



# Extraordinary BBQ

## Main Course Options

### Grill Roasted Whole Sirloin of Beef

*Our special house cut of tender sirloin, spice rubbed and grilled whole. Sliced for service.*

+ With our signature grill sauce +

### California Grilled Chicken

*A contemporary and delicious presentation, boneless breast & thigh served with garden herbs, grilled lemons & rosemary sprigs.*

### Grilled Spareribs

*Meaty St. Louis pork ribs with a dry Memphis-style rub and lightly sauced*

+ With additional sauce on the side +

### Baby Back Ribs

*Dry rubbed and smoke roasted. Served with our house BBQ sauce*

### Carolina Pulled Pork

*Braised pork in our tangy Carolina BBQ sauce*

+ Served with Hawaiian rolls +

### Texas Grill Roasted Brisket

*Spice rubbed and smoke roasted.*

### Carolina Pulled Chicken

*Braised chicken in our tangy Carolina BBQ sauce*

+ Served with Hawaiian rolls +

### Huli Huli Chicken

*Grilled chicken with the flavor of aloha. A special Hawaiian marinade bastes the chicken on the grill, giving it a unique island flavor*

### Certified Angus Tri-Tip

*Hand trimmed Angus beef, rubbed with our unique spice blend and Cabernet wine, and roasted to perfection. Served with our house chimichuri salsa*

### Linguica

*The traditional Portuguese Sausage*

### Picanha

*Traditional Brazilian cut of top sirloin*  
+ Grilled, sliced, and served with chimichurri sauce +

### Kalua Pua'a

*Hawaiian spice rubbed pork, slow roasted in banana leaves for that traditional luau flavor*

### Rack of Lamb

*Rack of New Zealand lamb seasoned with rosemary and roasted garlic*

### Grilled Filet of Salmon

*Spice rubbed and grilled. Served with crispy shallots and green goddess tarter sauce*

# Side Dishes

## **Our Signature Vegetable Grill**

*A delicious blend of red peppers, zucchini, onion, and asparagus*

## **BBQ'd Corn**

*Sliced ears of fresh sweet corn, buttered, seasoned, and grilled*

## **Grilled Asparagus**

*Fresh asparagus kissed on the grill*

## **Chopped Salad**

*Chopped lettuces and colorful garden veggies + tossed in a lemon/thyme vinaigrette +*

## **Brussels Sprout Salad**

*Shaved brussels sprouts with crispy bacon, roasted pumpkin, and pomaragnate seeds, drizzled with a white balsamic vinaigrette*

## **California Farm Salad**

*Organic baby field greens, with baby artichokes, avocado, mandarin oranges and asparagus. Topped with toasted pine nuts. Dressed with house made green goddess or Meyer lemon thyme vinaigrette.*

## **Quinoa Salad**

*Rainbow quinoa, baby arugula, Persian cucumber, cherry tomatoes, olives, and sweet onion with a champagne vinaigrette + Feta crumbles on the side for topping +*

## **Spinach and Mandrian Oranage Salad**

*Baby spinach, mushrooms, and mandarian oranges in a mandarin orange vinaigrette dressing*

## **Lemon & Dill Rice Pilaf**

*Jasmine rice with a hint of lemon and dill.*

## **3 Cheese Mac 'n Cheese**

*A special creamy blend of 3 cheeses for rich flavor*

## **Truffle Mac 'n Cheese**

*Creamy 3-cheese mac n cheese with truffle accents*

## **Smokehouse Black Beans**

*Smokey slow-cooked beans*

## **Rolls and Butter**

## **Kings Hawaiian Sweet Rolls**

*Perfect by themselves or as a slider bun*

## **Hawaiian Mac Salad**

*Traditional Hawaiian macaroni salad*

## **Corn Bread**

*Regular or jalapeno cheddar*



## Side Dishes Continued...

### Grilled Artichoke

Quarters of farm fresh California artichoke, grilled and tossed in a champagne vinaigrette.

### Smokehouse Pinquito Beans

The traditional bean of Santa Maria BBQ, prepared with our special "smokehouse" recipe

### Summertime Fruit Salad

A medley of seasonal fruits and berries, lightly tossed with our citrus gastrique, Sweet cinnamon

### Jalapeno Cheddar Cornbread

Rich tasting with a little kick

### Bacon Potato Salad

Apple-wood smoked bacon in a creamy potato salad

### Classic Coleslaw

House-made cabbage slaw with our classic house dressing

### Caesar Salad

Romaine lettuce, parmesan cheese, garlic croutons, and our house-made caesar dressing

### Pasta Salad

Fusilli pasta with roasted red peppers, artichoke, and olives Champagne dressing

### Roasted Garlic Mashed Potatoes

Rich and buttery with roasted garlic

### Hearts of Palm Salad

A mix of hearts of palm, and ripe tomatoes, tossed with arugla and a roasted tomato vinaigrette dressing

## Desserts

### S'mores Cup Bar/S'mores Station

A display of graham cracker cups, filled with chocolate ganache and a brûléed marshmallow top - Displayed around our flame grill with traditional DIY s'mores components and skewers so guests can choose to grill their own + S'mores cup flavors include: Dark & milk chocolate, salted caramel, peanut butter cup, and red velvet +

### Peach Cobbler A La Mode

Sweet peaches and a delicious crust served with vanilla ice cream

### Chocolate Chip Brownies

Chewy brownies loaded with chocolate chips

### Fresh Baked Cookies

Chocolate Chip/Red Velvet

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### Mini Coconut Banana Cream Pies

Banana cream topped with toasted coconut and whipped cream

## Bar/Beverage Service

We offer a wide variety of custom bar and beverage services. Bar/Beverage service can range from a full bar service with custom signature cocktails, to simply beer and wine. We supply the mixers, sodas, garnishes, flat and sparkling water, and ice for cooling beverages and guests drinks. We can also provide ice tea, lemonade, and coffee. We can even assist you in selecting and supplying your own liquor for us to serve at your party. Coffee & tea service is also available.