



Pick Up Catering

\$200 Minimum Orders, 48 Hour Notice Required

House Smoked BBQ Meats

Smoked fresh daily with Pecan wood

Beef Brisket by the LB..... \$ 33.49

Choice Angus, house dry rub, smoked for 16 hours.

Pulled Pork by the LB..... \$ 24.49

Bone in pork butt, bbq spice rub, smoked for 12 hours

Pulled Chicken by the LB..... \$ 24.49

Smoked chicken, bbq spice rub, smoked for 2 hours

Jalapeño Sausage by the LB..... \$ 26.99

Locally sourced sausage, smoked for 2 hours

St Louis Ribs by the Rack..... \$ 31.99

St Louis pork ribs, bbq spice rub, smoked for 4 hours

Country Sides

Potato Salad, Coleslaw, Cowboy Beans,
Chipotle Cream Corn, Country Green Beans

By the Quart..... \$ 13.89

By the Half Pan..... \$ 46.89

Mac N Cheese By the Half Pan..... \$ 56.89

Starter Platters

Serves 8-12 Guests

Elote Queso Dip..... \$ 64.89

Creamy queso blanco, chipotle roasted corn, pico de gallo, queso fresco & house made potato chips

Chicken Tenders..... \$ 86.89

Homemade smoked mac & cheese, bbq panko breading, Firehouse Red BBQ

Smoked Wings (50)..... \$ 88.89

Smoked wings with choice of house dry rub, BBQ sauce, celery & ranch dressing

House Salad..... \$ 48.89

Romaine lettuce, cheddar cheese, tomato, onion strings & ranch dressing

Add-Ons

Cornbread Hushpuppies (12)..... \$ 16.89

Chocolate Chip Cookies (minimum of 12)..... \$ 2.49

Sweet Tea by the Gallon \$ 13.89