

# SANDWICHES

**PORK SANDWICH** 15 / 14.48  
Chopped heritage pork, house-made onion roll

**BRISKET SANDWICH** 19 / 18.34  
Sliced smoked prime beef brisket (lean or fatty), house-made onion roll

**SAUSAGE SANDWICH** 16 / 15.44  
Andouille, Kielbasa, Chorizo, Jalapeño & Cheddar  
your choice of sausage, pickle peppers, pickle onions, mustard, sub roll

**LOADED GRILLED CHEESE** 18 / 17.37  
Sweet BBQ pulled pork, shredded cheese, grilled onions, coleslaw, bacon

**TURKEY BLT** 21 / 20.77  
sliced smoked turkey breast, bacon, local greens, tomato, and pimento cheese spread on toasted white bread.

**CUBAN** 17 / 16.417  
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** 21 / 20.27  
sliced smoked turkey breast, sauteed onions, provolone cheese, on a sub roll

**MEATBALL SUB** 16 / 15.54  
house-made smoked pork meatballs, house-made tomato sauce, provolone cheese, sub roll

**ROAST BEEF SANDWICH** 19 / 18.34  
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** S 5.50 / 5.31 L 9.50 / 9.17

**DOUBLE CHEDDAR MAC & CHEESE WITH CRACKER CRUST** 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** S 5.50 / 5.31

**BRUNSWICK STEW** S 5.50 / 5.31 L 9.50 / 9.17

**BBQ CHIPS** 6.50 / 6.27

**BBQ FRIES** 6.50 / 6.27

**MASHED POTATOES** 9.50 / 9.17

**CHORIZO MAC & CHEESE WITH CRACKER CRUST** S 6.50/ 6.27 L 11.50 / 11.10

VEGAN GLUTEN FREE DAIRY FREE VEGETARIAN

## TACOS

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

## QUESADILLAS

9.50 / 9.17  
Corn tortillas hand-made every day with freshly ground heirloom corn, served with cilantro, radish, lime, pickle onions, cabbage on the side  
+1.50 / 1.45 for birria - barbacoa | not available with pescado

## TOSTADAS

9.50 / 9.17  
crispy tortilla stacks, refried black beans, lettuce, tomato, queso fresco, crema fresca, avocado, pickle onions  
not available with quesabirria or pescado  
or  
Smoked-Salmon: cabbage, avocado crema, pickled onions, pico de gallo 9.50 / 9.17  
Frijoles: refried black beans, cabbage, avocado, pickled onions, queso fresco 6.50 / 6.27

## BOWLS

17 / 16.41  
Rice, lettuce, frijoles, pico de gallo, crema fresca, queso fresco, avocado, and your choice of meat. +1.5 / 1.45 asada | not available with quesabirria

## TORTAS

19 / 18.34  
house-made buttered telera bread, frijoles, mayo, tomato, lettuce, avocado, Oaxaca cheese, and your choice of meat +2 / 1.93 birria - +0.50 / 0.48 asada  
| not available with pescado

## SALSAS

- VERDE

mild
- MORITA

hot smokey
- RANCHERA

mild smokey
- ARBOL

spicy
- AVOCADO CREMA

creamy avocado
- HABANERO

very spicy

## PICK UP

### QUESABIRRIA

+1.50 / 1.45  
crispy consommé -dipped tortilla, house-made Oaxaca cheese, beef Birria, consommé.

### ASADA

+1 / .97  
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

+1 / .97  
slow cooked beef

### POLLO

smoked air chilled chicken

### SALMON

grilled salmon, avo crema, red cabbage, chipotle

All the prices are listed showing the cash discount price on the right

# MEATS BY THE POUND

SLICED PRIME BEEF BRISKET 40 / 38.60 lb. ● ●  
Fatty or Lean

CHOPPED HERITAGE PORK BARBECUE 29/ 27.99 lb. ● ●

SMOKED PRIME BRISKET BURNT ENDS 40 / 38.60 lb. ●

SMOKED GREEN CIRCLE TURKEY BREAST 34 / 32.81 lb. ● ●

HERITAGE ST. LOUIS RIBS 36 / 34.74 ● ●  
(A full rack is approximately 1.75 lbs. after being smoked)

HOUSE-MADE SAUSAGE 23/ 22.20 lb. ● ●  
(Andouille, Kielbasa, Chorizo, Jalapeño & Cheddar)

ROTISSERIE CHICKEN half 15 / 14.48 whole 29 / 27.99 ●  
Arnold Palmer-Brined Amish Chicken

FRIED CHICKEN half 14.50 / 13.99 whole 29 / 27.99  
double breaded, brine in pickle juice, served with habanero hot honey

## HOUSE-MADE BBQ SAUCES

HOUSE SWEET  
ALABAMA WHITE

SMOKED ONION BOURBON  
CAROLINA VINEGAR

SOUTH CAROLINA

# SNACKS

HOUSE PIMENTO CHEESE DIP **S** 7.50 / 7.24 **L** 12.50 / 12.06  
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 **S** 9.50 / 9.17 **L** 17/ 16.41  
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 16 / 15.44 ●  
1 lb of house-smoked chicken wings, flash fried, BBQ seasoning served with Alabama sauce on the side.

KALE CAESAR SALAD 12.50 / 12.06  
massaged kale, house-made croutons, house-made Caesar dressing, grated grana, lemon juice, bread crumbs, red pepper flakes.

● VEGAN ● GLUTEN FREE ● DAIRY FREE ● VEGETARIAN

# 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, house-made 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

# 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

# SNACKS

**GUACAMOLE** 13 / 12.55 ● ● ●  
made to order: hand-crushed avocado, jalapeño, cilantro, onion, lime, served with corn tortilla chips

**QUESO FLAMEADO CON CHORIZO** 10.50 / 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 | Carnitas | Al Pastor | Pollo | Barbacoa | + \$3.50 Asada

# SIDES

**FRIJOLES** 5.50 / 5.31 ●  
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

- SINGLE BARREL KNOB CREEK OLD FASHIONED

16 / 15.54

Border Bar Knob Creek Single Barrel, Orange, bitters, cherry
- MANHATTAN

16 / 15.54

Border Bar Knob Creek Single Barrel, sweet vermouth, cherry, orange
- WHISKEY SOUR

16 / 15.54

Border Bar Knob Creek Single Barrel, house sour mix
- ALMONDO LIBRE

16 / 15.54

Border Bar Knob Creek Single Barrel, luxardo cherry, Coca Cola, lime

## DRAFT BEERS

- Miller Light

5 / 4.83
- Yuengling

5 / 4.83
- Coors Light

5 / 4.83
- Modelo Especial

7 / 6.76
- Dos Equis

7 / 6.76
- Pacifico

7 / 6.76
- Allagash White

8 / 7.72
- Sam Adams

7 / 6.76
- Burley Oak Sea Heathen Lime Pilsner

8 / 7.72
- Burley Oak Lost Hazy IPA

8 / 7.72
- RAR Nanticoke Nectar IPA

8 / 7.72
- Swishy Pants IPA

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

### SPARKLING

- Luminissance, Brut, FR

15 / 14.48
- Henri Champliau, Sparkling Rose, FR

16 / 15.44

### WHITE WINES

- Scarlett Pinot Grigio, IT

13 / 12.55
- Kuranu Sauvignon Blanc, NZ

13 / 12.55
- Blazon Chardonnay, CA

13 / 12.55

### 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

- ROYAL FLUSH

Vanilla ice cream, toffee, caramel, bourbon, caramel liquor
- JACK BLACK

Chocolate ice cream, bourbon, chocolate liquor
- COFFEE & CREAM

Vanilla ice cream, coffee tequila, chocolate bitters, chocolate liquor

all topped with bourbon whipped cream

## SOFT SERVE ICE CREAM

### VANILLA - CHOCOLATE - TWIST

- bowl

5 / 4.83
- small milkshake

8.50 / 8.20
- large milkshake

11.50 / 11.10

## DESSERTS

- BANANA PUDDING

S 4.50 / 4.34 L 9.50/ 9.17

house-made vanilla cookies, sliced banana,

house-made vanilla whipped cream
- SMITH ISLAND CAKE

12 / 11.58

chocolate peanut butter

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# COCKTAILS

- SINGLE BARREL PATRON MARGARITA

16 / 15.54

Border Bar Patron Reposado Single Barrel, house-made sour mix, triple sec, salted rim
- BORDER BAR MARGARITA

14 / 13.51

Corazon Reposado Tequila, house-made sour mix, triple sec, salted rim
- HABANERO MARGARITA

14 / 13.51

Border Bar Margarita, house-made habanero sauce, tajin rim
- BIEN DESPIERTO

14 / 13.51

Coffee Tequila, café, house-made horchata

- HORCHATA COLADA

16 / 15.54

Coconut rum, smoked pineapple, horchata, pineapple juice, house-made sour mix

## CERVEZAS

### BOTTLES AND CANS

- Corona

8 / 7.72
- Surfside Vodka Tea Lemonade

7 / 6.76
- Corona Light

8 / 7.72
- Tequila High Noon

7 / 6.76
- Modelo Negra

8 / 7.72
- Vodka High Noon

7 / 6.76
- Natural Light

4.50 / 4.34
- Athletic N/A IPA

8 / 7.72
- Michelob Ultra

5 / 4.83
- Heineken zero

8 / 7.72

## AGUAS FRESCAS

6.50 / 6.27

non-alcoholic beverages made from one or more fruits, cereals, flowers, or seeds

## HORCHATA

rice, milk, cinnamon, coconut cream

## JAMAICA

hibiscus

## DAILY FRUIT SELECTION

## JARRITOS

3.50 / 3.38

- Mandarin
- Lime
- Fruit Punch
- Pineapple

## POSTRES

- CHURROS

7.50 / 7.24

with dulce de leche dipping sauce

- TRES LECHES CAKE

8.50 / 8.20

daily flavor

- FLAN

7.50 / 7.24

vanilla custard

## CHECK OUT OUR TEQUILA & BOURBON LIST