



Where Flo Grows can find REAL Texas BBQ

Our barbecue is smoked 12 hours over real hickory and southern oak. It all starts with 5 days of steeping in secret herbs and spices before it even hits the smoker. We use our family's 100 year old Central Texas Recipe... So WE think it's the best! You definitely won't find anything like it around here!

Lunch:

Pulled Pork Burrito with a choice of side dish

And Lemonade Sweet Tea

\$13

Dinner:

Big AS Texas Plate with 2 drinks (ideal for 2 people) \$25

Choice of 3 smoked meats (excludes Ribeye Roast & Specialty Ribs)

Includes: Jalapeno/Cilantro Pinto Beans

Tex-Mex Cornbread

Choice of Potato Salad or Cole Slaw

Texas Chocolate Sheet Cake



September 12th-26th, 2019