SWEET TREATS

OATMEAL CREAM PIES \$5
NUTTERBUTTER® BANANA PUDDIN' \$6
PICKET FENCE ICE CREAM \$2

FEATURES

TUESDAY

PORK BELLY BURNT ENDS DINNER \$16
PORK BELLY BURNT ENDS ½ lb \$10 • Full lb \$20

ALL DAY

WEDNESDAY

BRISKET BURNT ENDS DINNER \$16 ALL DAY
BRISKET BURNT ENDS ½ lb \$12 • Full lb \$24

THURSDAY

TEXAS TAVERN \$12 ALL DAY
TEXAS TAVERN NACHOS \$15 ALL DAY

FRIDAY

SATURDAY

CRAFT SAUSAGE \$6/LINK ALL DAY
BEEF RIBS \$24/RIB•\$29 DINNER 4PM

SUNDAY

CRAFT SAUSAGE \$6/LINK ALL DAY
TEXAS TRAINWRECK \$14 11AM
SMOKED CHOP DINNER \$14 4PM

FEATURES ARE AVAILABLE UNTIL WE SELL OUT

PROUDLY SERVING



CATERING

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

+"Meat"ing +Office Parties
+Wedding +Birthday
+Anniversarie +Prom
+Family Gathering +Fundraiser
+Conference +Holiday
+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 please give us 48 hours notice.

RESERVATIONS

While we do not accept reservations, we encourage our guests to come early.

An 18% gratituity will be added to parties of 8 or more.



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 lowa Ave Luther, IA 50152 515-257-7490 whatchasmokinbbq.com

HOURS

Monday: Closed Tuesday: 11-8pm Wednesday: 11-8pm Thursday: 11-8pm Friday: 11-8pm Saturday: 11-8pm Sunday: 11-8pm

FOLLOW US ON

Facebook @whatchasmokinbbq Instagram @whatchasmokinbbqbrew

APPETIZERS

BREADED CHEESE CURDS

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

JUMBO HOT BOX WINGS

Smoked wings ,fried, and tossed in our Sauces: Buffalo, Garlic Parmesan, Sweet and Sticky, or Wildfire **\$15**/6ct **\$25**/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**

CHIPS N QUESO

Fresh corn tortilla chips with smoked poblano queso \$6

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 **\$4** more

SIDES

By the slice

\$2

CAMPGROUND BEANS CHEESY POTATOES CREAMY COLESLAW MAC N CHEESE PIMENTO CHEESE PA	e)	\$1 \$3 \$3 \$3 \$3
FRIES	Half pound \$3	Pound \$6
SIDE SALAD* @F *NOT AVAILABLE IN PINTS	Single portion * GF = NO	\$3 CROUTONS

Pint \$8 • Half Pan \$45 PINT serves 2-3 people. HALF PAN serves 15-20 people.

KIDS MENU

Served with fries, and small pop or Picket Fence Creamery milk **\$7**

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

Your half pint can choose from Turkey, Brisket, Pulled Pork, or Sausage for the Kid's BBQ Slider Slider meal served with pickles Want Brisket? Add \$1/per slider

FRESH PIT MEATS

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

BRISKET®

\$7 1/4 lb • \$12 1/2 lb • \$24/lb

DOUBLE SMOKED SAUSAGE

\$7 1/4 lb • \$9 1/2 lb • \$18/lb

PULLED PORK®

\$5 1/4 lb • \$9 1/2 lb • \$18/lb



TURKEY BREAST®

\$5 1/4 lb • \$9 1/2 lb • \$18/lb

BABY BACK RIBS @

\$12/Quarter Rack (AVERAGE WEIGHT 1/2 LB)

CRAFT SAUSAGE SATURDAY ε SUNDAYS ONLY

\$6/LINK

SANDWICHES & DINNERS

ON BUN \$7 @

Choice of smoked meat (5oz) on white or wheat bun, served with pickles Want it on Texas Toast? Add \$1

Want Brisket? Add \$3. Add a side for \$3 GF = without bun

SERVICE STATION SLIDERS \$12

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

Want Brisket? Add \$1/per slider

PIT MASTER PLATE @

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

1 Meat \$13 • 2 Meat \$18 • 3 Meat \$23

Want Pork Ribs? Add **\$4** per quarter rack Want Brisket? Add **\$3** per brisket



BEYOND THE PIT...

BRISKET BACON SWISS \$14

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

MEATLESS OPTION \$10

Swiss cheese, double the veggies + tomatoes + side

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

THE DOUBLE WIDE \$13

An lowa Classic! Hand breaded tenderloin, pounded flat, and fried crispy with LTOP. Includes your choice of one side.

TOASTED TOM \$12

Smoked turkey, house-smoked bacon, Swiss cheese, green chili ranch, and pickles served up on Texas Toast. Includes your choice of one side.

SHAREABLES

FAMILY PLATTER \$32

(serves approx 2 adults, 2 kids)

1lb meat & 2 pints of sides served with pickles Want brisket as one of your meats? **Add \$7** per lb

THE BIG FEED \$80

(serves approx. 8-10)

3lb of meat + 4 pints of sides 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