

# **LUNCH MENU**

Award winning barbecue, burgers, southwest and grill selections

## **STARTERS**

BIG HOSS NACHOS \$20 – Homemade tortilla chips layered with homemade refried beans, melted cheese, guacamole, sour cream and red salsa. Smothered in pork green chili. Covered with your choice of pork, brisket or chicken.

CHIPS WITH SALSA \$12 – Corn tortilla chips with homemade red salsa » With homemade guacamole add \$4

BUFFALO WINGS ONE POUND \$17 / TWO POUNDS \$25 – Served in the great Buffalo tradition with celery and carrots.

» Choose from Hot, Mild, or BBQ sauce | side of Ranch or Bleu cheese

ONION RINGS \$13 - Beer battered beauties with homemade ranch dressing

CHICKEN TENDERS \$15 – Served with seasoned fries and homemade ranch dressing

MAC & CHEESE \$13 – Our homemade recipe, cheesy and delicious!

» With pork, brisket, bacon or chicken add \$7 With jalapeños add \$1

DEEP FRIED WISCONSIN CHEESE CURDS \$15 – Wisconsin white cheddar curds battered and fried piping hot

» Served with choice of ranch, chipotle ranch, bleu cheese, horseradish or cocktail sauce

CALAMARI \$18 - Served with cocktail sauce and chipotle mayonnaise

# **SOUPS AND SALADS**

Dressings: House Balsamic Vinaigrette, Italian, Oil & Vinegar, Ranch, Chipotle Ranch, Bleu Cheese, Honey Mustard, Thousand Island

SOUP & SALAD \$18 – Bowl of soup served with a small house salad and choice of dressing.

NEW ENGLAND CLAM CHOWDER CUP \$9.5 BOWL \$12.5 – Award-winning and homemade daily. Served with fresh bread and butter

GREEN PORK OR RED BEEF CHILL CUP \$9 BOWL \$12

HOUSE SALAD \$13 – Spring mix, garden veggies, and croutons

» Add chicken, brisket or pulled pork \$7 Add shrimp or salmon \$10

CAESAR SALAD \$15

» Add chicken, brisket or pulled pork \$7 Add shrimp or salmon \$10

COBB SALAD \$19 - Spring mix, avocado, turkey, bacon, cucumber, tomato, bleu cheese crumbles and hard boiled egg

CRISPY CHICKEN SALAD \$20 - Fried chicken tenders on a bed of spring mix, veggies, and croutons

SPINACH CRANBERRY SALAD \$18 – Spinach, cranberries, candied pecans, bacon and bleu cheese tossed in a cranberry vinaigrette

» Add chicken, brisket, or pulled pork \$7 Add shrimp or salmon \$10

# **BURGERS\***

All burgers\* may be cooked to order and come with lettuce, tomato, pickle on a brioche bun and choice of curly fries, slaw, fruit cup, mac & cheese or quinoa/couscous blend (substitute soup, salad or onion rings for \$4)

#### **BUILD YOUR OWN**

PROTEINS \$18

½ lb beef 5 oz chicken breast, Black bean veggie patty Vegan Beyond Burger™ (add \$3)

#### **TOPPINGS**

Bacon or Avocado \$4
Cheese (Cheddar, Monterey Jack, Swiss, Bleu, or Pepper Jack) \$1
Pork green chili or Pico de Gallo \$1
Raw onion \$0.50 Grilled onion \$1
Raw jalapeño \$0.50 Grilled jalapeño \$1
Grilled mushrooms \$1
1,000 Island \$0.50

Gratuity may be added to any order - A 15% surcharge may be added to take out orders.

A 3% PROCESSING FEE WILL BE ADDED TO NON CASH ORDERS.

These items may be served raw or undercooked based on your specification. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

Sample Menu

🕯 - House Specialty

Summer 2023

# FROM THE GRILL AND THE PIT

CENTER CUT ST. LOUIS RIBS – Pit cooked, juicy and flavorful classics covered in our housemade BBQ sauce, served with slaw and curly fries

» Single Order \$24 Dbl Order \$29 Full 3lb Slab \$34

KANSAS CITY PULLED PORK PLATE \$24 – Heaping serving of pit cooked pork in BBQ sauce served with slaw and curly fries

TEXAS BRISKET PLATE \$25 – Moist and thick cuts of brisket, topped with BBQ sauce and served with slaw and curly fries

TWO MEAT PLATE \$28 - Choice of two pit cooked meats served with slaw and curly fries

THREE MEAT PLATE \$31 - Pork, brisket, and ribs served with slaw and curly fries

FAMILY PLATTER – Pork, brisket and ribs with slaw and fries, served family style

» Price per person \$29 (Minimum 2 people)

## SANDWICHES AND SOUTHWEST

All sandwiches come with choice of curly fries, slaw, fruit cup, mac & cheese or quinoa couscous blend (substitute soup, salad or onion rings for \$4)

KANSAS CITY \$18 – Pit cooked pork or brisket in Big Hoss BBQ sauce on a brioche bun

MEMPHIS BELLE \$19 – Just like the Kansas City but topped with coleslaw

BEAR BRYANT \$19 – Pork, brisket or chicken breast with lettuce and tomato in sweet white Alabama sauce

HICKORY SMOKED B.L.T. \$16 – Center cut bacon with lettuce, tomato and mayo on your choice of toasted bread

JEN'S CLUB SAMMY \$18 – A double deck of the finest turkey, bacon, and cheese with lettuce, tomato and mayo on your choice of bread

TUNA AVOCADO SANDWICH \$19 – Albacore tuna salad, avocado, Jack and Cheddar cheeses with mayo, lettuce, tomato and sprouts on your choice of bread

TUNA MELT SANDWICH \$19 – Albacore tuna salad with Jack and Cheddar cheeses served on sourdough bread

TURKEY REUBEN \$17 - Roasted turkey, Swiss cheese, Thousand Island and sauerkraut on swirled rye

STEAK SANDWICH\* \$22 – Grilled ribeye\* cooked to order, lettuce and tomato on sourdough bread with pickle and horseradish cream sauce served on the side

PHILLY CHEESE STEAK \$17 – Shredded beef, peppers, onions and melted cheeses

GRILLED SALMON SANDWICH\* \$22 – Grilled salmon topped with a mango salsa and cilantro aoli served with lettuce and tomato on a brioche bun

» Blackened add \$1

HONDO'S TACOS \$20 – Choose pork, brisket, or chicken with Pico de Gallo, shredded lettuce and red cabbage on two corn tortillas with guacamole, and sour cream. Includes side of rice and beans with cheese.

FISH TACOS \$21 – Tilapia fried on the grill and served on two corn tortillas with a mango salsa and cilantro aoli. Includes side of rice and beans with cheese.

» Blackened add \$1

BIG HOSS BURRITO \$22 – Pork, brisket, chicken, tilapia or grilled seasonal vegetables, smothered in cheese and green chili and topped with guacamole and sour cream. Includes side of rice and beans with cheese.

### DRINKS

COKE, DIET COKE, DR. PEPPER, ORANGE FANTA, ROOT BEER, SPRITE, GINGER ALE, LEMONADE, ICED TEA \$3.25

ASSORTED JUICES - 5 oz \$3.25 10 oz \$4.25 16 oz \$6.25

» orange, apple, cranberry, grapefruit, tomato & pineapple

### MILK

» Small \$2.75 Medium \$3.5 Large \$4

#### **CHOCOLATE MILK**

» Small \$3.5 Medium \$4 Large \$4.5

COFFEE OR HOT TEA \$3.25

HOT CIDER, HOT CHOCOLATE \$3.50

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