

SWEET TREATS

TEXAS STYLE BANANA PUDDING \$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: WINGS 12 FOR \$12

Sauces: Buffalo, Sassy N Sweet Carolina, Sweet N Sticky, or Wildfire served with pickles

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

+ Bat mitzvah

+ Conferences

+ Office Parties

+ Birthdays

+ Prom

+ Fundraisers

+ Quinceañera

+ Holidays

+ or just because it is good stuff+

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

MEATS TO GO

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 you will need to give us 48 hours notice.

VAC PAKS

Order your vacuum-sealed craft meats today! We have several smoked craft meats available. Each smokey treat is smoked to perfection, vacuum-sealed and ready to eat.

ORDER THE EXTRAS

Don't forget to order our house pickles, pickled red onions, pints of BBQ sauce.

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



**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-Thursday: 11-8

Friday-Saturday: 11-8

Sunday: 11-8

FOLLOW US ON

Untappd

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 served with pickles

6/\$10 • 12/\$18

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

FRIES	By the 1/2 pound	\$3
	By the pound	\$6

SIDE SALAD* ^{GF}	Single portion	\$3
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*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, pickles, 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

FRESH PIT MEATS

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

BEYOND THE PIT...

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.

THE DOUBLE WIDE \$13

An Iowa Classic! Hand breaded tenderloin, pounded flat, and fried crispy with LTOP. Served with hand-cut 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 house pickles and pickled onions

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 or 6 Texas toast in place of a pint served with house pickles and pickled onions

= CONTAINS SOME SPICY HEAT!

^{GF} = GLUTEN FREE

ALL SAUCES ARE GLUTEN FREE