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# Benny's TEXAS BBQ

## APPIES

### DOUBLE SMOKED BITES

Wood-smoked spicy chorizo sausage bites wrapped in smoked bacon

### SMOKIN' HOT WINGS

Wood-smoked hot wings tossed in Benny's Special Hot Sauce

## SIDES

### MEAN MAC & CHEESE

Creamy & smooth homemade macaroni & cheese - Vegetarian Option

### BADASS BAKED BEANS

Sweet & spicy homemade baked beans with smoked bacon

### SOUTHERN-STYLE POTATO SALAD

Rich & creamy homemade southern-style potato salad

### CRUNCHY COLESLAW

Fresh cut purple & green cabbage mixed with sliced carrots tossed in a tangy vinegar dressing



## PORK

### SMOKED PULLED PORK SANDWICH

Seasoned wood-smoked pork shoulder topped with Benny's BBQ Sauce, and Crunchy Coleslaw on a fresh Portuguese bun

### SMOKEY & SAUCY RIBS (FULL RACK)

Seasoned wood-smoked side or baby back ribs (your choice) topped with Benny's BBQ Sauce

### SPICY SAUSAGE LINKS

Wood-smoked pork sausage topped with Benny's BBQ Sauce

## CHICKEN

### WHOLE SMOKED CHICKEN

Seasoned wood-smoked whole chicken topped with Benny's BBQ Sauce

## BEEF

### SMOKED BRISKET

Seasoned wood-smoked Texas brisket with a side Benny's BBQ Sauce, and homemade rub

### SMOKED BRISKET SANDWICH

Seasoned, wood-smoked Texas brisket topped with Benny's BBQ Sauce served on a fresh brioche bun with a side of Crunchy Coleslaw

## MEAL PLANS

### THE LONESTAR MEAL

Pulled Pork Sandwiches, Badass Baked Beans, Southern-Style Potato Salad, and Crunchy Coleslaw

### THE COWBOY MEAL

Pulled Pork Sandwiches, Whole Smoked Chicken, Badass Baked Beans, and Southern-Style Potato Salad

### THE ALAMO MEAL

Smoked Brisket Sandwiches, Badass Baked Beans and Southern-Style Potato Salad

### THE TEXAN MEAL

Texas Smoked Brisket, Spicy Sausage Links, Smokey & Saucy Ribs, Badass Baked Beans, Southern-Style Potato Salad, and Crunchy Coleslaw

## BENNY'S TEXAS BBQ

### ABOUT US

At Benny's Texas BBQ, we use our Texas-style wood-burning smoke pit, to create the best homemade BBQ 'round these parts. We use a combination of traditional techniques from around the great state of Texas to smoke our mouth-watering cuts of meat. We also make all of our own rubs, sauces, and dressings to pair perfectly with everything on our menu. And yes, we even source and chop all of our own wood. We use a selection of maple, oak, cherry and apple to give our meats just the right flavour. So whether it's our smoked brisket, pulled pork, or ribs, we're sure you'll love every messy bite.