

WHATCHA SMOKIN BBQ+BREW

CORPORATE EVENTS & FACILITY RENTALS



Whatcha Smokin BBQ+Brew sits along Highway 17 in Luther, Iowa, surrounded by cornfields, in a renovated gas station. Our pitmaster prepares Central Texas style craft bbq daily and proudly serves you pit to plate. Partnering with Iowa breweries and wineries we offer a wide selection of Iowa Craft Beers and Iowa Wines.

- Event/Parties available: Tuesday, Wednesday or Thursdays (unfortunately, we are unable to accept events/parties on Fridays, Saturdays, Sundays or Holidays) November through March.
- Semi-private group dining in our lobby dining room can comfortably seat groups from 8 up to 40 guests. Party seating is not available in the Patio dining room.
- Parties of 20 or more guests require the use of our fixed menu and must be paid on one guest check.
- Additional charges include 18% included gratuity, Iowa tax and set up fees where applicable.
- A credit card is required at time of reservation. To secure a reservation we require a \$100 nonrefundable deposit. This deposit will be applied as a \$100 credit towards your bill.
- Final count will be required one week in advance for Corporate Events/ Private Parties.
- Groups will need to provide 48-hours' notice to cancel. Should groups not provide proper notice they will forfeit the \$100 deposit.
- To guarantee that your party will have specific menu items including pit fresh meats we recommend that you pre-order your group's meals ahead of time.

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Whatcha Smokin BBQ+Brew Fixed Menu

PIT MASTER PLATE

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 \$6

Choice of meat on white or wheat. Served with pickles. Make it Brisket for **\$2 more**.

Add side **\$3**

GF = without bun

BABY BACK DINNER \$16

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

GF = without toast/corn bread

FRITO PIE ^{GF} \$9

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

THAT GOOD SALAD \$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

PIT FRESH MEAT

BRISKET

Lean or Fatty

PULLED PORK

IOWA PORK LOIN

TURKEY

DOUBLE SMOKED SAUSAGE

JALAPENO CHEDDAR SMOKED SAUSAGE



HOMEMADE SIDES

CORN BREAD

TEXAS TOAST

CAMPGROUND BEANS

CHEESY POTATOES

CREAMY COLESLAW

MOM'S POTATO SALAD

MAC N CHEESE

TEXAS CHILI

HAND-CUT FRIES

SIDE SALAD