

barbecue menu



Choose One Entrée, Includes Three Sides, Brioche Rolls, and One Sauce: 14.25*

Choose Two Entrées, Includes Three Sides, Brioche Rolls, and Two Sauces: 16.50*

Choose Three Entrées, Includes Three Sides, Brioche Rolls, and Three Sauces: 19.00*

*market priced entrees may incur additional fees

STANDARD ENTREES

BONE-IN CHICKEN

GRILLED BRATWURST

CARVED HONEY-CURED HAM

GRILLED KIELBASA

BRAISED PULLED CHICKEN

BRAISED PULLED PORK

ROASTED PORK LOIN

SAUCES

HOUSE BARBECUE SAUCE | classic, sweet, warm, rich

CHINESE BARBECUE SAUCE | salty-sweet, fennel, cloves, ginger

OZO COFFEE BARBECUE SAUCE | smoky, tangy, sweet, bold

BLUEBERRY BARBECUE SAUCE | fruity, cinnamon, bright

CHERMOULA MARINADE | herbaceous, smoky, citrus

GRILLED TOMATO SAMBAL | tangy, gingery, spicy, earthy

KOREAN BARBECUE SAUCE | spicy, sweet, gingery

MANGO SAUCE | sweet heat, tropical, bright

ROMESCO SAUCE | zippy, nutty-sweet, garlic

YAKITORI SAUCE | salty-sweet, soy, savory

CRIOLLA SALSA | citrus, red onion, jalapeño

MARKET PRICE ENTREES

CEDAR-SMOKED SALMON

BAKED COLORADO TROUT

APPLEWOOD-SMOKED BEEF BRISKET

ST. LOUIS STYLE COFFEE-RUBBED PORK RIBS

WILD GAME SAUSAGE

BEEF SHOULDER TENDERLOIN



SIDES

SOUTHWESTERN QUINOA SALAD

avocado, black beans, bell peppers, corn, tomatoes, chipotle vinaigrette

BAKED BEANS

bacon, brown sugar

SWEET PEA AND PROSCIUTTO

MACARONI SALAD

ROBYN'S CLASSIC POTATO SALAD

red potatoes, chopped egg, pickles, dijon mayonnaise

SMOKED SEASONAL VEGETABLES

drizzled with saba

MARINATED CUCUMBER SALAD

CLASSIC COLESLAW

napa cabbage, carrots, red onion, dijon mayo dressing

KOREAN COLESLAW

julienne red peppers, napa cabbage, carrots, red onion, sesame-soy dressing

BAKED MACARONI AND CHEESE

'TWICE SMOKED' POTATOES

sour cream, chives

WATERMELON SALAD

feta cheese, tomatoes, basil, mint, honey vinaigrette



A note on dietary restrictions – We strive to accommodate all dietary needs and preferences. If you have a particular dietary request, please bring this up with your event specialist who will be able to explain ingredients and accommodate to the best of his or her ability.