Finished with whip cream.



September 14th – September 28th

3 Course Dinner for \$25
Starting at 5PM



APPETIZERS

Choose one:

Fried Pickles

Juicy dill pickle slices hand breaded & fried to golden perfection. Served with sweet BBQ ranch

Cucumber Salmon Bites

Sliced cucumbers topped with a layer of tzatziki, chilled smoked salmon and fresh dill

Country Cheese Curds

White cheddar cheese hand-breaded and fried to golden crisps. Smothered with our homemade beef gravy.

DINNER SELECTIONS

Choose one:

Stuffed Meatloaf

Homemade meatloaf stuffed with garlic mashed potatoes, bacon, sour cream & mixed cheese blend. Smoked to perfection then finished with our homemade beef gravy. Served with a side of veggies.

BBQ Shrimp Kabobs

Jumbo gulf shrimp with onions, mushrooms & peppers slow smoked to perfection. Brushed with our honey BBQ glaze. Served over a bed of yellow rice

Smoked Salmon Salad

Bed of fresh spinach & arugula topped with cucumber, red onion, cherry tomatoes, mangoes & chilled smoked salmon. Served with our sesame ginger dressing and a toasted Asian bun.

Smoked Stuffed Peppers

Tender peppers filled with our authentic pulled pork, yellow rice, black beans, gouda cheese & our signature BBQ sauce. Served over a bed of homemade sweet black bean corn blend with a toasted Asian bun.

Country Fried Brisket

Our slow smoked beef brisket hand-breaded then fried to perfection. Topped with homemade country gravy. Served with mashed potatoes and veggies.

Desserts

Choose one:

Southern Peach Cobbler

Freestone peaches cooked and topped with a roasted pecan crumbed cobbler topping. Served with vanilla ice cream.

Oreo Pudding

Layers of crushed Oreo cookies and vanilla pudding mixture. Finished with whip cream