SANDWICHES

PORK SANDWICH 15 / 14.48

Chopped heritage pork, house-made onion roll

BRISKET SANDWICH 18 / 17.37

Sliced smoked prime beef brisket (lean or fatty), house-made onion roll

SAUSAGE SANDWICH 14 / 13.51

Andouille, Kielbasa, Chorizo, Jalapeño & Cheddar

your choice of sausage, pickle peppers, pickle onions, mustard, sub roll

LOADED GRILLED CHEESE 17/16.41

Sweet BBQ pulled pork, shredded cheese, grilled onions, coleslaw, bacon

TURKEY BLT 19 / 18.34

sliced smoked turkey breast, bacon, local greens, tomato, and pimento cheese spread on toasted white bread.

CUBAN 16 / 15.44

crispy smoked pork, ham, swiss cheese, South Carolina sauce, pickles on a house-made telera bread.

BRISKET CHEESESTEAK 18 / 17.34

smoked diced brisket, grilled onions, house-made queso, sub roll

FRENCH DIP 19 / 18.34

sliced smoked turkey breast, sauteed onions, provolone cheese, on a sub roll

MEATBALL SUB 16 / 14.48

house-made smoked pork meatballs, house-made tomato sauce, provolone cheese, sub roll

ROAST BEEF SANDWICH 18 / 17.37

house-made smoked roast beef, onion tangles, habanero ranch, creamy cheddar sauce, onion roll

SIDES

FRESH CUT COLE SLAW S 5.50 / 5.31 L 9.50 / 9.17

BBQ PINTO BEANS WITH SMOKED PORK \$5.50 / 5.31 L 9.50 / 9.17

DOUBLE CHEDDAR MAC & CHEESE WITH CRACKER

S 5.50 / 5.31 L 9.50 / 9.17

SLOW BRAISED LOCAL COLLARDS WITH SMOKED HOUSE

SAUSAGE AND BACON S 6.50 / 6.27 L 13 / 12.55

CAST IRON CORNBREAD W/ CAYENNE HONEY BUTTER

BRUNSWICK SIEW S 5.50 / 5.31 L 9.50 / 9.17

BBQ CH[PS 5.50 / 5.31

BBO FRIES 6.50 / 6.27

MASHED POTATOES S 5.50 / 5.31 L 9.50 / 9.17 • •

CHORIZO MAC & CHEESE WITH CRACKER CRUST

🔷 VEGAN 🔵 GLUTEN FREE 🌑 DAIRY FREE 🌑 VEGETARIAN

6.50 / 6.27

Corn tortillas are hand-made every day with freshly ground heirloom corn served with cilantro, radish, lime, cabbage on the side

Corn tortillas hand-made every day with freshly ground heirloom corn, served with cilantro, radish, lime, pickle onions, cabbage on the side

crispy tortilla stacks, refried black beans, lettuce, queso fresco, crema Fresca, avocado, pickle onions + 1.5 / 1.45 asada

Smoked-Salmon: Cabbage, avocado crema pickled onions, pico de gallo

Rice, lettuce, frijoles, pico de gallo, crema fresca, queso fresco, avocado, and your choice of meat. +1.5 / 1.45 asada

house-made buttered telera bread, frijoles, mayo, tomato, lettuce, avocado, Oaxaca cheese, and your choice of meat. + 1.5 / 1.45 asada

SALSAS

VERDE mild

MORITA hot smokey

RANCHERA mild smokey

ARBOL spicy

AVOCADO CREMA creamy avocado

HABANERO very spicy

QUESABIRRIA •



crispy consommé -dipped tortilla, housemade Oaxaca cheese, beef Birria, consommé.

ASADA 🔵



smoked Prime beef brisket

CARNITAS •



smoked and braised pork

CHORIZO

house-made spiced pork sausage

AL PASTOR

roasted sliced pork, pineapple cilantro salsa

PESCADO AL PASTOR

crispy fish, adobo paste, pineapple, cilantro salsa

VERDURAS • •

seasonal veggies

BARBACOA -

slow cooked beef

POLLO



smoked air chilled chicken

SALMON



grilled salmon, avo crema, red cabbage, chipotle



||OUSEPIMENTOCHEESEDIP s 6.50 / 6.27 L 11.50 / 11.10

served with house-made saltines.

BRISKET CHILI 9.50 / 9.17

smoked brisket, pinto beans, tomatoes, poblano peppers, red peppers, topped with shredded cheese, cilantro and sour cream.

SMOKED TUNA DIP \$ 8.50 / 8.20 L 16/ 15.44

house-smoked tuna dip, house-made saltines.

HOT MESS NACHOS 21/20.27

seasoned corn tortilla chips, shredded cheddar jack cheese, 3 cheese house-made sauce, topped with smoked brisket, pork, sausages, pico de gallo, and red chimichurri with sour cream on

SMOKED BBQ WINGS 15/14.48

1 lb of house-smoked chicken wings, flash fried, BBQ seasoning served with Alabama sauce on the side.

KALE CAESAR SALAD 10.50 / 10.13

massaged kale, house-made croutons, house-made Caesar dressing, grated grana, lemon juice, bread crumbs, red pepper flakes.

VEGAN GLUTEN FREE DAIRY FREE VEGETARIAN

MEATS BY THE POUND <<

SLICED PRIME BEEF BRISKET 36/34.74 lb. Fatty or Lean



SMOKED PRIME BRISKET BURNT ENDS 38 / 36.67

SMOKED GREEN CIRCLE TURKEY BREAST 32 / 30.88 lb.

HERITAGE ST. LOUIS RIBS 31/29.92 lb. (A full rack is approximately 1.75 lbs. after being smoked)

#OUSE-MADE SAUSAGE 21/20.27 lb. ■ (Andouille, Kielbasa, Chorizo, Jalapeño & Cheddar, Hot Guts)

ROTTSSERTE CHICKEN half 15 / 14.48 whole 28 / 27.02 Arnold Palmer-Brined Amish

RIED (HICKEN half 14 / 13.51 whole 28 / 27.02 double breaded, brine in pickle juice, served with habanero hot honey

HOUSE-MADE BBQ SAUCES

HOUSE SWEET ALABAMA WHITE

 $\leftrightarrow \rightarrow$

SMOKED ONION BOURBON CAROLINA VINEGAR

SOUTH CAROLINA

GUACAMOLE 13 / 12.55

made to order: hand-crushed avocado, jalapeño, cilantro, onion, lime, served with corn tortilla chips

OUESO FLAMEADO CON CHORIZO 10.50 /10.13

tequila-charred cheese, house chorizo, chilis, served with corn tortilla chips

CHIPS AND SALSA 6/627

house-made salsa ranchera, corn tortilla chips

POZOLE ROJO 8.50 / 8.20

Heirloom cacahuazintle corn, carnitas, chili broth, cabbage, cilantro, lime, radish

NACHOS 21 / 20.77

Corn tortilla chips, refried black beans, queso fresco, queso sauce, pickle jalapeños, pico de gallo, crema fresca, avocado crema. Pick your meat Chorizo I Carnitas I Al Pastor I Pollo I Barbacoa I + \$3.50 Asada

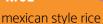
SHDES

FRIJOLES 5.50 / 5.31 ____



refried black beans, lard, onion, garlic, queso fresco

RICE 5.50 / 5.31



FRIED PLANTAINS 7.50 / 7.24

crema fresca, queso fresco

EMPANADAS

Fried pastries made with fresh masa (made every day with freshly ground heirloom corn), house-smoked meats and seafood

CAMARONES 8.50 / 8.20

smoked shrimp, salsa de tomato, housemade Oaxaca cheese

DE CERDO 7.50 / 7.24

house-smoked Heritage pork, house-made Oaxaca cheese

P1 7.50 / 7.24

smoked air-chilled chicken, house-made Oaxaca cheese

TAMALES

Fresh masa (made every day with freshly ground heirloom corn), house-smoked meats and seafood wrapped in banana leaves

DE CERDO 7.50 / 7.24

house-smoked Heritage pork

POLLO 6.50 / 6.27

smoked air-chilled chicken

CAMARONES 7.50 / 7.24

smoked shrimp, salsa de tomato

🛑 VEGAN 🌑 GLUTEN FREE 🌑 DAIRY FREE 🌑 VEGETARIAN

MEATS BY THE POUND

SLICED PRIME BEEF BRISKET 36/34.74 lb.

CHOPPED HERITAGE PORK BARBECUE 29/27.99

SMOKED PRIME BRISKET BURNT ENDS 38 / 36.67

SMOKED GREEN CIRCLE TURKEY BREAST 32/30.88 lb.

HERITAGE ST. LOUIS RIBS 31/29.92 lb.



(A full rack is approximately 1.75 lbs. after being smoked)

#OUSE-MADE SAUSAGE 21 / 20.27 lb. ■



(Andouille, Kielbasa, Chorizo, Jalapeño & Cheddar, Hot Guts)

 $\mathsf{ROTISSERIE}$ CHICKEN half 15 / 14.48 whole 28 / 27.02 lacksquareArnold Palmer-Brined Amish

FRIED CHICKEN half 14 / 13.51 whole 28 / 27.02 double breaded, brine on pickle juice, served with habanero hot

HOUSE-MADE BBQ SAUCES

HOUSE SWEET ALABAMA WHITE SMOKED ONION BOURBON CAROLINA VINEGAR

SOUTH CAROLINA

Fried pastries made with fresh masa (made every day with freshly ground heirloom corn), house-smoked meats and seafood

CAMARONES 8.50 / 8.20

smoked shrimp, salsa de tomato, housemade Oaxaca cheese

DE CERDO 7.50 / 7.24

house-smoked Heritage pork, house-made Oaxaca cheese

POLLO 7.50 / 7.24

smoked air-chilled chicken, house-made Oaxaca cheese

amales •

Fresh masa (made every day with freshly ground heirloom corn), house-smoked meats and seafood wrapped in banana leaves

DE CERDO 7.50 / 7.24

house-smoked Heritage pork

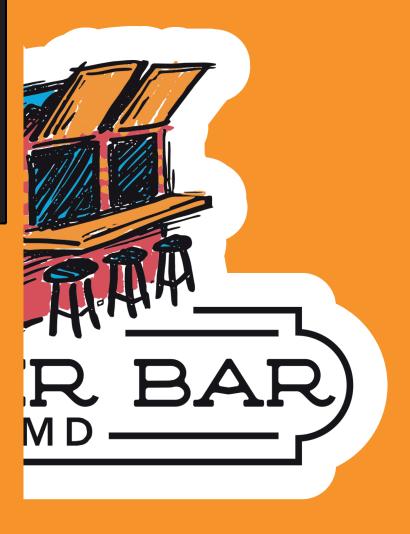
POLLO 6.50 / 6.27

smoked air-chilled chicken

CAMARONES 7.50 / 7.24

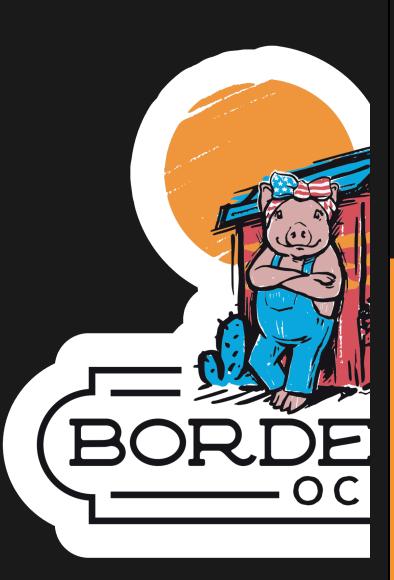
smoked shrimp, salsa de tomato





INSPIRED BY TRADITION BARRIO64.COM





<<SMOKED ON SITE DAILY>>>

ANNABELLESBBQ.COM



HOUSE PIMENTO CHEESE DIP \$ 6.50 / 6.21 11.50 / 11.10

served with house-made saltines.

BR[SK[] [H][] 9.50 / 9.17

smoked brisket, pinto beans, tomatoes, poblano peppers, red peppers, topped with shredded cheese, cilantro and sour cream

house-smoked tuna dip, house-made saltines.

HOT MESS NACHOS 21/20.27

seasoned corn tortilla chips, shredded cheddar jack cheese, 3 cheese house-made sauce, topped with smoked brisket, pork, sausages, pico de gallo, and red chimichurri with sour cream on the side.

SMOKED BBQ WINGS 15 / 14.48 ●

1 lb of house-smoked chicken wings, flash fried, BBQ seasoning served with Alabama sauce on the side.

KALE CAESAR SALAD 10.50 / 10.13

massaged kale, house-made croutons, house-made Caesar dressing, grated grana, lemon juice, bread crumbs, red pepper flakes.

VEGAN
GLUTEN FREE
DAIRY FREE
VEGETARIAN

SNACKS

GUACAMOLE 13 / 12.55

made to order: hand-crushed avocado, jalapeño, cilantro, onion, lime, served with corn tortilla chips

QUESO FLAMEADO CON CHORIZO10.50/10.13

tequila-charred cheese, house chorizo, chilis, served with corn tortilla chips

CHIPS AND SALSA 6 / 6.27

house-made salsa ranchera, corn tortilla chips

POZOLE ROJO 8.50 / 8.20

Heirloom cacahuazintle corn, carnitas, chili broth, cabbage, cilantro, lime, radish

NACHOS 21 / 20.77

Corn tortilla chips, refried black beans, queso fresco, queso sauce, pickle jalapeños, pico de gallo, crema fresca, avocado crema.

Pick your meat Chorizo I Carnitas I Al Pastor I Pollo I Barbacoa I + \$3.50 Asada

SHDES

FRIJOLES 21 / 20.77 • •

refried black beans, lard, onion, garlic, queso fresco

RICE 5.50 / 5.31

mexican style rice

FRIED PLANTAINS 7.50 / 7.24

crema fresca, queso fresco

COCKTAILS

SIGNATURE OLD FASHIONED 16 / 15.54 Knob Creek Barrel, Orange, bitters, cherry

MANHATTAN 16 / 15.54 Knob Creek Barrel, sweet vermouth, cherry, orange

WH[[[X [[Y S]]]]] 16 / 15.54 Knob Creek Barrel, house sour mix

DRAFT BEERS

Miller Light 5/4.83 Yuengling 5/4.83 Coors Light 5/4.83 Modelo Especial 7 / 6.76 Pacifico 7/6.76

Dos equis 7 / 6.76

Allagash White 8 / 7.72 Sam Adams 7 / 6.76 Burley Oak Lost Hazy IPA 8 / 7.72 Burley Oak Jream 8 / 7.72 Burley Oak Sorry Chicky - Sour 8 / 7.72 RAR Nanticoke Nectar 8 / 7.72

WINE BY THE GLASS

PICNIC WINES

Villa M Moscato , IT 13 / 12.55 Villa M Chilled Red, IT 13 / 12.55 Lavendette Rose, FR 15 / 14.48

WHITE WINES

Scarlett Pinot Grigio, IT 13 / 12.55 Kuranu Sauvignon Blanc, NZ 13 / 12.55 Blazon Chardonnay, CA 13 / 12.55

SPARKLING

Luminessance, Brut, FR 15 / 14.48 Henri Champliau, Sparkling Rose, FR 16 / 15.44

RED WINES

Carmel Road Pinot Noir, CA 13 / 12.55 Blazon Cabernet Sauvignon CA 13 / 12.55 Breca, Garnacha, SP 14 /13.51

BOOZY SHAKES

NOYAL FLUSH Vanilla ice cream, toffee, caramel, Bulleit Bourbon, caramel liquor 16 / 15.44

JACK BLACK

Chocolate ice cream, Jack Daniels, chocolate liquor 16 / 15.44

BEAN & BEAM Vanilla ice cream, Jim Beam 16 /15.44 all topped with bourbon whipped cream

DESSERTS

BANANA PUDD[NG S 4.50 / 4.34_ 9.50 / 9.17 house-made vanilla cookies, sliced banana,

house-made vanilla whipped cream

SMITH ISLAND CAKE 12/11.58 chocolate peanut butter

CHECK OUT OUR BOURBON LIST

COCKTAILS

HOUSE MARGARITA Patron, house sour mix, triple sec, salted rim,

SPICY MARGARITA 16 / 15.54

Golden Margarita with habanero simple syrup

BIEN DESPIERTO 16 / 15.54

coffee tequila, café, house-made horchata.

CERVEZAS

BOTTLES AND CANS

Corona 8 / 7.72 Corona Light 8 / 7.72 Modelo Negra 8 / 7.72 Natural Light 4.50 / 4.34

Michelob Ultra 5 / 4.83 Tequila High Noon 7 / 6.76 Vodka High Noon 7 / 6.76 Surfside Vodka Tea 7 / 6.76 Athletic N/A IPA 8 / 7.72 Heineken zero 8 / 7.72

AGUAS FRESCAS

fruits, cereals, flowers, or seeds

HORCHATA

rice, milk, cinnamon, coconut cream

JAMAICA

hibiscus

DAILY FRUIT SELECTION

3.50/3.38

Mandarin

Lime

Fruit Punch

Pineapple

POSTRES

CHURROS 6.50 / 6.27 with dulce de leche dipping sauce

> TRES LECHES CAKE 7.50 / 7.24 daily flavor

> > F 6.50 / 6.27

vanilla custard

CHECK OUT OUR **TEQUILA LIST**