

BBQ IN THE VINEYARD

FAMILY FEASTS

INCLUDES BAKED BEANS, COLESLAW & MAC 'N CHEESE!

The Classic

\$92 (feeds 2 to 4)
1 rack of Pork Ribs
6 oz Kielbasa
1 Prawn Skewers
1 Teriyaki Chicken Breast
1 med. Baked Beans
1 med. Coleslaw
1 med. Mac 'n Cheese

The Big Time

\$112 (feeds 4 to 6)
1 rack of Pork Ribs
6 oz Tri Tip
6 oz Kielbasa
2 Prawn Skewers
1 Teriyaki Chicken Breast
1 med. Baked Beans
1 med. Coleslaw
1 med. Mac 'n Cheese

The Whole Farm

\$230 (feeds 6 to 8)
2 racks of Pork Ribs
2 Smoked 1/2 Chicken
12 oz Tri Tip
12 oz Kielbasa
3 Prawn Skewers
1 large Baked Beans
1 large Coleslaw
1 large Mac 'n Cheese

Help yourself to
ALL YOU CAN EAT
cornbread!

LOW & SLOW

ADD ON YOUR SIDES: BEANS & COLESLAW \$5 | CHIPS \$2.50 | MAC 'N CHEESE \$10

Teriyaki Chicken Breast \$9

marinated chicken breast grilled over apple wood, glazed with teriyaki sauce and served with a grilled pineapple
Suggested Wine: Sauvignon Blanc, Semillon, Pinot Grigio

Smoked Half Chicken \$16

a half smoked chicken, lightly sauced
Suggested Wine: Stormy Mtn White, Riesling, Cabernet Sauvignon

LIMITED
QUANTITY

Smoked Pulled Pork \$9

6 oz smoked pork butt
Suggested Wine: Stormy Mtn White, Pinot Noir

Cajun Prawn Skewers \$13

6 sautéed prawns on skewers with pineapple salsa
Suggested Wine: Rosé, Pinot Grigio

BBQ Tri Tip \$16

6 ounces of Tri Tip roast seasoned with our house made dry rub, grilled to medium rare
Suggested Wine: Merlot, Falling Cow Red, Meritage

Grilled Chicken Breast \$8

marinated chicken breast grilled over apple wood
Suggested Wine: Stormy Mtn. White, Chardonnay, Pinot Grigio

Smoked Kielbasa Sausage \$8

6 ounce kielbasa sausage
Suggested Wine: Stormy Mtn White, Pinot Noir

Baby Back Pork Ribs

Half Rack \$20 Full Rack \$37
smoked and slow roasted baby back pork ribs with our signature BBQ sauce
Suggested Wine: Stormy Mtn Red, Falling Cow Red

LIMITED
QUANTITY

BURGERS & SANDOS

ADD ON YOUR SIDES: BEANS & COLESLAW \$5 | CHIPS \$2.50 | MAC 'N CHEESE \$10

Royal Ranch Bacon Burger \$15

7 ounce fresh angus burger from Royal Ranch in Royal City, Wa, seasoned, grilled and topped with bacon, red onion, tomato, lettuce, cheddar cheese and special sauce on a warm bun
Wine: Falling Cow Red, Merlot, Syrah, Malbec

Grilled Portabello Mushroom \$13

a marinated portabello mushroom cap grilled and topped with lemon garlic aioli, avocado, lettuce, tomato and red onion on a warm bun
Wine: Chardonnay, Pinot Noir

Raspberry Chipotle Pulled Pork Sandwich \$11

smoked pork butt, mixed with raspberry chipotle BBQ sauce on a warm bun
Wine: Merlot, Stormy Mtn Red

Teriyaki Chicken Burger \$13

a marinated chicken breast grilled over apple wood, topped with a grilled pineapple and served with teriyaki sauce on a warm bun with red onion and green leaf lettuce
Wine: Sauvignon Blanc, Semillon, Pinot Grigio

FYI: Meat develops a reddish color around the surface from the smoking process called a smoke ring. Don't worry, those babies have been in the smoker for awhile. They are fully cooked.

Consuming raw or undercooked meats may increase your risk of foodborne illness.

MORE 

GREENS

House Green Salad \$10
romaine, shredded cabbage, carrot, tomato, slivered red onion, cucumber and croutons
choice of: ranch, balsamic vinaigrette or sesame ginger vinaigrette

Caesar Salad \$10
crisp romaine lettuce with Caesar dressing, parmesan and croutons

SIDE HUSTLE

	small	medium	large
Baked Beans	\$5	\$10	\$18
Coleslaw	\$5	\$10	\$18
Mac n Cheese	\$10	\$18	

TOP IT OFF

add a Grilled & Chilled Chicken Breast \$8
marinated chicken breast grilled over applewood, chilled and sliced

add Bacon to anything & everything \$3

TASTY TREATS

- Cookies & Milk** \$5
- Strawberry Shortcake** \$8
- Brownie Sundae** \$9
- Scoop of Vanilla Ice Cream** \$3

BEVERAGES

- RED WINE** glass/bottle
- 2020 Pinot Noir 12/35
 - 2019 Merlot 13/43
 - 2020 Stormy Mountain Red 10/30
 - 2019 Buoy Malbec 12/45
 - 2019 Rivers Bend Malbec 15/59
 - 2020 Falling Cow Red 12/38
 - 2020 Exclusive Red X \$40 WINE CLUB ONLY
 - 2019 Meritage M12 18/65
 - 2019 Syrah 15/59
 - Syrah Port 45 bottle

- WHITE WINE** glass/bottle
- 2021 Chardonnay 12/38
 - 2022 Sauvignon Blanc 12/32
 - 2022 Falling Cow White 12/35
 - 2022 Stormy Mountain White 10/30
 - 2022 Pinot Grigio 12/35
 - 2022 Riesling 10/29
 - 2022 Blushing Cow Rosé 10/29
 - 2018 Late Harvest Sauvignon Blanc 40
 - 2014 Fifty Five Mile Méthode Champenoise 60
 - 2019 Fifty Five Mile Méthode Champenoise 45

- ON TAP: CIDER** \$6.50
- WA Gold Hard Cider Original
 - WA Gold Hard Cider Raspberry
 - WA Gold Hard Cider Apple Pie

- ON TAP: BEER** \$6.50
- Georgetown Bodhizafa IPA
 - Manny's Pale Ale
 - Mac and Jack's African Amber

- CANNED & BOTTLED**
- Golden Delicious \$6.50
 - Pfriem Pilsner \$6.50
 - Seasonal Rotating Can
 - San Juan Seltzer \$6.50

- | SODA \$2.50 | ETC. |
|---------------------------|--------------------------|
| Coca Cola | AHA Seltzer \$3.50 |
| Diet Coke | Milk \$2 |
| Dr. Pepper | Tree Top Apple Juice \$2 |
| Barq's Root Beer | Calyspo Blue \$4 |
| Sprite | Bottled Water \$2 |
| Orange Fanta | |
| Minute Maid Lemonade | |
| Gold Peak Unsweetened Tea | |

SAVE MONEY ON BOTTLES OF WINE BY BECOMING A MEMBER!