

## SIDES

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

*Made From*  
**SCRATCH**  
*Daily*

*Low*  
AND *Slow*

JULY 2019

## 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 with one of our 36 craft beers on tap, a glass of wine or one of our fine cocktails.



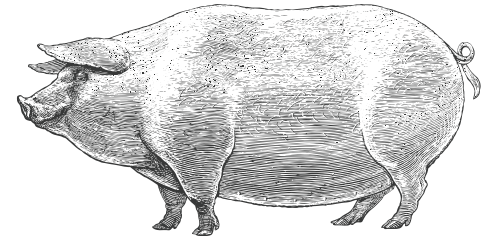
**IRON PIG**  
ALEHOUSE  
EST. 2014



**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

### GENDER NEUTRAL SALAD 14 (FORMERLY KNOWN AS THE MAN SALAD)

wild arugula | brisket | smoked portobellos  
kennebec 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 PLATTER 40

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

## HOUSE FAVORITES

### SMOKED BRINED CHICKEN WINGS 12

served with choice of bbq sauce and  
ranch or blue cheese

### RIB TIPS ½ POUND 9

smoked pork brisket bones POUND 13  
served with choice of bbq sauce

### 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 | kennebec fries  
sub portobello to make vegetarian

**!! PLEASE ADVISE US OF ANY DIETARY RESTRICTIONS WHEN PLACING YOUR ORDER !!**

## SAMMIES

SERVED WITH HAND CUT KENNEBEC FRIES,  
HOUSEMADE 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

housemade 2 avocado 4  
pickle spear

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 9

delivery orders do not include ice cream

### KEY LIME PIE 9

graham cracker crust | whipped cream