

SWEET TREATS

TEXAS STYLE BANANA PUDDING \$4

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

PEACH COBBLER \$4

PICKET FENCE ICE CREAM \$2
Try the Brownie warmed-up a la mode!

DINNER FEATURES

4PM-TIL WE SELL OUT

TUESDAY: BURNT ENDS

Served with choice of 1 side + toast **\$13**

WEDNESDAY: PORK BELLY BURNT ENDS

Served with choice of 2 sides + toast + cornbread **\$14**

Or get by the ¼ lb **\$7** • ½ lb **\$10** • 1lb **\$20**

THURSDAY: 12 FOR \$12 WINGS & \$4 IOWA CRAFT BEER NIGHT

Smoked wings fried and tossed in our Sweet and Sticky,
Prairie Buffalo, Liquid Lava, Wildfire, or Bourbon Creek

FRIDAY: FISH N CHIPS

House Beer Battered Cod + creamy coleslaw + handcut fries
served with tartar sauce. **\$12**

SATURDAY: SMOKED PRIME RIB

Served mid-rare with sauteed green beans, garlic
mashed potatoes, and au jus. 8 oz **\$18** | 12 oz **\$23**

SUNDAY LUNCH: HIKER HASH

Diced red potatoes, onions, green peppers and choice
of house-smoked meat. More meat? **\$3** Add cheese **\$1**
Add egg **\$1** Need less heat? Just ask! **\$10**

SUNDAY DINNER: MAKE YOUR OWN MAC

3 cheese blend topped w/ Garlic Parm Panko 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 Breast. **\$8**

CATERING AVAILABLE

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 setup
your catering today!

TAKE IT TO GO

We gladly take carry-out orders. Please call us at
515-257-7490 to order.

PRE-ORDER YOUR MEAT

If you are ordering **more than 5 pounds of meat** you will
need to **give us 72 hours notice**. Please note **any orders**
over \$50 you will need to **pre-pay over the phone**
with a credit card. Order meats and sides online at
www.whatchasmokinbbq.com

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.

HOURS

MONDAY: CLOSED

TUESDAY-THURSDAY: 11-8

FRIDAY-SATURDAY: 11-9

SUNDAY: 11-8

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

Follow us on

Untappd
Facebook @whatchasmokinbbq
Instagram @whatchasmokinbbqbrew

SMOKEY TREATS

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

BRISKET ^{GF} **IOWA PORK LOIN** ^{GF}
\$7 ¼ lb • \$10 ½ lb • \$20/lb \$5 ¼ lb • \$8 ½ lb • \$16/lb

TURKEY BREAST ^{GF} **PULLED PORK** ^{GF}
\$5 ¼ lb • \$8 ½ lb • \$16/lb \$5 ¼ lb • \$8 ½ lb • \$16/lb

DOUBLE SMOKED SAUSAGE ^{GF}
\$7 ¼ lb • \$9 ½ lb • \$18/lb

CHEDDAR JALAPEÑO SMOKED SAUSAGE ^{GF}
\$7 ¼ lb • \$9 ½ lb • \$18/lb

PIT MASTER PLATE ^{GF}

Choice of smoked meat plus 2 homemade sides. Served with Texas toast and cornbread.

1 Meat \$11/2 meat \$15/3 meat \$18

Want Brisket? Add it for \$2 more

GF = without toast/corn bread

ON BUN ^{GF}

Choice of meat on white or wheat. Served with pickles. \$6

Make it Brisket for \$2 more. Add side \$3

GF = without bun

BABY BACK RIBS ^{GF}

½ rack \$12 / Full rack \$21

BABY BACK DINNER ^{GF}

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

½ Rack Dinner \$16 / Full Rack Dinner \$25

GF = without toast/corn bread

SMOKEY TREAT SAMPLER ^{GF}

1/4 lb of each of our smokey treats includes your choice of either Cheddar Jalapeño or Double Smoked Sausage \$25

FAMILY PLATTER

(serves approx 2 adults, 2 kids)

1lb meat & 2 pints of sides \$30

Want brisket as one of your meats? Add \$5

THE BIG FEED

(serves approx. 8-10)

3lb of meat & 4 pints \$70

Want brisket as one of your meats? Add \$5 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

SIDES

CORN BREAD By the slice. \$1
TEXAS TOAST By the slice. \$1
^{GF} **CAMPGROUND BEANS** \$3
CHEESY POTATOES \$3
^{GF} **CREAMY COLESLAW** \$3
^{GF} **MOM'S POTATO SALAD** \$3
MAC N CHEESE \$3
^{GF} **TEXAS CHILI** \$3

HAND-CUT FRIES By the ½ pound. \$3
By the pound. \$6

^{GF} **SIDE SALAD*** Individual 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.

A LA CARTE

SINGLE BUNS \$.50

BAG OF BUNS \$4

PINT OF SAUCE \$5

PINT OF HOUSE PICKLES \$4

KIDS MENU



All Half Pints items served with fries, and small pop or Picket Fence Creamery milk \$6

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

= CONTAINS SOME SPICY HEAT!

^{GF} = GLUTEN FREE

ALL SAUCES ARE GLUTEN FREE

APPETIZERS

BREADED CHEESE CURDS

White cheddar cheese, battered and fried to perfection. \$8

BARBUCUOS WINGS

Smoked wings fried and tossed in our Sweet and Sticky, Prairie Buffalo, Liquid Lava, Wildfire, or Bourbon Creek

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

BRISKET POUTINE

BBQ Poutine eh? Hand-Cut fries with house rub, chopped brisket, cheese curds, and brisket drippings gravy. \$13

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 \$2 more

SPECIALTIES

IOWA CHEESE STEAK \$10

Savory slow smoked meats, sautéed onions, mushrooms and peppers with Swiss cheese served on a hoagie. Served with hand-cut fries.

BRISKET BACON SWISS \$12

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

FRITO PIE ^{GF} \$9

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

THE DOUBLE WIDE \$11

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

SERVICE STATION SLIDERS \$10

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

Want Brisket? add \$1/per slider

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