

Appetizers

Wings (6) \$13 (12) \$18

Buffalo, BBQ, Mango Habanero, Garlic
Parmesan, Lemon Pepper

Bigfoot Bloomer \$18

Served with ranch

Potato Skins \$15

Cheddar Cheese, Bacon Bits and Scallions
topped with Sour Cream

Bigfoot Jumbo Mozzarella
Sticks \$16

Served with marinara

Murph’s Garlic Fries \$15

Crispy Waffle Fries tossed with Garlic,
Parmesan and fresh herbs

Loaded Nachos \$20

Queso, Sour Cream, Pico de Gallo, BBQ
Sauce and choice of meat
(pulled pork, pulled brisket, tri-tip)

Smokehouse Fries \$22

Loaded Waffle Fries topped with
Queso, BBQ sauce, Onion Tanglers and
Choice of meat:
(pulled pork, pulled brisket or tri-tip)

Sampler \$30

(1) Jumbo Mozzarella Stick, (4) Chicken
Wings, (3) Potato Skins, (1) Pulled Pork
Slider and (1) Pulled Brisket Slider

Slider Trio \$16

Choice of Pulled Pork, Pulled Brisket, or
Tri-Tip topped with Onion Tanglers and
BBQ sauce

Burnt Ends \$17

Slow-cooked, crispy pork belly
packed with bold flavor



Entrees

Ribeye \$35

Served with your choice of two Premium Sides
Add Five Shrimp \$10
Sautéed Mushrooms \$2.99
Sautéed Onions \$2.99

Grilled Chicken \$25

Choice of two BBQ Chicken Breast or two
Grilled Chicken Breast
Served with your choice two premium sides

Chicken & Shrimp \$27

Grilled Chicken Breast, Five Shrimp, Marble
Potatoes, Spinach, Mushrooms, Tomato
Concasse served with Golden Honey Cream
Sauce

Blackened Salmon \$30

Served on a bed of Spinach and Cherry
Tomatoes with a Baked Potato (sour
cream, butter & chives)

The Big Baked Potato \$16

Our oversized Baked Potato piled high with
Shredded Cheese, Sour Cream, Chives, Onion
Tanglers and choice of meat
(pulled pork, pulled brisket, tri-tip)

Chili Beans & Cornbread \$15

Large bowl of house made Chili Beans and
fresh Cornbread
Add cheese \$2 or add onions \$1

BBQ Combo Plate

Choose 1 BBQ Meat and 2 Premium Sides

1lb Pulled Pork \$25

1lb Pulled Brisket \$28

1lb Tri-Tip \$26

Half Rack of Ribs \$28

Full Rack \$35

Add 1 additional meat for \$16.99

Add 1 additional Half Rack of Ribs 17.99

BBQ À la Carte Meats

1lb Pulled Pork \$18.99

1lb Pulled Brisket \$18.99

Half Rack Ribs \$19.99

Full Rack Ribs \$26.99

1lb Tri-Tip \$18.99

Pasta

served with Texas garlic toast

Fettuccine Alfredo \$23

Fettuccine with Alfredo Sauce
Add Chicken \$6, Five Shrimp \$10,
Tri-Tip \$9, Brisket \$9

Spicy Pasta \$25

Spicy cream sauce with tomato, onion,
spinach and mushrooms
Add Chicken \$6, Five Shrimp \$10

Loaded BBQ Mac Bowl \$24

Mac & Cheese made with creamy mac
sauce, BBQ, scallions & choice of pulled
brisket or pulled pork



BIGFOOT PLATTER \$86

SERVES UP TO 4 GUESTS

SLICED BRISKET, PULLED PORK, HALF
RACK RIBS, TRI-TIP. CHOICE OF 3 SIDES
& 4 SLICES OF TEXAS GARLIC TOAST



18% GRATUITY ADDED TO PARTIES OF SIX (6) OR MORE

**IN CASE YOU HAVE ANY SIGNIFICANT FOOD ALLERGIES, KINDLY INFORM YOUR SERVER AS MENU ITEMS MAY CONTAIN OR COME IN CONTACT WITH MILK, EGGS, FISH, CRUSTACEAN SHELLFISH, TREE NUTS, PEANUTS, WHEAT, SOYBEANS & SESAME. **CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Sandwiches & Burgers

All burgers are 1/2-pound patties and served with a side of house waffle fries.
Substitute fries for a premium side for \$2.99
Substitute veggie patty for any burger \$6
Add cheese \$2, Add bacon \$4
Add an extra patty \$8

Bigfoot Burger \$27

Two 1/2-pound patties with Bacon, Pepper Jack Cheese, Avocado, Lettuce, Tomato and Grilled Onions

Smokehouse Burger \$23

Beef Patty, Pulled Brisket, Pulled Pork, Bacon, Cheddar Cheese, Onion Tangles and BBQ Sauce

BBQ Sandwich \$19

Choice of Pulled Pork, Pulled Brisket, or Tri-Tip
Topped with Onion Tangles and BBQ Sauce

BBQ Western Burger \$21

Beef Patty, Bacon, Cheddar Cheese, Onion Tangles and Onion Rings topped with BBQ sauce

Peyron Burger \$18

Beef Patty, Lettuce, Tomato, Onion and Pickles

Lone Pine Burger \$20

Beef Patty, Pepper Jack Cheese, Fried Jalapenos, Onion Tangles, Lettuce and Tomato topped with BBQ Sauce

Chicken Club \$21

Grilled Chicken Breast, Bacon, Swiss Cheese, Lettuce and Tomato

Brisket Mac & Cheese Sandwich \$20

Pulled Brisket, Mac & Cheese, Panko Bread Crumbs and Pepper Jack Cheese
Add Crispy Jalapeños \$2

Salads

Tri-Tip \$19

Fresh mixed greens, blue cheese crumbles, grape tomatoes, onion tangles, and chopped tri-tip

Cobb Club House \$21

Fresh mixed greens, grape tomatoes, bacon, croutons, hard boiled egg, avocado, blue cheese crumbles
Choice of Crispy or Grilled Chicken

California Salad \$20

Fresh mixed greens, red onions, candied pecans, avocado, pepper jack cheese
Choice of Crispy or Grilled Chicken



Premium Sides

Potato Salad - \$8
Waffle Fries - \$9
Sweet Potato Fries - \$8
Onion Rings - \$8
Chili Beans - \$10
Texas Garlic Toast (2) - \$6
Seasonal Vegetables - \$8
Baked Potato - \$8
(sour cream, butter and chives)
Add cheese and bacon \$5
Mac & Cheese - \$8
Coleslaw - \$8
House Salad - \$9
Cornbread - \$8

Extras

Queso - \$10
BBQ Sauce - .75
Ranch - \$0.75 (2oz) / \$1.25 (4oz)
Side of Grilled Chicken - \$8
Side (5) Shrimp - \$15
Side (2) Bacon - \$4
Side of cheese - \$2
Side of pickle, onion, or lettuce - \$1
Side of avocado - \$7

Drinks \$3.75

Coffee, Tea, and Soda (Pepsi products)
Strawberry Lemonade \$6
(1 free refill)
Shirley Temple \$6
(1 free refill)

Desserts

All Desserts are made by EMC Bakery

Brownie Sundae \$10

Brownie, Vanilla Ice Cream, Hot fudge, Chopped Almonds, and a Cherry

Salted Caramel Cheesecake \$10

Caramel, Smoked Salt and Candied Pecans

Banana Pudding \$10

Cookie Crumble, Banana Pudding and Caramelized Banana

Monthly Dessert Special \$10

A delicious, limited-time sweet treat made fresh and available while supplies last



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