

# COWBOY GRILLE

*at The Paddock Pub*

## STARTERS

### POBLANO AND CHEDDAR HUSH PUPPIES

CREAMY CHIPOTLE DIPPING SAUCE

### BEER BATTERED ONION RINGS

SOUTHWEST RANCH DIPPING SAUCE

### COWBOY NACHOS

HOUSE FRIED TORTILLA CHIPS, SHREDDED CHEDDAR, FRESH JALAPENO, BLACK BEANS, CHIPOTLE SAUCE, SCALLIONS, GRILLED SWEET CORN

### LONE STAR WEDGE

BARBECUE SPICED BACON, CHERRY TOMATO, FRIED ONIONS, CHARRED RED ONION, GRILLED SWEETCORN, COTIJA CHEESE, CREAMY CHIPOTLE LIME DRESSING

### BARBECUE COBB SALAD

PULLED SMOKED CHICKEN, CHOPPED BACON, GRILLED SWEETCORN, BLACK BEANS, CHEDDAR CHEESE, TOMATO, CRISPY TORTILLA

### CHICKEN WINGS

CRISPY FULL WING TIPS, WHITE BREAD, RANCH DIPPING SAUCE & YOUR CHOICE OF STYLE  
SEASONAL SPECIAL | BARBECUE SAUCE | BUFFALO SAUCE | BBQ DRY SPICE

## THE FAVORITES

### BEER BATTERED CHICKEN FINGERS

SERVED WITH BLACK PEPPER FRIES AND A CHOICE OF DIPPING SAUCE

### CHAR GRILLED STEAK BURGER

BUTCHER'S BLEND GROUND BRISKET AND RIBEYE, SHREDDED CHEDDAR, CRISPY ONIONS, LETTUCE, HEIRLOOM TOMATO, CHARRED RED ONION, CREAMY CHIPOTLE SAUCE, SIDE OF BLACK PEPPER FRIES

### BARBECUE SANDWICH SPECIAL

## THE PIT

### BBQ PLATTERS

PULLED PORK – 18 HOUR SMOKED AND SHREDDED PORK SHOULDER

BURNT ENDS – DOUBLE SMOKED BRISKET, A SOUTHERN DELICACY

CHICKEN QUARTERS – BARBECUE SPICED AND SLOW SMOKED TENDER CHICKEN LEG QUARTER

BEEF BRISKET – DRY RUBBED SMOKED BEEF BRISKET

RIBS – FALL OFF THE BONE DRY RUBBED PORK RIBS

BOURBON PORK BELLY – SMOKED, BOURBON BRINED SLAB CUT PORK BELLY

### BBQ SIDES

CREAMY MAC AND CHEESE

BOURBON BAKED BEANS

HONEY BUTTER CORN BREAD

CREAMY COLESLAW

BLACK PEPPER FRIES

MEXICAN SWEETCORN

SWEET TEA WATERMELON