



# MEAT & DRINK

## SHAREABLES

### CRISPY PORK RINDS / 5

Smoked honey mustard

### WINGS / 8

Six wings served with Buffalo or Alabama white sauce, ranch

### LOADED BAKED POTATO / 7

Crispy house bacon, cheese sauce, sour cream, scallions Add any protein +6

### FRITO PIE / 9

Cowboy beans, lime crema, cheese sauce, Pico de Gallo Add any protein +6

### PIMENTO CHEESE / 9

Charred sourdough, tomato jam, pickled jalapenos

### HUMMUS / 8

Smoked chili oil, crispy garbanzo beans grilled sourdough

### OYSTERS / MARKET PRICE

Served with smoked garlic aioli

### SEAWEED SHRIMP / 11

Dill, fennel, seaweed butter, orange dressing

## SALADS

### CLASSIC CAESAR

Escarole, toasted breadcrumbs, parmesan

### CHOPPED BUFFALO RANCH

Bitter greens, red cabbage, pumpkin seeds, goat cheese

### GREEK COUNTRY SALAD

Grilled sweet onions, cucumber, sheep's milk feta

half 6 | whole 11

(6) shrimp 8 | salmon 8 | grouper 8

\*ask about additional proteins

## MEATS

\*by the 1/2 LB

### CAB PRIME BRISKET / 12

### DUROC PULLED PORK / 9

### SMOKED TURKEY BREAST / 9

### DUROC PORK SPARE RIBS / 9

### HOUSE SAUSAGE / 6 PER LINK

## SMOKEHOUSE FAVORITES

### "THE TEXAS TRINITY" / 35

Half pound of brisket, pork spare ribs, sausage, three single sides

### 1 MEAT PLATE / 14

Choose any meat, two single sides

### 2 MEAT PLATE / 19

Choose any two meats, two single sides

### 3 MEAT PLATE / 24

Choose any three meats, two single sides

### 1/2 BARBACOA CHICKEN / 15

1/2 chicken, two single sides

## SANDWICHES

### SLICED/CHOPPED BRISKET/ 12

Tangy BBQ sauce, pickles

### SMOKED TURKEY / 11

House bacon, coleslaw, Alabama white sauce

### PULLED PORK / 10

Carolina vinegar sauce, cheese sauce, Pico de Gallo

### "THE 1513" / 15

Sliced brisket, pulled pork, sausage, coleslaw, pickles, tangy BBQ sauce

### BURGER / 14

Two aged patties, red onion and bacon marmalade, cheddar smoked mayo

### GROUPE SANDWICH / 16

Tartar sauce, lettuce, tomato, pickled onions, cheese sauce

## SIDES

SINGLE 3.5 | PINT 7 | QUART 13

COLESLAW | POTATO SALAD | FRENCH FRIES | COLLARD GREENS | MAC & CHEESE | BAKED COWBOY BEANS | POTATO CASSEROLE | SEASONAL VEGETABLE

## DESSERTS

### BANOFFEE PIE / 6

Tres leches, banana, crème fraiche, dark chocolate

### SEASONAL COBBLER / 9



TEXAS STYLE BBQ AT THE BEACH

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# DRINKS

## WHITE WINE

Nigl Feriheit Gruner Veltliner	12/46
Monte Gravet Colombard	7/26
Rutherford Ranch Sauvignon Blanc	8/30
Spy Valley Sauvignon Blanc	12/46
Stingray Bay Sauvignon Blanc	7/28
Riff Pinot Grigio	8/30
Villa Loren Pinot Grigio	6/25
Domaine Rossignole Sancerre	12/62
Light Horse Chardonnay	8/30
Joel Gott Chardonnay	12/42
Beringer Private Label Chardonnay	15/68
Rombauer Chardonnay	15/58

## RED WINE

Chateau St. Jean Pinot Noir	7/26
Evolution Pinot Noir	12/42
Honoro Vera Rioja	7/26
Bogle Merlot	7/26
Angles & Cowboys Red Blend	12/46
Athena Cabernet Sauvignon	8/30
Beringer Bourbon Barrel Cabernet Sauvignon	13/46
Elizabeth Spence Cabernet Sauvignon	75
Catena Malbec	11/38
Terrazas Malbec	9/32
Zin 91 Zinfandel	10/32
Rombauer Zinfandel	16/64
Proulx Zinfandel	11/38
Capo Zafferano Cabernet Sauvignon	6/25

## ROSÉ WINE

Proverb Rosé	7/22
Miraval Studio Rosé	12/42
Les Jeunes Vignes Sancerre Rosé	13/46

## BUBBLES

Grandial Brut	7
Louis Perdier Rosé	7/27
Schramsberg Rosé	62
Laurent Perrier Brut	90
La Marca Prosecco	9

## DRAUGHT BEER

Rotating Nitro
Intuition Jon Boat Lager
Shiner Bock Dark Lager
E15 Nutsack Ale
Aardwolf Belgium Pale Ale
E15 Double Drop IPA
E15 Weissguy Hefeweizen
Lagunitas IPA
Rotating Sour
Congaree and Penn Farm Cider

## CANNED BEER

Orange Blossom Pilsner
Intuition 1-10 IA
Dr. Juice IPA
Tona
Michelob Ultra
Coors Banquet
Miller Lite
Busch 16oz
White Claw
High Noon

## BOTTLED BEER

Bud Light
Stella Artois
Corona
Heineken

## COCKTAILS

<b>COWFORD DREAMSICLE</b>	11
Belle Isle moonshine, Stoli vanilla vodka orange juice, simple syrup	
<b>GREENER PASTURES</b>	12
Uncle Vals' botanical gin, lime juice, simple syrup, celery bitters, sea salt rim	
<b>RUB IS A BATTLEFIELD</b>	13
Nobel Coyote Espadin mezcal, lemon juice, agave, hot sauce, smoke salt rim	
<b>RED RIVER OLD FASHIONED</b>	14
Bulleit rye, turbinado, Peychaud's, smoked rosemary sprig	
<b>FOUNTAIN OF YOUTH</b>	12
Tito's, St. Germain, lemon juice, champagne	
<b>THE FLORIDA BLOSSOM</b>	14
Ketel One botanicals peach and orange blossom, honey simple syrup, fresh lemon juice, Hella cocktail co bitters and soda spritz	
<b>MEZCAL OLD FASHIONED</b>	12
Noble Coyote Espadin mezcal, agave nectar, smoked Chile bitters, orange bitters, muddled orange and filthy cherries	
<b>THE ORANGE GROVE MARTINI</b>	14
Tanqueray Sevilla orange, St. Germain, citrus bitters, Hella cocktail co bitters, soda dry and orange zest	
<b>CUCUMBER AND BASIL COLLINS</b>	12
Hendrick's gin, St. Germain, lemon juice, simply syrup, muddled cucumber and basil topped with soda	
<b>BOLD CITY SAZERAC</b>	13
Manifest rye whiskey, Peychaud's aromatic bitters, turbinado simple, lemon twist, absinthe rinse	
<b>MEZCAL PALOMA</b>	13
Noble Coyote Espadin, peach schnapps, fresh lime and grapefruit juice	
<b>ONE MORE THYME</b>	11
Tito's vodka, rosemary and thyme simple, lemon and lime juice, topped with cranberry juice	
<b>HOME SWEET HOME</b>	13
Beeswax infused four roses bourbon, VSOP cognac, Angostura bitters, Peyschard's bitters, orange twist	
<b>MANIFEST MULE</b>	12
Manifest citrus, King Ginger Liqueur, lemon and lime, fresh ginger simple	
<b>THE SMOKEY MAUTEL</b>	14
Manifest barrel aged gin, sweet vermouth, barrel aged bitters, served up in a smoked coop glass	
<b>SEASONAL JELLO SHOTS</b>	5
<b>SEASONAL FROZEN DRINKS</b>	12
<b>SEASONAL SANGRIA</b>	7

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