

Big Al's Smoked Meats

BBQ Basics

Ribs \$18

Your choice of a full rack of Loin Back or St Louis Style. Honey rub and smoked for 5 hours with a blend of hickory, cherry, and oak. Finished with a light glaze of sweet blueberry BBQ sauce.

Pulled pork \$14/lb

Pecan rubbed and smoked for 12+ hours to a tender juicy perfection with a blend of hickory, cherry, and oak.

Prime Beef Brisket \$17/lb

Rubbed with our secret blend of spices. Smoked 14+ hours with hickory, cherry, and oak to a tender, juicy finish. Burnt ends included when ordering a full brisket. Ends are finished with a mild sauce that's sure to please.

Full Beer Can Chicken \$16/Bird

A full yard bird with a can of beer shoved up its backside. Smoked 3 hours to a juicy fall apart finish. These birds are seasoned with a savory rub and injected with liquid gold (butter).

Shredded Chicken \$9/lb

Brined all white-meat breasts are cooked to the perfect tenderness then shredded making for amazing sandwiches or tacos. Seasoned with a slightly spicier rub that's guaranteed to impress.

Turkey Legs \$7/Leg

A fall staple, these legs are cured for 24hrs and smoked for 3-4 more. There's nothing like dinner with a handle. Please check on availability, as these are seasonal.

Special Order

Wing \$13/dz

Drumsticks and Wings with a sweet and hot rub, smoked to perfection, and tossed in your choice of sauces.

-Insanity
-Hot
-Hot BBQ
-Teriyaki
-BBQ
-Plain

Carnitas \$18/lb

Pork shoulder prepared in a citrus brine for 48hrs, rubbed with chipotle peppers and chipotle flavors, then smoked for 14 hours and shredded. Perfect for the taco bar or on a bun. Please allow 72hr notice.

Catering*

Pulled Pork

\$11/person pulled pork and 1 side
\$13/person pulled pork and 2 sides

Brisket including burnt ends

\$15/person brisket and 1 side
\$17/person brisket and 2 sides

Chicken

\$11/person shredded chicken 1 side
\$13/person shredded chicken 2 sides
\$15/person beer can birds and 1 side
\$17/person beer can birds and 2 sides

Ribs/Loin Backs or St. Louis

\$19/person ribs and 1 side
\$21/person ribs and 2 sides

Pork Loin (Sliced)

\$12/person pork loin and side
\$15/person pork loin and 2 sides

Sides

Ask for pricing when ordering meats.
Included in Catering Prices

Cornbread-

Similar to well know chain BBQ restaurant

Beans-

Commercially available beans that are then modified to our recipe and smoked with bacon and pulled pork.

Calico Beans-

A blend of varison beans, bacon, and beef and our secret recipe.

Slaw-

Red and green cabbage with carrots, and creamy dressing.

Mac Salad-

Mayo, mustard, celery, onion, vinegar, and spices.

Potato Salad-

My mother-in-law's secret recipe w/ or w/o sweet relish.

Cheesy Corn-

A mix of sweet corn, elbow pasta, and cheese.

Party Potatoes-

Hash browns, onion, sauce and, cheese (lots of cheese).

Mac and Cheese-

Scratch-made with 4 different cheeses, butter, and heavy cream. Jalapeño and corn added at your request.

*Catering options are unlimited. Ask about our pulled pork tacos, beer can chicken tacos, pork egg rolls, brisket or pork ruben, or pork or brisket melts. Let us know you needs and we'll do our best to accommodate. Steak, burgers or brats aren't out of the question either if you're trying to keep it basic.