

# Lunch

## MENU

MON TO FRI  
11AM TO 3PM



\$12.5

### SMOKIN' PLATE

SERVED WITH YOUR CHOICE OF ONE FIXIN', TOAST, PICKLED ONIONS AND PICKLES



#### CHOOSE A MEAT:

- ½LB SMOKED BRISKET
- ½LB PULLED LAMB
- ½ SMOKED CHICKEN
- 2 SMOKIN' LINKS



#### CHOOSE A FIXIN':

- MAC & CHEESE
- BAKED BEANS <sup>GF</sup>
- STEAK CUT FRIES
- VEG OF THE DAY
- CORNBREAD
- GOLESLAW <sup>GF</sup>

GF = GLUTEN FREE  
ALL OUR MEATS AND SAUCES ARE GLUTEN FREE

### BETWEEN A BUN

ADD ANY FIXIN' WITH A FOUNTAIN DRINK FOR \$3.5

<b>NOAH'S SMOKIN' BURGER</b> \$11	<b>TEXAS-PHILLY SUB</b> \$11
SLICED PRIME BRISKET OVER A BRISKET BEEF PATTY WITH PEPPER JACK CHEESE, JALAPENOS, LETTUCE, ONIONS AND OUR SIGNATURE SAUCE	SMOKED BRISKET OR CHICKEN WITH SAUTÉED VEGGIES TOPPED WITH MELTED CHEESE
<b>RODEO BURGER</b> \$11	<b>LAMB LOVER</b> \$10
GRILLED BEEF PATTY, PEPPER JACK CHEESE, BRISKET, BBQ SAUCE, FRIED EGG AND HAY STACK ONIONS	PULLED TENDER LAMB SERVED ON A PITA WITH ONIONS, CILANTRO AND TZATZIKI SAUCE
<b>CLASSIC CHEESE BURGER</b> \$9	<b>THE CHOPPER</b> \$9
BLACK ANGUS BEEF PATTY WITH AMERICAN CHEESE, LETTUCE, TOMATO AND ONION	CHOPPED BRISKET WITH OUR TRADITIONAL BBQ SAUCE AND JALAPENOS
<b>FARMERS BURGER (GF)</b> \$10	<b>THE TEXAN</b> \$11
GRILLED BEEF PATTY WITH AMERICAN CHEESE SERVED ON A BED OF LETTUCE, TOPPED WITH TOMATOES, ONIONS WITH SLICED AVOCADO	CHOPPED BRISKET TOSSED IN BBQ SAUCE WITH MELTED QUESO AND HAYSTACK ONIONS
<b>TEX-MEX TAGOS</b> \$10	<b>B²LT</b> \$10
3 TACOS WITH BRISKET OR CHICKEN, TOPPED WITH FRESH PICA DE GALLO, BBQ TACO SAUCE, SERVED WITH WEDGED LIMES	BEEF BACON, SLICED BRISKET, ROMAINE LETTUCE, TOMATOES AND OUR BBQ MAYO
	<b>MOO'ING CHICKEN</b> \$10
	BBQ CHICKEN OVER A BED OF BEEF BACON TOPPED WITH OUR HOUSE COLESLAW

### BBQ PITT BITES AND SALADS

<b>SMOKED BBQ WINGS</b> \$8	<b>BRISKET &amp; MAC</b> \$8
4 SMOKED WHOLE WINGS THEN FRIED SERVED DRY OR WET, WITH YOUR CHOICE OF SAUCE	TOSSED BRISKET AND MAC TOPPED WITH MELTED CHEESE, FINISHED WITH BREAD CRUMBS
<b>NOAH'S FAMOUS LOADED FRIES</b> \$8	<b>HOUSE SALAD*</b> \$6
STEAK CUT FRIES, CHOPPED BRISKET, SCALLIONS DRIZZLED IN OUR QUESO SAUCE	ARCADIAN HARVEST, CHERRY TOMATOES, GOAT CHEESE, AVOCADO & CORNBREAD CROUTONS WITH OUR HOUSE DRESSING
<b>SMOKED SAMOSAS</b> \$7	<b>QUINOA KALE SALAD*</b> \$7
5 SAMOSAS FILLED WITH BRISKET BITS, CHEDDAR CHEESE, CARAMELIZED ONIONS AND BELL PEPPERS SERVED WITH CHUTNEY DIP	KALE, CHERRY TOMATOES, PICKLED ONIONS, SHREDDED PARMESAN & QUINOA WITH A LEMONY VINAIGRETTE DRESSING

+ BRISKET OR LAMB \$6  
+ CHICKEN \$5

\*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.