SHAREABLES & APPS

PER PERSON

TEXAS I WINNES	Ψ
double wrapped bacon jalapenos stuffed with smoked	
cream cheese, brisket and cheddar, glazed with BBQ in	
the smoker, showered with golden pork dust, and	

scallions

SMOKED WINGS

pit smoked, dusted with Dotty Lou's BBQ Sweet Heat rub, served with celery and blue cheese, your choice of wing flavors: Spicy BBQ, , Tangy Mustard BBQ, Pineapple BBQ, DLBBQ OG Red BBQ, Buffalo

CAULIFLOWER BURNT ENDS

low and slow smoked cauliflower, our signature Sweet Heat BBQ rub, coal finished, served with a side of mustard BBQ sauce

ESQUITES

fire roasted corn off the cob, scallions, red peppers, jalapeno, Cotja cheese, mayo, sour cream, lime, hot sauce, chile powder, served warm with corn tortilla chips

TRIO OF DIPS & CHIPS

house made Pico de Gallo, Salsa Verde and guacamole served with fried tortilla chips

BRISKET QUESATACOS

chopped brisket, melty cheese, pico de gallo, cilantro, crispy corn flour tortilla, and our birria style consomme for dippin'

CHORIZO DEVILED EGGS

farm fresh eggs, house chorizo crumble, Dijon, sherry, roasted red pepper, cilantro

CORNBREAD & AGAVE BUTTER

sweet cornbread cake served with a whipped agave butter infused with Mexican vanilla bean and cinnamon.

SAUCES & EXTRAS

(BY THE PINT)

DLBBQ OG RED BBQ	\$8
TANGY MUSTARD BBQ	\$8
PINEAPPLE MEZCAL BBQ	\$10
SEASONAL PICKLES	MKT

BEVERAGES

(BY THE GALLON)

WATERMELON A	AGUA FRESCA	\$25
COUNTRY STYL	E LEMONADE	\$25
ICED TEA SWEE	T OR UNSWEET	\$20



CATERING BBQ MENU

PER PERSON

\$9

\$6

\$6

\$5

\$10

\$6

\$6

DLBBQ BYO SLIDERS

\$18

your choice of two DLBBQ Comfort-Que mains served family style with coleslaw, chefs choice of pickles, sauce and potato slider buns

Sandwich Plan Choices: pulled pork, smoked cauliflower, pulled chicken, +\$1 chopped Brisket, +\$1 sliced brisket, +\$1 sliced pork bellu, *add a side if you'd like!

DLBBQ BYO TACO BAR

\$23

your choice of two DLBBQ Comfort-Que mains served family style with pico de gallo, salsa verde, pickled red onion, cowbow candy, jalapeno cilantro sauce, shredded cheddar and monterey blend, lettuce, esquites, guacomole, limes and served with corn -flour tortillas Taco Plan Choices: pulled pork, smoked cauliflower, pulled chicken, +\$1 chopped Brisket, +\$1 barbacao lamb, +\$1 Cracklin' Pork belly, +\$1 sliced pork belly *add a side if you'd like!*

DLBBQ CUSTOM COMBO \$28

Your choice of two DLBBQ Comfort Que mains, served with two sides, chefs choice of pickles, served with cornbread.

Custom-Que Choices: pulled Pork, smoked cauliflower, pulled chicken, +\$3 DLBBQ pork ribs +\$1 chopped brisket, +\$2 sliced brisket, +\$1 sliced pork belly, +\$2 Burnt Ends, additional meats listed under A La Carte *Add additional meats and sides for an extra charge*

NEW-SCHOOL COMFORT-QUE A LA CARTE

MEATS

(BY THE POUND) **PULLED PORK** \$20 BARBACAO LAMB \$30 SMOKED CHICKEN HALF (EA) \$18 PULLED CHICKEN \$20 SMOKED WINGS \$17 SMOKED CAULIFLOWER \$15 CHOPPED BRISKET \$32 **BRISKET BURNT ENDS** \$34 SLICED TEXAS BRISKET \$32 ST. LOUIS STYLE RIBS (RACK) \$33 SLICED PORK BELLY \$32 PORK BELLY BURNT ENDS \$34 CRACKLIN' PORK BELLY \$32 SEASONAL FISH MKT

SHAREABLES

(BY THE TRAY)

(DI THE HAT)	
TEXAS TWINKIES (12)	\$60
HOUSE SALSAS & CHIPS	\$30
ESQUITES	\$40
BBQ QUESATACOS (12)	\$60
CHORIZO DEVILED EGGS (12)	\$30
GUACOMOLE & CHIPS	\$40
CORNBREAD (20)	\$30

SIDES

(BY THE TRAY)

MIMI'S COLESLAW	\$40
LOADED POTATO SALAD	\$45
CUCUMBER SALAD	\$45
CLASSIC MAC	\$50
SWEET N SPICY COLLARD GREENS	\$50
PIT BEANS W/PORK	\$50
CANDIED YAMS	\$45
GARLIC SMASH POTATOES	\$45
SMOKY CREAM CORN	\$45
FIRE ROASTED GREEN BEANS	\$45

SWEETS

(BY THE TRAY)

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SLICED WATERMEL	.ON	\$15
TRES LECHES CAKE		\$40
SEASONAL WHOOP	PIE PIES (10)	\$40
BANANA BOURBON	N TOFFEE SWIRL	\$45
GOOEY FUDGE BRO	DWNIE	\$45



TYPES OF SERVICES

PICK UP

come to our kitchen and pick up the food at specified time.

DELIVERY

we'll come to you and drop the food off at a specified time.

DROP N SERVE

we'll come to you the DLBBQ way, buffet & family style set up.

Whole Hog & Chefs Table

A completely custom menu to fit your needs, a curated dinner from pit to plate.

Contact:

Email: dottylousbbq@gmail.com

Phone: (518)-618-2850

Website: dottylousbbq.com