



# SAN DIEGO RESTAURANT WEEK

## THREE-COURSE MENU | \$50 PER PERSON

### FIRST COURSE

#### - CHOOSE ONE -

#### BRISKET BURNT ENDS & JALAPEÑO MAC 'N CHEESE

gooey mac 'n cheese infused with fresh jalapeños, topped with burnt ends (if you're lucky) or with brisket if burnt ends are not available

#### LOADED FRIES

hot and crispy fries, topped with pulled pork and house cheese sauce finished with green onions, tomatoes, and sliced jalapeños

### SECOND COURSE

#### - CHOOSE ONE PROTEIN -

Prime Brisket, Pulled Pork, Half Rack Of Spare Ribs, Half Bone-In Smoked Chicken, Or Smoked Salmon

#### - CHOOSE TWO SIDES -

Mac 'N Cheese, Baked Cornbread, Mashed Potatoes, House Fries, Creamy Corn, Cowboy Caviar, Homemade Coleslaw, Brussels Sprouts, BBQ Beans and Potato Salad

### THIRD COURSE

#### - CHOOSE ONE -

#### CARAMEL CHURRO

Served with vanilla ice cream and topped with caramel sauce

#### CHIP CHOCO BREAD PUDDING

Served with vanilla ice cream and topped with caramel sauce

ADD A GLASS OF WINE OR A BEER FOR JUST \$5!

(DINE-IN ONLY)