

# BRANDED '72

## PIT BARBECUE

### LATE NIGHT MENU

**Chips and Homemade Salsa** ~ Multi colored corn chips and our fresh homemade salsa.

\$4

**Texas Chili Bowl** ~ Big "D" original from 1972.

\$5

**Onion Rings** ~ Barbecue house staple O rings.

\$3

**Hand Cut Fries\*\*** ~ Call 'em pappas fritas, pommes frites or French fries. Ours are hand cut, soaked, blanched and flash fried when ordered! Plain or dusted nice and spicy with some proprietary rib rub.

\$3

**Barbecue Fries** ~ Another B72 original. A mound of our "Hand Cut Fries" topped with pork bbq and a cheddar/Jack cheese blend . Served with a side of chipotle ranch dressing and two defibrillator paddles.

\$8

**B'72 Wings \*\*** ~ Spice rubbed wings. We smoke them, then flash fry um until crisp. Served with ranch (or bleu cheese) & celery. Get 'em buck naked or suited up in our spicy buffalo sauce.

\$8

**Smokehouse Nachos** ~ Tri colored tortilla chips smothered in our smoked pork (or choice of other meat) , topped with cheddar and jack cheese, jalapenos, and tomatoes. Salsa on thee side.

\$8

**Buffalo Chicken Fingers** ~ Crisp chicken fingers served with one of our homemade specialty sauces. Toss them in Buffalo sauce by request.

\$7

**Texican Egg Rolls** ~ Chicken, cheese, beans and corn stuffed into an egg roll. We know – why even call it an egg roll? Served with sour cream and salsa.

\$7

**Campfire Pu-Pu Platter** ~ All our favorites; Texican egg rolls, wings, Buffalo chicken fingers and barbecue fries. A little something for everyone!

\$12



**Locals' Favorites \*\***

## ON TAP

**Rotating draft beers** Check with your server for our always changing selecting of beers on tap including , Stella, Strongbow, Wild Goose, PBR, Bud, Miller lite, Clipper City Brewing, Newcastle, Hop Hound, Victory, Lancaster, Dominion, Fordham, Flying Dog, Sam Adams, Red Hook, McSorelys, and Widemer.

## BOTTLES

**Budweiser** (MO) **Bud Light** (MO) \$3.50 **Corona** (Mexico) ~ **Corona Light** (Mexico) ~ **Sam Adams Boston Lager** (MA) **Shiner Bock** (TX) ~ **Heineken** (Belgium) \$4.25

**Magic Hat #9** (VT) A “not quite” pale ale with soft apricot flavor. Crisp, refreshing and hard to describe. (ABV:4.6%) \$4.25

**Dominion Oak Barrel Stout** (VA) Smoked & peated malts raises the bar for American stouts. (ABV:5.2%) \$4.25

**Spaten Optimator** (Germany) A Classic German dark doppel bock. Full bodied with rich malt flavor. (ABV:7.2%) \$4.25

**Boddingtons’s Pub Ale** 16oz (England) English style ale with a combination of sweetness and a slight hint of bitter and hops. (ABV:4.7%) \$4.50

**Abita Purple Haze** (LA) a crisp, American style wheat beer with raspberry puree added after filtration. (ABV:4.2%) \$4.50

**Young’s Double Chocolate Stout** 14.2oz can (UK) a dark stout, with a distinctive chocolate flavor and a smooth and velvety finish. (ABV:5.0%) \$6.

**Arrogant Bastard Ale** 22oz (CA) This is an aggressive beer. You probably won’t like it. It is quite doubtful that you have the taste or sophistication to be able to appreciate ale of this quality and depth. (ABV:7.2%) \$7.75

**He’Brew Rejewvenator** 22oz (NY) Half Doppelbock, half Belgium- inspired double infused with the juice of the sacred fig. (ABV:7.8%) \$9.50

## TAP ROOM SPECIALTY DRINKS

**Green Hornito Cactus Margarita** ~ Awarded the “Best Margarita in the Metro Area”! This one is too good to put in a blender. Served over crushed ice, with or without salt. \$7

**Nationwide Bloody Mary** ~ It’s bad...It’s Nationwide. Absolute Peppar, house-blended spices, old bay and a baby pickled okra. \$6.50

**The “Diablo” Martini** ~ A Mason Jar sized Grey Goose Martini infused with a massive cherry pepper for a crisp, clean bite. Limit, one “Devils Drink” per customer. \$8.50

**The Old Sam Houston** ~ A cowboy sized jumbo Manhattan with Knob Creek. \$8.50

**The John Daly** ~ Firefly Sweet Tea Vodka and lemonade take the Arnie Palmer to a whole new level. \$6

## FEATURED BOURBONS

**Jim Beam (4yr.)** ~ Our house Bourbon opens sweet, with light caramel and vanilla flavors with a crisp clean finish. \$5.50

**Wild Turkey** ~ AKA “the kickin’ chicken” A traditional handcrafted unpretentious American bourbon with classic characteristics of sweetness and corn. \$5.50

**Jack Daniels** ~ Ok, so Jack is actually a sour mash whiskey from Tennessee, but it goes too well with barbecue to leave off our list. \$5.50

**Buffalo Trace** ~ A complex aroma of vanilla, mint and molasses. Pleasantly sweet with notes of brown sugar and spice. \$5.50

**Makers Mark** ~ Rich in flavor yet soft on the palate this bourbon has a sweetness of grain and oak that is complex yet balanced. \$6

**Red Stag** ~ Created with 4yr. old Jim Beam, Red Stag has been slowly infused with natural black cherry flavors for a smooth, unique taste. \$5.50

**Old Grand Dad 114** ~ Delightful high burn that is more of a horseradish hot rather than a jalapeno hot. Deeper flavor that keeps me coming back to the glass. \$6.50

**1792 Ridgemoor (8yr.)** ~ distinctively smooth, handcrafted small-batch bourbon, patiently aged 8 years in new charred oak barrels in Bardstown, KY. \$6.50

**Old Sam Houston (10yr.)** ~ Antique amber color. wonderfully balance, notes of toffee, charred oak, marmalade and subtle spice. Pleasant, lingering finish. \$7

**Knob Creek (9yr.)** ~ World’s leading ultra premium bourbon packs big favors similar to a single malt scotch. An almond and sweet aroma with a chewy tremendous bite. \$7

**Woodford Reserve** ~ Creamy, sweet caramel, delicate buttery notes and balanced fruitiness. \$7.50

**Basil Hayden (8yr.)** ~ Doubling the rye leads to a light, spicy, easy to drink bourbon. Mingles well with just about anything. \$8.50

**Blanton’s (10yr.)** ~ The original single barrel bourbon with a taste of burnt sugar, caramel, orange and cloves. \$8.50

**Bookers (7yr.)** ~ Uncut and straight out of the barrel with strong aroma of vanilla, caramel and charred oak. Smooth with a warm finish. \$8.50

## WINES

Beringer White Zinfandel (CA) Citrus and Melon, Hint of Clove \$5/20

Lindeman’s Shiraz (AUS) Spice, Oak, Plums, Smooth \$5/20

Pepperwood Cabernet (CA) Fruit, Berry, Earthy and Oak \$5/20

Big House Pinot Grigio (CA) Peach, Vanilla, Spice, Lush \$5/20

Meridian Chardonnay (CA) Crisp, Balanced, Mild, Oak \$5/20

Rio Secco Reserva Malbec (ARG) Rich, Boysenberry, Earth \$6/26

Liberty School Chardonnay (CA) Peach, Pear and Apple \$7/30

Estancia Pinot Noir (CA) Berry, Smooth, Big Character \$7/30