

SANDWICHES & MORE W / SIDE

SMOKED BRISKET SANDWICH slowly smoked for 15 hours and topped with creamy coleslaw and pickle chips on a fresh house-baked bun	14
PULLED PORK SANDWICH slowly smoked for 12 hours and dressed with tangy Texas BBQ sauce on a house-baked bun	12
MEATLOAF SANDWICH house-made meatloaf seared on the griddle, Bourbon BBQ glaze, mayonnaise, crispy onion strings, Applewood smoked bacon and shredded cheese blend	12
BURGER ONE* steak burger with cheddar cheese, lettuce, tomato, diced onions, pickle chips, mayonnaise and yellow mustard on a fresh house-baked bun	12
BURGER TWO* steak burger with shredded cheese blend, pickled jalapenos and peach habanero BBQ sauce topped with crispy onion strings on a house-baked bun	13
ROASTED CHICKEN TACO 2 or 3 slowly roasted chicken tacos, creamy coleslaw, pickled red onions, cheddar/Monterey Jack cheese blend and tangy Texas BBQ sauce	10/14
SMOKED BRISKET TACO 2 or 3 slowly smoked brisket tacos, creamy coleslaw, pickled red onions, cheddar/Monterey Jack cheese blend and peach habanero BBQ sauce	11/15
PULLED PORK TACO 2 or 3 pulled pork tacos, creamy coleslaw, pickled red onions, cheddar/Monterey Jack cheese blend and tangy Texas BBQ sauce	10/14

ENTRÉES W / SIDE

GRILLED SALMON* choice of simply grilled, blackened or barbequed fresh salmon cooked over the hickory wood fire grill	22
PULLED PORK PLATE 10 ounces slowly smoked for 12 hours and dressed with a house-made tangy Texas BBQ sauce	16
SOUTHWEST CHICKEN large chicken breast barbequed over the hickory wood fire grill and topped with diced tomatoes, scallions and freshly shredded cheese	18
ROASTED CHICKEN one half lightly seasoned chicken slowly roasted and finished over the hickory wood fire grill	16
MEATLOAF PLATE large slice of house-made meatloaf seared on the griddle and topped with a classic onion gravy	14
BEEF BRISKET 10 ounces dry rubbed brisket with a blend of flavorful seasonings and slowly smoked daily for 15 hours	18
BABY BACK RIBS one full rack of baby back pork ribs slowly smoked and finished over the hickory wood fire grill with house-made BBQ sauce	24
RIBEYE STEAK* 12 ounce ribeye, lightly seasoned, cut in-house and grilled over the hickory wood fire grill to temperature of choice	24
FILET MIGNON* 8 ounce filet mignon, lightly seasoned, cut in-house and grilled over the hickory wood fire grill to temperature of choice	28

STARTERS

CRISPY ONION STRINGS	5
CHIPS & SALSA/ADD QUESO	4/9
HICKORY SMOKED WINGS 5 OR 10	9/16
MUFFINS	5
COWBOY SALAD	5
CHOPPED SALAD	5

SALADS

PEANUT SALAD** 13 pulled roasted chicken, kale, quinoa, cabbage, carrots, cilantro, mint, green onions and parmesan cheese tossed with roasted peanut dressing topped with chopped peanuts	
SOUTHWESTERN CHOPPED 14 pulled roasted chicken, kale, romaine, black beans, grilled corn, avocado, tomatoes, crispy corn tortilla pieces and pickled red onions tossed with chipotle buttermilk dressing	
SMOKEY BLT* 15 blackened beef tenderloin, spring mix, romaine, grilled corn, carrots, crispy onion strings, pickled jalapeno peppers and cheddar/Monterey Jack cheese blend tossed with smoky tomato bacon dressing	

SIDES

MEXICAN STREET CORN	3
COLLARD GREENS	3
BAKED BEANS	3
MASHED POTATOES	3
COLE SLAW	3

DESSERTS

CHOCOLATE CHUNK COOKIE	2
BANANA PUDDING	6
CINNAMON ROLL	6

**CALL NOW TO
PLACE YOUR ORDER**

704-837-0599

9615 BAILEY RD
CORNELIUS, NC 28031
OPEN 7 DAYS A WEEK

11AM - 8PM

ALL ITEMS SUBJECT
TO AVAILABILITY

ALWAYS FRESH • NO FREEZERS • WOOD FIRE GRILL

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

**Items may contain nuts.

WINE BY THE BOTTLE

21

- 19 CRIMES CABERNET SAUVIGNON
Victoria, Australia
- VELVET DEVIL MERLOT
Washington State
- CAMPANILE, PINOT GRIGIO
Friuli-Venezia, Italy

27

- MÉNAGE A TROIS RED BLEND
St. Helena, California
- CLINE ZINFANDEL
Sonoma, California
- KENDALL JACKSON SAUVIGNON BLANC
Sonoma, California

33

- HAHN PINOT NOIR
Central Coast, California
- WHISPERING ANGEL ROSÉ
Provence, France
- SONOMA CUTRER CHARDONNAY
Sonoma, California

RESERVE BOTTLES

WHITES

- FERRARI CARANO SAUVIGNON BLANC 28
Sonoma, California
- SEAN MINOR CHARDONNAY 28
Central Coast, California
- SOKOL BLOSSER WHITE BLEND 30
Willamette Valley, Oregon

REDS

- REFERENCE POINT ROSÉ 32
Willamette Valley, Oregon
- CLINE CASHMERE RED GSM BLEND 32
Sonoma, California
- DONATI FAMILY CABERNET SAUVIGNON 35
Central Coast, California
- BR COHN CABERNET SAUVIGNON 45
North Coast, California
- HEAD HIGH PINOT NOIR 50
Sonoma, California
- VENGE SCOUTS HONOR RED BLEND 50
Napa Valley, California

BEER

DOMESTICS

- BUD LIGHT 3
- COORS LIGHT 3
- MICHELOB ULTRA 3
- PBR 2
- YUENGLING 3
- SHINER BOCK 4
- BLUE MOON 4

LOCALS

- D9 SELECTION 6
- D9 SWELL RIDER 6
- OMB CAPT JAMES JACK PILSNER 6
- OMB SELECTION 6
- OMB FAT BOY BALTIC PORTER 7
- DEVIL'S BACKBONE VIENNA LAGER 6
- DEVIL'S BACKBONE GOLD LEAF 6
- AMB LONG LEAF IPA 6
- ASS CLOWN SELECTION 6
- PRIMAL SELECTION 6
- WICKED WEED PERNICIOUS 6
- BOLD ROCK CAROLINA APPLE 5
- HIGHLAND BREWERY GAELIC ALE 6
- CATAWBA WHITE ZOMBIE ALE 6

IMPORTS

- GUINNESS, IRELAND 5
- ARCOBRAU LAGER, GERMANY 7
- MODELO ESPECIAL, MEXICO 5
- AMSTEL LIGHT, NETHERLANDS 5
- RED STRIPE, JAMAICA 5
- SOL, MEXICO 5
- STELLA ARTOIS, BELGIUM 5
- NEW CASTLE, NETHERLANDS 5
- PERONI, ITALY 6
- TSING TAO, CHINA 6
- KIRIN ICHIBAN, JAPAN 5

SOFT DRINKS & MORE

SWEET & UNSWEET TEA 2.5

FOUNTAIN

COKE, DIET COKE, SPRITE, DR. PEPPER, FANTA, POWERADE 2.5

BOTTLES

COKE, ROOT BEER, FANTA, CHEER WINE, AQUA PANNA, SAN PELLEGRINO 2.8

FAMILY PACKS

PUSH THE **EASY BUTTON!**
LET **COWBOY** TAKE CARE OF
LUNCH OR DINNER FOR YOUR FAMILY
CURBSIDE TO-GO ONLY

LUNCH OR DINNER FOR 4

- | | |
|--|---|
| WHOLE ROASTED CHICKEN 32
slowly roasted with 2 pint sides | BEEF BRISKET 49
2 lbs slowly smoked with 2 pint sides |
| PULLED PORK 35
2 lbs slowly smoked with 2 pint sides | BABY BACK PORK RIBS 45
2 full racks smoked with 2 pint sides |
| HICKORY SMOKED WINGS 35/65
25 or 50 wings finished on the grill | |

SIDES PINT OR QUART 7/13

mexican street corn • collard greens • mashed potatoes • baked beans • coleslaw

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FOLLOW US ON



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