



## APPETIZERS



SMOKED MEAT & VEGGIE CHARCUTERIE- Thin sliced brisket, house sausage, pastrami & white cheddar. Served with smoked romesco, salsa verde, marinated olives and house made crisps

SMOKED MEAT SLIDERS- Brisket, "gold rush" pulled pork, pulled beef, house ground burgers

MINI POT PIES- Chicken or pulled pork, served with a smoked aioli sauce

## FARMER'S VEGGIES & SALADS

Custom organic veggies and salads made with what's available seasonally from our local farms.



## SMOKED MEATS



BRISKET- Dry rubbed & slow smoked

PORK SPARE RIBS- Dry rubbed, smoked & sauced to finish

"GOLD RUSH" PULLED PORK- Dry rubbed, slow smoked & pulled

SAUSAGE- House made and smoked spicy links

HULI HULI CHICKEN- Brined, smoked & huli huli sauced then tossed in smoked sesame seeds and scallions

LAMB BARBACOA- Harrissa marinated and slow smoked, pulled and seasoned to finish



## SIDE DISHES



BEANS AND GREENS- Smoked pork stock braised black eyed peas, garlic, smoked links, and pulled pork mixed with local Swiss chard

SMOKED BRISKET CHILI- House ground brisket, smoked sausage, & smoked brisket

MAC N' CHEESE- Creamy and "gold rush spiced" with roasted poblanos

APPLE CILANTRO SLAW- Creamy and slightly spicy

MERLE'S POTATO SALAD- Our classic and grandpa Merle's favorite

CORNBREAD- House made mini loafs

# Breakwater Barbecue

## TACO BARS!



### SMOKED TACOS

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**BRISKET**

**GOLD RUSH PULLED PORK**

**LAMB BARBACOA**

**SMOKED & BRAISED BEEF**

**SMOKED/SEARED CHICKEN**

**SEASONAL VEGGIES**

### SERVED WITH

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**CHOPPED ONIONS**

**CILANTRO**

**LIME**

**CORN & FLOUR TORTILLAS**

**LA FINCA TORTILLA CHIPS**

**PICO & SPICY CARROT**