



barbeque menu

Food tastes better when it is hot off the grill... and hiring our professional, talented chefs and servers can ensure that you are not stuck behind the grill for your event.

SIDES

We can work with you to put the finishing touches on your menus. The warmer months are the perfect time for us to consult our chef to create beautiful, farm-fresh sides to accompany the mouth-watering entrees.

ENTREES

All Natural BBQ or Herb Roasted Chicken Quarters	\$5.95
A mix of white and dark meat	
Skewered Blackened Shrimp (4) served with pineapple salsa.....	\$8.95
Grilled Salmon served with asparagus pistou.....	\$8.95
Grilled Organic Tofu herbed seared, tamari-ginger, or bbq.....	\$5.95
Grilled Boneless Pork served with seasonal fruit chutney	\$8.95
Hot Sandwich Bar on “La Brea” Talera Rolls	\$6.95
choice of pork carnitas, bbq beef, or herbed tofu. served with ‘dish’ coleslaw and shredded cheese.	
All Natural Beef Hot Dogs	\$4.95
served with diced tomato and onion, ketchup, yellow mustard, and relish (1pp)	
‘Tender Belly’ Bratwurst	\$6.95
served with sauerkraut, relish, ketchup, and mustard (1pp)	
Colorado Ranch Beef Hamburgers	\$6.95
served with sliced tomato and onion, ketchup and yellow mustard	
add cheddar cheese.....\$0.50	
add ‘tender belly’ bacon....\$1.50	
Bistro Steak Filet topped with traditional chimichurri or horseradish mayonnaise.....	\$10.95

Our store offers products with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies.