

# LUNCH MENU

## APPETIZERS

### BRISKET FRIES...\$5.99

Shredded BBQ Beef Brisket over Crisp Seasoned Fries with Horseradish Sour Cream

### PICKLES & CHIPS...\$4.99

Fried Dill Pickles and Potato Chips with Buttermilk Ranch and Creole Mustard

### BBQ BEEF NACHOS...\$6.99

Smoked Beef Brisket, Crisp Tortilla Chips, Melted Cheddar, Jalapeños, Black Beans, Chipotle Sour Cream, Guacamole and Pico de Gallo

### SMOKIN' HOT WINGS...\$6.99

Southern Fried Chicken Wings, Habanero and Honey BBQ Glaze

## SALADS

### BIG MESS SALAD...\$8.99

Iceberg Lettuce, Avocado, Blue Cheese, Sweet Corn, Black Eyed Peas, Black Beans, Sweet Peppers, Red Onion, Cilantro, Tomatoes, Chilies, Creamy Mustard Dressing

### SMOKED CEASAR SALAD...\$8.99

BBQ Smoked Chicken over Romaine Lettuce, Sourdough Croutons, Caesar Dressing

### CHICKEN & SAUSAGE GUMBO CUP - \$2.29 | BOWL - \$4.29

## PLATES

### BABY BACK PORK RIBS FULL RACK...\$24.99 HALF RACK...\$13.99

Smoked and brushed with our House BBQ Sauce, served with BBQ Baked Beans and Coleslaw

### SOUTHERN FRIED CATFISH...\$14.99

Fresh Fried Catfish tossed in Seasoned Cornmeal, served with House-Made Tartar Sauce, Fries, Hushpuppies and Coleslaw

## SANDWICHES

Served on Griddled Potato Buns with Pickles and Fries or Coleslaw

### COUNTRY FRIED CHICKEN SANDWICH...\$8.99

Buttermilk Fried Chicken Breast with Mustard, Mayonnaise, Lettuce, Onion, Tomatoes and Dill Pickles

### PULLED PORK SHOULDER...\$7.99

Smoked BBQ Pulled Pork Shoulder tossed in Carolina BBQ Sauce and topped with Coleslaw

### THE BBQ RANCH BURGER...\$8.99

1/2 lb. Charbroiled Sirloin Burger with Griddled Onions, Smoked Bacon, Cheddar Cheese and BBQ Sauce

### THE "BIG MESS" BURGER...\$9.99

1/2 lb. Charbroiled Sirloin Burger topped with BBQ Pulled Pork and Coleslaw

### BBQ BEEF BRISKET...\$8.49

Smoked Beef Brisket, hacked and tossed with House BBQ Sauce

## THE "MESSED UP" BBQ PLATTERS

### MEATS

#### TEXAS-STYLE SMOKED BEEF BRISKET

#### BBQ GRILLED CHICKEN

#### CAROLINA PULLED PORK SHOULDER

#### BBQ SMOKED PORK SPARE RIBS

#### SMOKED AND GRILLED SAUSAGE

Big Mess meats are dry-rubbed and smoked low and slow over a blend of Hickory, Red Oak and Applewood. Big Mess BBQ Platters served with cornbread and your choice of one side

### CHOOSE 1 MEATS...\$14.99

### CHOOSE 2 MEATS...\$16.99

### CHOOSE 3 MEATS...\$18.99

## SIDES...\$3.99

Potato Salad, Cole Slaw, Sweet Potato Fries, French Fries, Tater Tots, BBQ Baked Beans, Mac & Cheese, Collard Greens, Green Beans, Hushpuppies, Mashed Potatoes & Gravy, Buttermilk Biscuits, Sweet Cornbread, Roasted Corn on the Cobb

## SWEETS...\$4.99

### FRUIT COBBLER

Made with Seasonal Fruit, Brown Sugar and Cinnamon Streusel Topping

### APPLE PIE

Sweet Pie Dough Filled with Granny Smith Apples and Cinnamon Sugar

### COCONUT CRÈME CAKE

Vanilla Sponge Cake layered with Coconut Crème Custard and Whipped Cream Frosting

### VANILLA ICE CREAM...\$2.50

## SOFT DRINKS

ALL DRINKS - \$2.99 · BOTTOMLESS 60 OZ. · PITCHER - \$7.99

PEPSI  
DIET PEPSI  
SIERRA MIST

MUG ROOT BEER  
TROPICANA LEMONADE  
PEACH TEA

RASPBERRY TEA  
FRESH BREWED SWEET ICE TEA  
ICED TEA  
COFFEE

## WINE - BY THE GLASS

### White Wine

STORY POINT, CHARDONNAY - \$6  
BIG MESS SPECIAL SELECTION,  
CHARDONNAY - \$5  
BRANCOTT, MARLBOROUGH, NEW  
ZEALAND SAUVIGNON BLANC - \$7  
BERINGER, WHITE ZINFANDEL - \$5

### Red Wine

STORY POINT, CABERNET SAUVIGNON - \$6  
BIG MESS SPECIAL SELECTION, MERLOT - \$5  
FRANCIS FORD COPPOLA, MERLOT - \$6  
LA MERIKA, PINOT NOIR - \$6

## SPECIALTY DRINKS

### \*PEACH Y-KEEN - \$7

Deep Eddy Peach Vodka, lemon juice, vanilla bean syrup, club soda

### \*BIG MESS ICED TEA - \$7

Deep Eddy Sweet Tea Vodka, lemon juice, brown sugar syrup, club soda

### RAZZMATAZZ - \$7

Chase Orange Marmalade Vodka, lemon juice, Wilks & Wilson  
Raspberry syrup, Cinzano Prosecco

### \*SANGRIA BLANCA - \$7

Leblon Cachaca, Cointreau, house white wine, funkkin white peach puree, Sprite

### BAR - BJITO - \$9

Botran Reserva Blanca, fresh lime juice, Wilks & Wilson lime mint syrup,  
mint leaves, wild blueberry preserve

### BAR - BQ BLOODY - \$9

Sauza Blue Banco Tequila, house bloody Mary mix, house BBQ sauce,  
liquid smoke, fresh lemon juice

### \*SANGRIA ROJA - \$9

Hennessy V.S Cognac, Cointreau, funkkin Brazilian puree, house red wine sprite

### CHERRY COBBLER - \$8

Eastside Cherry Bomb Whiskey, Cointreau, strawberry, cherry, lemon,  
lime & orange slice

### BOURBON - Q - \$9

Wily Turkey 101 Bourbon, brown sugar syrup, Mr. Q Cumber soda, mint leaves

### SAVORY MELONS - \$8

Chase Elderflower Liqueur, Watermelon Liqueur, honey vinegar, club soda

### OLE MANHATTAN - \$8

Old Major Bacon Infused Bourbon, Sweet Vermouth, bitters

### SEE YA LATER - \$9

SIA Blended Scotch, Patron XO, dark cocoa fresh espresso, simple syrup

### HUCK FINN - \$8

44° North Huckleberry Vodka, lemon sour, fresh blueberries, ginger ale

### BIGELLINI - \$8

Infused Peach Vodka, funkkin white peach puree, Prosecco

\*THE INFUSION FLIGHT - TRY A COLLECTION OF OUR 3 INFUSED SPECIALTY DRINKS - \$10

## BEER - DRAFT

Our BIG MESS 32oz Mug!

BIG MESS 32 OZ - \$10 | LITTLE MESS 12 OZ - \$5

BUD LIGHT - \$8

STELLA

HOEGAARDEN

GOOSE ISLAND IPA

JOSEPH JAMES HOP BOX IPA

ELYSIAN IMMORTAL IPA

FAT TIRE

FOUR PEAKS KILT LIFTER

PAULANER MUNICH

GUINNESS

TENYA CREEK HAULING OATS

BASS

THE BIG SAMPLER - 25 OZ

A 5 OZ SAMPLING OF ANY 5 DRAFT BEERS FROM OUR LIST - \$7

THE GROWLER

DOMESTIC GROWLER - \$30/REFILL - \$15 | IMPORT GROWLER - \$32/REFILL - \$17

## BEER - BOTTLED

BUDWEISER - \$5

COORS LIGHT - \$5

HEINEKEN - \$5.75

STELLA CIDRE - \$5.75

ROLLING ROCK - \$5

CORONA - \$5.75

SHOCKTOP - \$5

SHOCKTOP - RASPBERRY - \$5

GOOSE ISLAND MATILDA - \$6

GOOSE ISLAND SOPHIE - \$6

MICHELOB ULTRA - \$5

TENAYA CREEK - \$8

BONANZA BROWN ALE

- LARGE FORMAT 22 OZ

O'DOULS - NON ALCOHOLIC - \$4