FOOD TRUCK
CATERING

Appetizers served buffet style Choose up to 3 Main Entrees
3 Meats \& 3 sides
Limit of 1 Loaded Entree
GET IT STARTED
Smokin' Queso
Creamy queso w/ green chilies topped with choice of Chopped Brisket, Pulled Pork or Smoked Sausage, and served with House-made Tortilla Chips \& Salsa ... $\$ 2.50$

Stuffed Jalapeños
Seeded Fresh Jalapeños, Stuffed with Cheddar Cheese \& Smoked Brisket,
Oaxaca Cheese \& Pulled Pork or Pepper Jack Cheese \& Pulled Chicken, wrapped with bacon. $\qquad$ $\$ 3.00$

Wings
Smoked chicken wings w/ your choice of Buffalo, Classic BBQ, Lemon Pepper or Garlic Parmesan.................................... $\$ 2.25$

Pork Belly "Burnt Ends"
Inspired by classic Beef Burnt Ends, these bite sized pieces of tender smoked belly...'nuf said................................. $\$ 10$ per 16

Southwest Rumaki
Chicken breast bite with water chestnut and jalapeño wrapped in bacon and glazed w/ Peach \& Chipotle BBQ Sauce....... $\$ 3.00$

Smoked Meatballs
Hand rolled meatballs, slow smoked \& tossed W/ Blackberry BBQ Glaze....... $\$ 3.00$

CALL NOW 214-446-2BBQ

SANDWICHES
Pitmaster Sandwich Plate
Choice of meat topped with Pickled Red Onion \& served on a toasted bun, served with pickles and choice of two sides $\$ 11.00$

The Smokewagon
$1 / 2$ of a Pound of smoked meats, including Brisket, Turkey, Pulled Pork and Smoked Sausage served on a toasted bun, and topped with 2 baby back ribs served with Pickled Red Onion, BBQ sauce \& pickles, with 2 sides.. $\qquad$ $\$ 15$

BBQ PLATES

Meats including: Smoked Brisket, Pulled Pork, Smoked Turkey, Smoked Sausage or Pork Ribs (add $\$ 1$ ), served with two sides, and Texas Toast

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\begin{aligned}
& 1 \text { Meat - } \$ 12 \\
& 2 \text { Meat }-\$ 14 \\
& 3 \text { Meat - } \$ 16
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LET'S GET LOADED
SMOKIN' Spud
With Green Chili Cheese Sauce, Green Onion, Bacon, Butter, Sour Cream, Grilled Onion \& Cheddar Cheese w/ two sides and Choice of Meat........................................... $\$ 13$

## Fat Mac

> Served with Green Chili Cheese Sauce, Bacon, Green Onion, Candied Jalapenos, \& topped with Toasted Garlic Bread Crumbs with 2 sides and Choice of Meat $\$ 13$
Nacho Mama's
Loaded House-made Tortilla Chips topped with Green Chili Cheese Sauce, Grilled Corn, Chives, Cilantro, Candied Jalapenos, Pico; Sour Cream, and Cotija Cheese with 2 sides and Choice of Meat. ..... $\$ 13$
FRIED N' LOADED
With Green Chili Cheese Sauce, Honey GarlicBacon, Chives, Cotija \& BBQ Ranch, with 2sides and Choice Of Meat.$\$ 13$
TACOS
Pulled Pork Taco (2)
With slaw, cilantro and Cotija Cheesetopped with a BBQ Ranch Drizzle, with 2sides\$11
Brisket Taco ..... (2)
With grilled onion and Poblano peppers,Cotija Cheese, and Cilantro topped withSweet Onion Honey-Chipotle Sauce, with 2sides$\$ 11$
Rib Taco (2)With Grilled Corn, Cilantro, and CandiedJalapeno and Pickled Red Onion toppedwith $B B Q$ sauce, with 2 sides$\$ 11$
SGRATCH MADE SIDES
Classic SlawThaditional Red Skin Potato Salad
Street Corn
Green Bean with Bacon \& Onion
Baked Beans w/Brown Sugar \& Bacon
Green Chili Mac \& Cheese
Broccoli Salad (add \$1)
Roasted Garlic Mashed Potatoes
THE FINALE
Fried Fruit Pie
House-made Fried Fruit Pies ..... $\$ 2$
Churros
W/ Chocolate Dipping Sauce ..... \$2
Loaded Churros
With Chocolate and Caramel Drizzle and Whipped Cream ..... $\$ 3$
Fruit Cobbler
Peach, Apple or Berry Cobbler. ..... $\$ 3$
DRINKS
Lemonade, Tea, \& Water
Can be served from truck or self serve. ..... $\$ 2$
:Prices include Black Foam Disposable
:Plates, Plastic Cups, Ice and Cutlery
:Kits. Upgraded disposables available :upon request. Prices do not include tax :or service charge. A food truck fee will :apply to accommodate for fuel and truck staffing. Menu cards and pencils
: for guests are required and will be
: provided by Southern Drawl Catering
: for Weddings. Minimum F\&B purchase : of $\$ 800$ (Monday-Thursday), $\$ 1200$
:(Friday-Sunday)

