

SIDES

POTATO SALAD red potatoes eggs pickles red onion celery aioli mustard	5
SLAW apples cabbage vinegar cilantro aioli	5
SOUTHERN GREENS collard greens smoked pork onions garlic	5
SLOW SMOKED BEANS pinto beans smoked pork onions garlic spices	5
CHEESY SMASH yukons sharp cheddar bacon sour cream chives	5
HANDCUT FRIES handcut kennebecs seasoning tomato aioli	5
SEASONAL VEGGIES (ask your server)	5
SMOKED MEAT pulled pork pulled chicken brisket	6

Made From
SCRATCH
Daily

Low
AND *Slow*

Sometimes, Slow Is Better.

At Iron Pig Alehouse we start with selected meats & smoke them low & slow. This requires disciplined patience until our meats are perfectly tender, exceedingly juicy and loaded with flavor. It's worth it. We promise.

Next time you dine-in at Iron Pig Alehouse take the time to relax and experience the amazing smoky aromas. Then quench your thirst on one of our 36 craft beers on tap, a glass of wine or one of our fine cocktails.



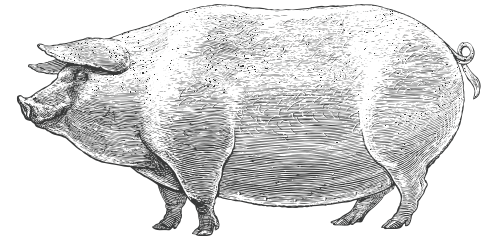
IRON PIG
ALEHOUSE
EST. 2014



IRON PIG
ALEHOUSE

EST. 2014

BBQ TO-GO



HOURS

OPEN DAILY
11:30 AM - CLOSE

BREAKFAST HOURS | SAT - SUN
8:30 AM - NOON

WWW.IRONPIGALEHOUSE.COM | 858.412.4299
1520 GARNET AVE. SAN DIEGO, CA 92109

Salads

HOUSE SALAD 12

field greens | tomatoes | avocado
smoked gouda | spicy pecans | croutons
pecan vinaigrette

MAN SALAD 14

wild arugula | brisket | smoked portobellos
fries | tomatoes | goat cheese | pickled red onion
balsamic herb vinaigrette

BEET SALAD 12

mixed greens | smoked beets | herbed goat
cheese | shaved fennel | pistachios | sherry
orange vinaigrette

**add pulled pork, pulled chicken,
brisket, bacon, fried egg or avocado 4**

BIG PLATES

SERVED WITH YOUR CHOICE
OF TWO SIDES AND TEXAS TOAST

BABY BACK RIBS ½ RACK 22

dry rubbed | hickory smoked

FULL RACK 29

BRISKET 21

smoked slow and low | Texas style

HALF CHICKEN 18

brined and dry rubbed | hickory smoked

PULLED PORK 18

dry rubbed | smoked slow and low

Meat Madness Sampler Platter 40

baby back ribs | pulled chicken | pulled pork
brisket | two choice of sides

HOUSE FAVORITES

SMOKED BRINED CHICKEN WINGS 12

served with choice of bbq sauce and
ranch or bleu cheese

RIB TIPS ½ RACK 9

smoked pork brisket bones
served with choice of bbq sauce

FULL RACK 13

SMOKED TACO TRIO 13

brisket | pulled pork | smoked chicken
served with corn relish | cabbage
cotija cheese | corn tortilla

CHIPS & DIPS 11

trio of guacamole | chile con queso | salsa

MAC & CHEESE 12

sharp cheddar | smoked gouda
goat cheese | bread crumbs

BRISKET BURRITO 12

flour tortilla | sour cream
brisket | avo smash | pico de gallo
cheddar cheese
sub portobello to make vegetarian | 12

BATCH CHILI 8

each batch is a bit unique and topped with
sour cream and served with texas toast
add avocado | 4

**!! PLEASE ADVISE YOUR SERVER OF !!
ANY DIETARY RESTRICTIONS! !!**

SAMMIES

SERVED WITH HAND CUT FRIES,
PICKLE SPEAR & SMOKED TOMATO AIOLI

SLICED BRISKET 15

on texas toast

PULLED PORK 14

served with slaw | on toasted
brioche bun

SMOKED PORTOBELLO 13

wild arugula | tomato | guacamole
smoked gouda | pesto | smoked tomato
aioli | on toasted brioche bun

PULLED CHICKEN 14

served with slaw | on toasted
brioche bun

GRILLED CHEESE 12

smoked gouda | sharp cheddar
goat cheese | on texas toast

**add pulled pork, pulled chicken,
brisket, bacon, fried egg or avocado 4**

Add-Ons

pickle spear 2 avocado 4

choice of cheese 2 bacon 4

pickled peppers 2 corn relish 3

tomatoes 2 fried egg 4

slice of texas toast 2

Sweets

SEASONAL COBBLER 8

delivery orders do not include ice cream

KEY LIME PIE 8

graham cracker crust | whipped cream