

BURNT END BBQ

CROWN CENTER



SNACKIN'

BURNT END NACHOS chopped burnt ends, queso, pico, lime crema, jalapeño, cilantro, and colby jack cheese	14.95
ONION RINGS crispy onion rings and BBQ aioli	7.95
FRIED CORNBREAD BITES served with whipped honey butter	5.95
CHICKEN TENDERS breaded tenders, crinkle fries, and honey mustard	13.95
QUESADILLA choice of chicken or pork, pico de gallo, fire roasted salsa, lime crema	9.95
CHIPS AND QUESO and served with fire roasted salsa, tortilla chips, queso dip, and pico de gallo	8.95

SAMMICHES

SERVED WITH CRISPY FRIES GLUTEN FREE BUN +\$2

PORKINATOR pulled pork, smoked ham, hickory bacon, and pepper jack cheese on a brioche bun	14.95
CHICKEN PHILLY smoked chicken, peppers, onions, and provolone cheese on a hoagie bun with a side of queso	13.95
BRISKET FRENCH DIP sliced brisket, horseradish cream, swiss cheese, and caramelized onions on a hoagie bun with a side of au jus	16.95
BEEF ON BUN choice of burnt ends or brisket served on a brioche bun	15.95
EL CHOPPO chopped beef, pulled pork, BBQ sauce, provolone cheese, onion straws on a hoagie bun	14.95
THE FRISKY FRANK beef & pork jalapeño sausage, caramelized onions & peppers, on a hoagie bun	12.95
MEAT ON A BUN* choice of turkey, pulled pork, smoked chicken, sausage, chopped beef, or pork burnt ends	13.95

BOWLS

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

(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

BACON SMASHBURGER* fresh, local beef patty, crispy bacon, American cheese, lettuce, tomato, onion and pickle on a brioche bun	14.00
DOUBLE SMASHBURGER* two fresh, local beef patties, American cheese, lettuce, tomato, onion and pickle on a brioche bun	16.00
MONSTER SMASH BBQ BURGER* two fresh, local beef patties, pulled pork, chopped beef, American cheese, lettuce, tomato, onion and pickle on a brioche bun	21.50
add bacon to any burger + \$1 sub plant-based patty for \$4	



SWEET TREATS

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

DELICIOUS SIDES 4.95

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

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

ONE MEAT PLATTER with two sides	21.00	THE WHOLE HOG pulled pork, pork burnt ends, jalapeño sausage, and 2 ribs	25.95
TWO MEAT PLATTER choice of two sides	26.00	ST LOUIS RIB PLATTER 1/2 slab & two sides	26.95

SMOKEHOUSE MEATS

PRICES BY THE 1/2 LB

PRICES BY THE 1/2 LB

\$15

PORK BURNT ENDS
PULLED CHICKEN
PULLED PORK

SMOKED SAUSAGE \$8
one sausage link per order

SMOKED TURKEY \$15

ST. LOUIS RIBS 1/2 RACK \$22

CHOPPED BEEF \$17

\$18

BEEF BURNT ENDS
BEEF BRISKET



*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, tangueray 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

- 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. HAZY IPA

5.50
- 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
- ROTATING SEASONAL

6.00

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
- BOULEVARD TANK 7

6.00
- BOULVARD PALE ALE

6.00
- GUINNESS PUB DRAUGHT 14.9 OZ PORTER/BROWN/STOUT

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

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
- by the glass

\$8

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.

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.

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