

# BURNT END BBQ

## CROWN CENTER



### SNACKIN’

<b>BURNT END NACHOS</b> chopped burnt ends, queso, pico, lime crema, jalapeño, cilantro, and colby jack cheese	<b>14.95</b>
<b>ONION RINGS</b> crispy onion rings and BBQ aioli	<b>7.95</b>
<b>FRIED CORNBREAD BITES</b> served with whipped honey butter	<b>5.95</b>
<b>CHICKEN TENDERS</b> breaded tenders, crinkle fries, and honey mustard	<b>13.95</b>
<b>QUESADILLA</b> choice of chicken or pulled pork, pico de gallo, fire roasted salsa, lime crema	<b>11.95</b>
<b>CHIPS AND QUESO</b> and served with fire roasted salsa, tortilla chips, queso dip, and pico de gallo	<b>8.95</b>

### SAMMICHES

SERVED WITH CRISPY FRIES    GLUTEN FREE BUN +\$2

<b>PORKINATOR</b> pulled pork, smoked ham, hickory bacon, and pepper jack cheese on a brioche bun	<b>13.95</b>
<b>CHICKEN PHILLY</b> smoked chicken, peppers, onions, and provolone cheese on a hoagie bun with a side of queso	<b>13.95</b>
<b>BRISKET FRENCH DIP</b> sliced brisket, horseradish cream, swiss cheese, and caramelized onions on a hoagie bun with a side of au jus	<b>16.95</b>
<b>BEEF ON BUN</b> choice of burnt ends or brisket served on a brioche bun	<b>14.95</b>
<b>EL CHOPPO</b> chopped beef, pulled pork, BBQ sauce, provolone cheese, onion straws on a hoagie bun	<b>14.95</b>
<b>THE FRISKY FRANK</b> beef & pork jalapeño sausage, caramelized onions & peppers, on a hoagie bun	<b>12.95</b>
<b>MEAT ON A BUN*</b> <b>12.95</b> choice of turkey, pulled pork, smoked chicken, sausage, chopped beef, or pork burnt ends	

### BOWLS

<b>PIG OUT</b> pit beans, pulled pork, spicy slaw, pork burnt ends, cornbread, onion straws, and scallions	<b>14.95</b>
<b>BURNT END</b> smoked beef burnt ends, pit beans, cornbread, onion straws, and scallions	<b>17.95</b>
<b>MAC IT YOUR OWN</b> choice of smoked meat, creamy mac ‘n cheese, onion straws, and scallions	<b>17.95</b>
<b>SMOKED TURKEY</b> wild rice, smoked turkey, and seasonal vegetables	<b>14.95</b>
<b>GREENS</b>	
<b>FRIED CHICKEN SALAD</b> mixed greens, tomato, egg, avocado, jack cheese, and honey mustard.	<b>17.95</b>
<b>TURKEY COBB SALAD</b> turkey, romaine, tomato, egg, avocado, bacon, bleu cheese, and ranch dressing	<b>17.95</b>
<b>GRILLED SALMON SALAD*</b> mixed greens, dried cranberries, spiced walnuts, blue cheese, bacon, and cranberry sage vinaigrette	<b>19.95</b>
<b>SOUTHWEST CHICKEN SALAD</b> smoked chicken, romaine, wild rice, avocado, pico, jack cheese and citrus vinaigrette	<b>13.95</b>

## (PROBABLY) THE BEST WINGS EVER



#### SMOKED WINGS

tossed in your choice of sauce

six **11.95**    ten **16.95**



#### STICKY WINGS

tossed in your choice of sauce, charred and grilled

six **11.95**    ten **16.95**

#### WING SAUCES

Thick & Bold | Sweet Chipotle | Fire | Buffalo  
Sweet Thai Chili | Garlic Butter Parmesan

### BUN-BELIEVABLE BURGERS

SERVED WITH CRISPY FRIES

<b>BACON SMASHBURGER*</b> fresh, local beef patty, crispy bacon, American cheese, lettuce, tomato, onion and pickle on a brioche bun	<b>13.95</b>
<b>DOUBLE SMASHBURGER*</b> two fresh, local beef patties, American cheese, lettuce, tomato, onion and pickle on a brioche bun	<b>15.95</b>
<b>MONSTER SMASH BBQ BURGER*</b> two fresh, local beef patties, pulled pork, chopped beef, American cheese, lettuce, tomato, onion and pickle on a brioche bun <b>add bacon to any burger + \$1         sub plant-based patty for \$4</b>	<b>18.95</b>



### SWEET TREATS

<b>CHOCOLATE TOFFEE COOKIES</b> hot and fresh out of the kitchen	<b>3.95</b>
<b>BUTTER CAKE</b> hot butter cake, whipped cream and berries	<b>8.95</b>

### DELICIOUS SIDES    4.95

<b>CRINKLE FRIES</b> crispy seasoned fries	<b>BAKED POTATO SALAD</b> creamy, cheesy twice-baked potato casserole
<b>ONION RINGS</b> crispy onion rings	<b>POTATO SALAD</b> signature Burnt End potato salad
<b>ONION STRAWS</b> crispy fried onions	<b>CREAMY SLAW</b> classic coleslaw
<b>PIT BEANS</b> signature smoked BBQ beans	<b>SPICY SLAW</b> vinegar, chili flakes
<b>MAC N CHEESE</b> creamy cheese sauce and pasta	<b>GARDEN SALAD</b> romaine, tomato, onion, and jack cheese
<b>CORNBREAD BITES</b> fried cornbread honey butter	<b>SEASONAL VEGGIES</b> roasted peppers, zucchini, squash, onions, and broccoli
<b>WILD RICE</b> Kansas wild rice blend	

## BBQ COMPETITION PLATTERS

ALL PLATTERS SERVED WITH YOUR CHOICE OF TWO DELICIOUS SIDES, TEXAS TOAST & PICKLES  
ADD RIBS [3 BONES] TO ANY PLATTER FOR \$8

<b>ONE MEAT PLATTER</b> with two sides	<b>17.95</b>	<b>THE WHOLE HOG</b> pulled pork, pork burnt ends, jalapeño sausage, and 2 ribs	<b>25.95</b>
<b>TWO MEAT PLATTER</b> choice of two sides	<b>22.95</b>	<b>ST LOUIS RIB PLATTER</b> 1/2 slab & two sides	<b>26.95</b>

### SMOKEHOUSE MEATS

PRICES BY THE 1/2 LB				PRICES BY THE 1/2 LB			
<b>\$13</b>	<b>PORK BURNT ENDS</b>	<b>SMOKED SAUSAGE</b> <b>\$8</b>	<b>ST. LOUIS RIBS 1/2 RACK</b> <b>\$22</b>	<b>\$16.50</b>	<b>BEEF BURNT ENDS</b>		
	<b>PULLED CHICKEN</b>	one sausage link per order					
	<b>PULLED PORK</b>	<b>SMOKED TURKEY</b> <b>\$13</b>	<b>CHOPPED BEEF</b> <b>\$15</b>		<b>BEEF BRISKET</b>		



\*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your health risk of food-borne illness, especially if you have certain medical conditions.



# THE DRINK DIRECTORY

## CRAFTED COCKTAILS

- RUM PUNCH

spiced rum, pineapple juice, spiced syrup, shaved nutmeg

9
- SMOKEY'S BLOODY MARY

vodka, spicy southwest bbq bloody mix, bacon, smoked pepper

9
- TEQUILA RANCH WATER

codigo blanco tequila, fresh lime juice, organic light agave nectar, lime mineral water

9
- BASIL GIMLET

vodka, watermelon ice, torn basil, lime

9

## CLASSIC COCKTAILS

- BURNT END OLD FASHIONED

makers mark bourbon, muddled cherry and orange, bitters, soda water garnished with dehydrated orange

10
- L.I.T.

titos vodka, tangeray gin, bacardi rum, camarena tequila, cointreau, fresh lemon and lime juice, splash cola

10
- HIGH-HAT MANHATTAN

a modern manhattan featuring: tom's town double oak barrel bourbon

10

## SIGNATURE MARTINIS

- B.E. RASPBERRY COSMO

360 lemon vodka, citrus mix, raspberry

9
- PICKLED MARTINI

tito's vodka, pickle juice, dash of salt

9
- APPLE CIDER & CINNAMON SLUSHIE

featuring crown royal apple garnished with cinnamon and sugar apples

9
- WHISKEY GINGER CARAMEL HARD CIDER

crown royal apple, ginger beer, fresh ground ginger root, signature caramel sauce, apple garnish

9

## DESSERT DRINKS

- TOUCH OF CHOCOLATE

bailey's irish cream, rumchata, 360 vanilla vodka, cream

11
- TIRAMISU ON THE ROCKS

kahlua, rumchata, godiva dark chocolate liqueur, topped with whipped cream, garnished with cinnamon and sugar

11

## DRAFT

- LEINENKUGEL'S SUMMER SHANDY

6.50
- CERVEZA MODELO ESPECIAL

5.50
- CINDER BLOCK BREWERY - CHERRY CIDER

7.00
- KONA BIG WAVE

6.00
- FREE STATE AD ASTRA AMBER ALE

6.50
- TORN LABEL, ALPHA PALE ALE

5.50
- GOLDEN ROAD BREWING, MANGO CART

6.50
- CASUAL ANIMAL BREWING CO. - ROTATING

5.50
- TRANSPARENT BREWING CO. FRENCH SAISON

7.00
- BOULEVARD SPACE CAMPER IPA

6.00
- BOULEVARD WHEAT

5.50
- YUENGLING LAGER

6.00
- YUENGLING FLIGHT

6.00
- CITY BARREL BREWING COMPANY - RAD AF IPA

7.00

## BOTTLES

- BLUE MOON

5.00
- ANGRY ORCHARD CRISP APPLE

5.50
- BUDWEISER

4.50
- MILLER LIGHT

4.50
- COORS LIGHT

4.50
- CORONA PREMIER

5.00
- CORONA

5.00
- BUSCH LIGHT

4.00

## CANS

- BOULEVARD QUIRK HARD SELTZER

5.00
- GUINNESS PUB DRAUGHT 14.9 OZ PORTER/BROWN/STOUT

7.00
- MARTIN CITY OPERATION YOGA PANTS (GLUTEN-FREE) GOLDEN ALE

6.00
- BELL'S TWO HEARTED AMERICAN IPA

6.00
- SEA QUENCH ALE - SESSION SOUR

4.00



## MAGIC

## MARGS



- SIGNATURE

7
- ON THE ROCKS AND FROZEN

featuring "camarena silver tequila"

add on flavor for \$1: strawberry, mango, peach, raspberry.

- MUSTACHE MARG

9
- 1800 anejo tequila, fresh squeezed lime, & grand marnier get a stache, take a pic with your marg, & tag us on social

@BurntEndBBQCC



- MALIBU PINEAPPLE

9
- malibu coconut rum, camarena tequila, triple sec, lime juice, pineapple juice

## WINE TIME

- CANYON ROAD

cabernet merlot pinot noir chardonnay sauvignon blanc pinot grigio

LA MARCA PROSECCO ... 10



## HAPPY HOUR

3 PM - 6 PM MON - FRIDAY  
3 PM - CLOSE SUNDAY

ASK A FRIENDLY SERVER OR BARTENDER FOR MORE  
DETAILS ON ALL THE TASTY SECRETS TO MAKE THESE  
HOURS EVEN MORE HAPPY.

### LET US CATER YOUR NEXT EVENT!

816-601-0444 @BURNTENDBBQ BURNTENDBBQ.COM/CATERING

We source from real people and small businesses wherever possible to contribute to the world around us. We also love to have a damn good time, so you'll find amazing drinks, bourbons and whiskeys ready to enjoy.