BURNT END BBQ

CROWN CENTER

SNACKIN'

BURNT END NACHOS 14.95
chopped burnt ends, queso, pico, lime crema, jalapeño, cilantro and colby jack cheese

ONION RINGS 7.95
crispy onion rings and BBQ aioli

FRIED CORNBREAD BITES 5.95
served with whipped honey butter

CHICKEN TENDERS 13.95
breaded tenders, crinkle fries and honey mustard

QUESADILLA 9.95
choice of chicken or pork, pico de gallo, fire roasted salsa and lime crema

CHIPS AND QUESO 8.95
served with fire roasted salsa, tortilla chips, queso dip and pico de gallo

SAMMICHES

SERVED WITH CRISPY FRIES *GLUTEN FREE BUN +$2*

PORKINATOR 14.95
pulled pork, smoked ham, hickory bacon and pepper jack cheese on a brioche bun

CHICKEN PHILLY 13.95
smoked chicken, peppers, onions and provolone cheese on a hoagie bun with a side of queso

BRISKET FRENCH DIP 16.95
sliced brisket, horseradish cream, swiss cheese and caramelized onions on a hoagie bun with a side of au jus

BEEF ON BUN 15.95
choice of burnt ends or brisket served on a brioche bun

EL CHOPPO 14.95
chopped beef, pulled pork, BBQ sauce, provolone cheese and onion straws on a hoagie bun

THE FRISKY FRANK 12.95
beef and pork jalapeño sausage, caramelized onions and peppers on a hoagie bun

MEAT ON A BUN* 13.95
choice of turkey, pulled pork, smoked chicken, sausage, chopped beef, or pork burnt ends

BOWLS

PIG OUT 14.95
pit beans, pulled pork, spicy slaw, pork burnt ends, cornbread, onion straws and scallions

BURNT END 17.95
smoked beef burnt ends, pit beans, cornbread, onion straws and scallions

MAC IT YOUR OWN 17.95
choice of smoked meat, creamy mac 'n cheese, onion straws and scallions

SMOKED TURKEY 14.95
wild rice, smoked turkey and seasonal vegetables

GREENS

FRIED CHICKEN SALAD 17.95
mixed greens, tomato, egg, avocado, jack cheese and honey mustard.

TURKEY COBB SALAD 17.95
turkey, romaine, tomato, egg, avocado, bacon, bleu cheese and ranch dressing

GRILLED SALMON SALAD* 19.95
mixed greens, dried cranberries, spiced walnuts, bleu cheese, bacon and cranberry sage vinaigrette

SOUTHWEST CHICKEN SALAD 13.95
smoked chicken, romaine, wild rice, avocado, pico, jack cheese and citrus vinaigrette

(PROBABLY) THE BEST WINGS EVER

SMOKED WINGS
tossed in your choice of sauce
six **11.95** ten **16.95**

STICKY WINGS
tossed in your choice of sauce, charred and grilled
six **11.95** ten **16.95**

WING SAUCES
Thick & Bold | Sweet Chipotle | Fire | Buffalo
Sweet Thai Chili | Garlic Butter Parmesan

BUN-BELIEVABLE BURGERS

SERVED WITH CRISPY FRIES

BACON SMASHBURGER* 13.95
fresh, local beef patty, crispy bacon, American cheese, lettuce, tomato, onion and pickle on a brioche bun

DOUBLE SMASHBURGER* 15.95
two fresh, local beef patties, American cheese, lettuce, tomato, onion and pickle on a brioche bun

MONSTER SMASH BBQ BURGER* 18.95
two fresh, local beef patties, pulled pork, chopped beef, American cheese, lettuce, tomato, onion and pickle on a brioche bun

add bacon to any burger + $1 | sub plant-based patty for $4

SWEET TREATS

CHOCOLATE TOFFEE COOKIES 3.95
hot and fresh out of the kitchen

BUTTER CAKE 8.95
hot butter cake, whipped cream and berries

DELICIOUS SIDES 4.95

CRINKLE FRIES
crispy seasoned fries

ONION RINGS
crispy onion rings

ONION STRAWS
crispy fried onions

PIT BEANS
signature smoked BBQ beans

MAC N CHEESE
creamy cheese sauce and pasta

CORNBREAD BITES
fried cornbread with honey butter

WILD RICE
Kansas wild rice blend

BAKED POTATO SALAD
creamy, cheesy twice-baked potato casserole

POTATO SALAD
signature Burnt End potato salad

CREAMY SLAW
classic coleslaw

SPICY SLAW
vinegar, chili flakes

GARDEN SALAD
romaine, tomato, onion and jack cheese

SEASONAL VEGGIES
roasted peppers, zucchini, squash, onions and broccoli

BBQ COMPETITION PLATTERS

ALL PLATTERS SERVED WITH YOUR CHOICE OF TWO DELICIOUS SIDES, TEXAS TOAST AND PICKLES
ADD RIBS [3 BONES] TO ANY PLATTER FOR $8

ONE MEAT PLATTER 19.95

TWO MEAT PLATTER 24.95

THE WHOLE HOG 25.95
pulled pork, pork burnt ends, jalapeño sausage and two ribs

ST LOUIS RIB PLATTER 26.95
1/2 slab

SMOKEHOUSE MEATS

PRICES BY THE 1/2 LB

$15
PORK BURNT ENDS
PULLED CHICKEN
PULLED PORK

SMOKED SAUSAGE $8
one sausage link per order

SMOKED TURKEY $15

ST. LOUIS RIBS 1/2 RACK $22

CHOPPED BEEF $17

PRICES BY THE 1/2 LB

$18
BEEF BURNT ENDS
BEEF BRISKET

**Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your health risk of food-borne illness, especially if you have certain medical conditions.*

THE DRINK DIRECTORY

CRAFTED COCKTAILS

RUM PUNCH 9
spiced rum, pineapple juice, spiced syrup, shaved nutmeg

SMOKEY'S BLOODY MARY 9
vodka, spicy southwest bbq bloody mix, bacon, smoked pepper

TEQUILA RANCH WATER 9
codigo blanco tequila, fresh lime juice, organic light agave nectar, lime mineral water

BASIL GIMLET 9
vodka, watermelon ice, torn basil, lime

CLASSIC COCKTAILS

BURNT END OLD FASHIONED 10
makers mark bourbon, muddled cherry and orange, bitters, soda water garnished with dehydrated orange

L.I.T. 10
titos vodka, tanqueray gin, bacardi rum, camarena tequila, cointreau, fresh lemon and lime juice, splash cola

HIGH-HAT MANHATTAN 10
a modern manhattan featuring: tom's town double oak barrel bourbon

SIGNATURE MARTINIS

B.E. RASPBERRY COSMO 9
360 lemon vodka, citrus mix, raspberry

PICKLED MARTINI 9
tito's vodka, pickle juice, dash of salt

SEASONAL SLUSHIE 9

DESSERT DRINKS

TOUCH OF CHOCOLATE 11
bailey's irish cream, rumchata, 360 vanilla vodka, cream

TIRAMISU ON THE ROCKS 11
kahlua, rumchata, godiva dark chocolate liqueur, topped with whipped cream, garnished with cinnamon and sugar

DRAFT

CERVEZA MODELO ESPECIAL	5.50
CINDER BLOCK BREWERY - CHERRY CIDER	7.00
KONA BIG WAVE	6.00
FREE STATE AD ASTRA AMBER ALE	6.50
TORN LABEL, ALPHA PALE ALE	5.50
GOLDEN ROAD BREWING, MANGO CART	6.50
CASUAL ANIMAL BREWING CO. HAZY IPA	5.50
BOULEVARD SPACE CAMPER IPA	6.00
BOULEVARD WHEAT	5.50
YUENGLING LAGER	6.00
MICHELOB ULTRA	5.50
CITY BARREL BREWING COMPANY - RAD AF IPA	7.00
BUSCH LIGHT	5.50

BOTTLES

BLUE MOON	5.00
ANGRY ORCHARD CRISP APPLE	5.50
BUDWEISER	4.50
BUD LIGHT	4.50
MILLER LIGHT	4.50
COORS LIGHT	4.50
CORONA PREMIER	5.00
CORONA	5.00

CANS

BOULEVARD QUIRK HARD SELTZER	5.00
HIGH NOON SELTZER	6.50
BOULEVARD TANK 7	6.00
BOULEVARD PALE ALE	6.00
GUINNESS PUB DRAUGHT 14.9 OZ PORTER/BROWN/STOUT	7.00
MARTIN CITY OPERATION YOGA PANTS (GLUTEN-FREE) GOLDEN ALE	6.00
SEA QUENCH ALE - SESSION SOUR	4.00
YUENGLING FLIGHT	5.50

MAGIC MARGS

SIGNATURE 7
ON THE ROCKS AND FROZEN
featuring "camarena silver tequila"
add on flavor for $1: strawberry, mango, peach, raspberry.

MUSTACHE MARG 9
1800 anejo tequila, fresh squeezed lime and grand marnier, get a stache, take a pic with your marg and tag us on social @BurntEndBBQCC

MALIBU PINEAPPLE 9
malibu coconut rum, camarena tequila, triple sec, lime juice, pineapple juice

WINE TIME

BAREFOOT
cabernet
merlot
pinot noir
chardonnay
sauvignon blanc
pinot grigio

by the glass $8

LA MARCA PROSECCO ... 12

HAPPY HOUR

3 PM - 6 PM MON - FRIDAY
3 PM - CLOSE SUNDAY

FEATURING

$1 OFF ALL DRAFTS / BOTTLES / CANS

$5 WINE BY THE GLASS, MARGARITAS (rocks or frozen)

$6 B.E. RASPBERRY COSMO, PICKLED MARTINI, RUM PUNCH, BASIL GIMLET, SMOKEY'S BLOODY MARY, APPLE CIDER & CINNAMON SLUSHIE

SNACKS

CHIPS AND DIPS	$3
FRIED CORNBREAD BITES	$4
ONION RINGS	$5
SMOKED WINGS (4 each)	$7
BBQ RIBS (3 each)	$8

LET US CATER YOUR NEXT EVENT!

816-601-0444 @BURNTENDBBQ BURNTENDBBQ.COM/CATERING

We source from real people and small businesses wherever possible to contribute to the world around us. We also love to have a damn good time, so you'll find amazing drinks, bourbons and whiskeys ready to enjoy.

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