

SWEET TREATS

CHEESECAKE OF THE MONTH \$4

OATMEAL CREAM PIES \$4

**CHOCOLATE BROWNIE
WITH PEANUT BUTTER BUTTERCREAM \$4**

PEACH COBBLER \$5

PICKET FENCE ICE CREAM \$2

DINNER FEATURES

4PM-TIL WE SELL OUT

TUESDAY: BURNT ENDS \$16

Your choice of side + Texas toast and pickles

**WEDS: PORK BELLY BURNT ENDS
DINNER \$16**

Choice of two sides, served with cornbread + Texas toast & pickles

THURSDAY: TEXAS BRISKET MAC \$14

Loaded with chopped brisket, our house queso with smoked poblanos, cheddar, Monterey Jack, and Gouda cheese. Topped with cornbread crumble.

FRIDAY: SMOKED PRIME RIB DINNER

8 oz **\$20** | 12 oz **\$24**

SATURDAY: BEEF RIBS

SUNDAY LUNCH: HIKER'S HASH \$10

Diced red potatoes, onions, green peppers & choice of house smoked meat.

More meat? **\$3** Add Cheese **\$1** Add Egg **\$1** Need less heat? Just ask!

SUNDAY DINNER: MAKE YOUR OWN MAC

3 cheese blend topped w/ garlic parm Panko and scallions. Add for **\$1** each: jalapenos, green peppers, mushrooms, corn or extra cheese Add for **\$2** each: bacon, pulled pork, brisket, sausage, pork loin, turkey

BBQ SAUCES

Neck of the Woods-Mild BBQ Sauce

Sweet N Sticky-Honey BBQ Sauce

Wild Fire-Spicy BBQ Sauce

Sassy and Sweet Carolina-Tangy BBQ Sauce (mustard based)

CATERING

LET'S ADD SOME SMOKE TO YOUR NEXT...

+ "Meat" ings

+ Weddings

+ Anniversaries

+ Family Gatherings

+ Conferences

+ Office Parties

+ Birthdays

+ Prom

+ Fundraisers

+ Holidays

+ or just because it is good stuff +

Give us a jingle at 515-257-7490
to book your catering today!

MEATS TO GO

ORDER ONLINE

Please visit www.whatchasmokinbbq.com/online-ordering
to place your order today.

CARRY-OUT ORDERS

Please call us at 515-257-7490 to order. Any orders over \$50
you will need to pre-pay over the phone with a credit card.

NEED LOTS OF MEAT?

If you are ordering more than 5 pounds of meat give us 48
hours notice.

TAKE AND BAKE MEALS

Order your take and bake meals today! We a variety of deli-
cious smoked dinners available, follow our facebook or online
menu to see what the kitchen crew has cooked up for you.

RESERVATIONS

While we do not accept reservations,
we encourage our guests to come early.
An 18% gratuity will be added to parties of 8 or more.

PROUDLY SERVING

Coca-Cola



**WELCOME TO WHATCHA SMOKIN!
WE SERVE TEXAS STYLE BBQ**

This means we serve our meats fresh daily from
the pit! We make everything from our sides to our
desserts from scratch daily. When we sell out for
the day, we are out! We will have more tomorrow!

We are located in Luther, Iowa

JUST OFF HWY 17

403 Iowa Ave

Luther, IA 50152

515-257-7490

whatchasmokinbbq.com

HOURS

Monday: Closed

Tuesday: 11-8

Wednesday: 11-8

Thursday: 11-8

Friday: 11-8

Saturday: 11-8

Sunday: 11-8

FOLLOW US ON

Facebook @whatchasmokinbbq
Instagram @whatchasmokinbbqbrew

APPETIZERS

BREADED CHEESE CURDS

White cheddar cheese, battered and fried to perfection. **\$10**

HOT BOXED WINGS

Smoked wings, fried, and tossed in our Sauces: Buffalo, Sweet

Carolina, Sweet and Sticky, or Wildfire **\$10/6ct \$18/12ct**

DIPPING SAUCE: Ranch or Bleu Cheese Extra 50¢/each

GOLDEN CORN NUGGETS

Sweet corn kernels battered and fried golden brown. Served with honey or ranch **\$8**

UP IN SMOKE NACHOS

Fresh corn tortilla chips with Pulled Pork, smoked poblano queso, Giddy Up Sauce, sour cream and scallions. **\$12**

Make it Brisket for **\$3** more

SIDES

CORN BREAD

By the slice

\$1

TEXAS TOAST

By the slice

\$1

CAMPGROUND BEANS ^{GF}

\$3

CHEESY POTATOES

\$3

CREAMY COLESLAW ^{GF}

\$3

MAC N CHEESE

\$3

SOUP OF THE WEEK

\$3

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FRIES

By the 1/2 pound

\$3

By the pound

\$6

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SIDE SALAD* ^{GF}

Single portion

\$3

*NOT AVAILABLE IN PINTS OR QUARTS
GF = NO CROUTONS

Pint \$8 • Quart \$12 • Half Pan \$36

PINT serves 2-3 people.

QUART serves 5-6 people.

HALF PAN serves 15-18 people.

KIDS MENU

Served with fries, and small pop or

Picket Fence Creamery milk **\$7**

CHICKEN STRIPS • KID'S MAC • KID'S SLIDER

Your half pint can choose from

Turkey, Brisket, Pulled Pork, Loin or Sausage for the Kid's Slider

Slider meal served with pickles



FRESH PIT MEATS

1/2 lb serves 1-2 people \ **1 lb** serves 3-4 people

BRISKET ^{GF}

\$7 1/4 lb • \$12 1/2 lb • \$24/lb

TURKEY BREAST ^{GF}

\$5 1/4 lb • \$8 1/2 lb • \$16/lb

IOWA PORK LOIN ^{GF}

\$5 1/4 lb • \$8 1/2 lb • \$16/lb

PULLED PORK ^{GF}

\$5 1/4 lb • \$8 1/2 lb • \$16/lb

DOUBLE SMOKED SAUSAGE ^{GF}

\$7 1/4 lb • \$9 1/2 lb • \$18/lb

CHEDDAR JALAPENO SAUSAGE ^{GF}

\$7 1/4 lb • \$11 1/2 lb • \$20/lb

WE SELL OUT OF OUR FRESH PIT BBQ-COME EARLY

SANDWICHES & DINNERS

ON BUN \$7 ^{GF}

Choice of smoked meat (5oz) on white or wheat. Served with pickles. Want Brisket? Add **\$3** more. Add side **\$3**

GF = without bun

SERVICE STATION SLIDERS \$12

3 slider buns with garlic butter & your choice of meat, served with choice of side and pickles.

Want Brisket? Add **\$1**/per silder

PIT MASTER PLATE ^{GF}

Choice of smoked meat (6oz) plus 2 sides. Served with Texas toast, cornbread, & pickles **GF** = without toast/cornbread

1 Meat \$13/2 meat \$17/3 meat \$20

Want Brisket? Add **\$3** per brisket

BABY BACK RIBS ^{GF}

1/2 Rack \$12 /Full Rack \$22

BABY BACK DINNER ^{GF}

Half or full rack of ribs plus two sides, cornbread, Texas toast, and pickles

GF = without toast/corn bread

1/2 Rack Dinner \$20 /Full Rack Dinner \$26



= CONTAINS SOME SPICY HEAT!

^{GF} = GLUTEN FREE

ALL SAUCES ARE GLUTEN FREE

BEYOND THE PIT...

POSSIBLE CHEESE STEAK \$10

Showcasing a roasted red pepper hummus with sautéed onions, mushrooms, tomatoes & peppers with Swiss cheese served on a hoagie.

Served with choice-of-side & pickles

IOWA CHEESE STEAK \$12

Showcasing a variety of smoked meats, sautéed onions, mushrooms & peppers with Swiss cheese served on a hoagie.

Served with choice-of-side & pickles

BRISKET BACON SWISS \$14

Chopped brisket, smoked bacon, and melty Swiss cheese on a toasted brioche bun with choice-of-side and pickles.

BRISKET POUTINE \$15

BBQ Poutine eh? Fries with house rub, chopped brisket, cheese curds, and brisket drippings gravy.

THE DOUBLE WIDE \$13

An Iowa Classic! Hand breaded tenderloin, pounded flat, and fried crispy with LTOP. Served with Fries and pickles.

FRITO PIE ^{GF} \$10

Corn chips stacked with pulled pork, campground beans, and 3 cheese blend. Topped with red and green onions.

THAT GOOD SALAD ^{GF} \$8.50

Luscious bed of lettuce topped with tomatoes, cucumber, red onion, hardboiled egg, cheese and croutons. Add bacon or smoked turkey **\$4**

Add brisket **\$5** **GF** = without croutons

Dressings: Ranch • Honey Mustard • Bleu Cheese

SHAREABLES

SMOKEY TREAT SAMPLER

1/4 lb of each of our fresh-pit meat, choice of either lean or fatty brisket + double smoked sausage or cheddar jalapeno sausage **\$29**

served with house pickles and pickled onions

FAMILY PLATTER

(serves approx 2 adults, 2 kids)

1lb meat & 2 pints of sides \$32

Want brisket as one of your meats? Add \$7

served with pickles

THE BIG FEED

(serves approx. 8-10)

3lb of meat & 4 pints \$80

Want brisket as one of your meats? Add \$7 per lb

Meats for Family Platter and Big Feed must be in 1lb increments

You may substitute 1 lb of fries, 6 Texas toast or 6 cornbread in place of a pint served with house pickles and pickled onions