

# 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 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 5.50 / 5.31

## BBQ FRIES 6.50 / 6.27

## MASHED POTATOES S 5.50 / 5.31 L 9.50 / 9.17 ● ●

## CHORIZO MAC & CHEESE WITH CRACKER CRUST S 5.50 / 5.31 L 9.50 / 9.17

● 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 + 1.5 / 1.45 birria

## TOSTADAS 9.50 / 9.17

crispy tortilla stacks, refried black beans, lettuce, queso fresco, crema

Fresca, avocado, pickle onions + 1.5 / 1.45 asada or

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

## 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

## TORTAS 19 / 18.34

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

**RANCHERA** mild smokey

**AVOCADO CREMA** creamy avocado

**MORITA** hot smokey

**ARBOL** spicy

**HABANERO** very spicy

## QUESABIRRIA ●

crispy consommé -dipped tortilla, house-made 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

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# SNACKS

**HOUSE PIMENTO CHEESE DIP** 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** S 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 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.

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# MEATS BY THE POUND

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

**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)

**HOUSE-MADE SAUSAGE** 21 / 20.27 lb. ● ●  
(Andouille, Kielbasa, Chorizo, Jalapeño & Cheddar, Hot Guts)

**ROTISSERIE CHICKEN** half 15 / 14.48 whole 28 / 27.02 ●  
Arnold Palmer-Brined Amish

**FRIED CHICKEN** 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

SMOKED ONION BOURBON

ALABAMA WHITE

CAROLINA VINEGAR

SOUTH CAROLINA

# 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

# 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

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INSPIRED BY TRADITION

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«SMOKED ON SITE DAILY»

ANNABELLESBBQ.COM

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## COCKTAILS

**SIGNATURE OLD FASHIONED** 16 / 15.54

Knob Creek Barrel, Orange, bitters, cherry

**MANHATTAN** 16 / 15.54

Knob Creek Barrel, sweet vermouth, cherry, orange

**WHISKEY SOUR** 16 / 15.54

Knob Creek Barrel, house sour mix

## DRAFT BEERS

Miller Light 5 / 4.83

Allagash White 8 / 7.72

Yuengling 5 / 4.83

Sam Adams 7 / 6.76

Coors Light 5 / 4.83

Burley Oak Lost Hazy IPA 8 / 7.72

Modelo Especial 7 / 6.76

Burley Oak Jream 8 / 7.72

Pacifico 7 / 6.76

Burley Oak Sorry Chicky - Sour 8 / 7.72

Dos equis 7 / 6.76

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 Champiau, 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

**ROYAL 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 PUDDING**

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** 16 / 15.54

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

Michelob Ultra 5 / 4.83

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

Surfside Vodka Tea 7 / 6.76

Athletic N/A IPA 8 / 7.72

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** 6.50 / 6.27

with dulce de leche dipping sauce

**TRES LECHEs CAKE** 7.50 / 7.24

daily flavor

**FLAN** 6.50 / 6.27

vanilla custard

CHECK OUT OUR  
TEQUILA LIST