

Roaming Free BBQ

Menu

Meats

All of our meats are slow smoked with a blend of woods including hickory, pecan, apple and maple.

Brisket—slow smoked with a bite. Dry rubbed with our brisket mix, just a hint of heat and the perfect pull.

Pulled Pork—slow smoked with a brown sugar rub. If you need sauce, we didn't do our job!

Turkey—perfectly moist smoked, sliced turkey breast. With our sweet rub, this is a total winner.

Chicken Quarters—Dry marinated chicken quarters grilled in our sweet or spicy rub.

Spare Ribs—4, 8 or 12 ribs with our sweet rub bringing out the natural sweetness of the pork.

Specialty Meats

Keep a look out for our specials such as:

Orange Chicken - brined in orange juice and browned onions infused with duck fat finished with our glaze

Dry Mole rub—a rub inspired by the deep flavors of a Mexican Mole on ribs, or chicken

Smoked Coffee and rosemary infused baby-back ribs finished with our coffee glaze

Slow smoked leg of lamb—A simple dry rub then slowly smoked over pecan wood

On a cold day, we may even bring out our New Mexican Green Chili! Stewed pork in a tomatillo broth.

Sides

Smoked Mac and Cheese—A mix of smoked cheeses then baked on the smoker.

Coleslaw—homemade coleslaw both creamy and crisp.

Traditional potato salad

Island style Black Beans—No baked beans for us! We take the flavors of Spanish chorizo, bacon, sofrito and our blend of spices bringing you beans rated as "better than a Cuban Grand-mother's"



Brisket, pulled pork, black beans, coleslaw, Jack and Jose sauces