

ASK ABOUT  
OUR HOMEMADE  
**DESSERTS**



MAKE SURE  
TO VISIT OUR  
**GIFT SHOP**

## APPS & SNACKS

**LOADED TOTS**  
"TONCHO'S" QUESO, PULLED PORK, ROASTED CORN PICO, COTIJA CHEESE, PICKLED ONIONS  
14

**PORK BELLY BURNT ENDS**  
MAPLE GLAZED PORK BELLY, SLOW SMOKED, AND FLASH FRIED  
17

**BBQ BOILED PEANUTS**  
BUCKET OF FRESH LOCAL PEANUTS, COOKED WITH OUR HOUSE BBQ SEASONING  
13

**SMOKEHOUSE WINGS**  
BBQ OR JERK, WITH ALABAMA WHITE SAUCE  
16

**BRISKET MAC-N-CHEESE**  
CREAMY SMOKED GOUDA MAC TOPPED WITH BRISKET, ROASTED CORN PICO  
18

**CANDIED BACON**  
BROWN SUGAR CARAMELIZED APPLEWOOD SMOKED BACON  
15

## BEACH BBQ

	1/4 LB	1/2 LB	FULL LB	ST. LOUIS RIBS	BBQ CHICKEN THIGHS
PULLED PORK	8	15	27	HALF RACK 19	SINGLE THIGH 10
SLICED TURKEY	9	16	28	FULL RACK 35	
BRISKET SLICED/CHOPPED	10	18	32	SAUSAGE LINKS	
				HOUSE 13	
				FEATURED 25	

ALL OUR MEATS ARE SMOKED DAILY IN ONE OF OUR TWO 1,000 POUND CAPACITY PITS, USING LOCALLY SOURCED, SEASONED OAK. SOME OF OUR MEATS TAKE UP TO 16 HOURS TO SMOKE, AND ON OCCASION, WE MAY RUN SHORT. SO DINE OFTEN AND EARLY!

## HANDHELDS SERVED WITH TOTS

**TEXAS BRISKET SANDWICH**  
CHOPPED BRISKET, LOCAL LAGER CARAMELIZED ONIONS, CHEDDAR, MESQUITE BBQ AIOLI ON JALAPEÑO TEXAS TOAST  
18

**CAROLINA PORK SANDWICH**  
PULLED PORK, HOUSE BRINED PICKLES, COLESLAW, ONION STRAWS, DRIZZLED WITH OUR HOMEMADE CAROLINA BBQ SAUCE  
16

**WATER PIG CLUB**  
TURKEY, BACON, SWISS, MAYO, TOMATO, AND LEAF LETTUCE ON JALAPEÑO BREAD  
17

**BBQ PORK CARNITAS TACOS**  
TWO (2) SLOW SMOKED PORK, COLESLAW, CRISPY ONIONS, SHREDDED CHEDDAR CHEESE, CHIPOTLE LIME AIOLI  
15

**BBQ BURGER**  
HALF-POUND CHAR-GRILLED BURGER, CHEDDAR, BACON, PULLED PORK, ONION STRAWS, BBQ SAUCE DRIZZLE  
28

**SMASH BURGER**  
HOUSE-GROUND BEEF PATTIES, MESQUITE AIOLI, CHEDDAR CHEESE  
18

**BRISKET BARBACOA TACOS**  
TWO (2) TRADITIONAL STREET TACO TOPPED WITH DICED ONION AND CILANTRO SERVED WITH A LIME WEDGE  
17

## SPUDS & GREENS

**BBQ LOADED POTATOES**  
BUTTER, SOUR CREAM, CHEDDAR CHEESE, BACON BITS  
12

ADD PULLED PORK 7  
ADD BRISKET 9  
(PROTEIN ADDITIONS ADD DRIZZLE OF HOUSE BBQ SAUCE)

**WATERMELON FETA**  
SPRING MIX, DICED WATERMELON, FETA, RED ONION, CUCUMBER, WATERMELON RADISH, WITH A BALSAMIC VINAIGRETTE  
13

**PITMASTER COBB**  
SPRING MIX, DICED TOMATO, ONION, SHREDDED CHEESE, CHOPPED EGG, ROASTED CORN PICO, ONION STRAWS, TURKEY, BACON, WITH A MESQUITE RANCH  
16

## SIDES

COLESLAW	4
POTATO SALAD	4
SEASONED TOTS	6
COLLARD GREENS	6
BBQ BAKED BEANS	5
MAC AND CHEESE	7
STREET CORN	7
BBQ SEASONED CRACKLINS	10

ASK YOUR SERVER ABOUT  
**THE MEAT TSUNAMI CHALLENGE**



# COCKTAIL MENU

**3 LITTLE PIGS BUCKET**  
COCONUT, MANGO, AND  
PINEAPPLE RUMS, ORANGE,  
PINEAPPLE AND CRANBERRY  
JUICE IN A 32 OZ BUCKET  
16

**PIG BERRY MARGARITA**  
TEQUILA, STRAWBERRY PURÉE,  
SOUR MIX, SUGAR RIM  
12

**SUNSET PIG MARGARITA**  
TEQUILA, TRIPLE SEC,  
COCONUT PUREE, SOUR MIX,  
FRESH PINEAPPLE  
12

**TIPSY PIG**  
DON Q 7YR RESERVA, BACON  
BROWN SUGAR SIMPLE SYRUP,  
BITTERS, ORANGE ZEST  
15

**BBQ BLOODY MARY**  
VODKA, BBQ SAUCE, LOCAL  
BLOODY MIX, PICKLED OKRA,  
OLIVES, BACON  
12

**BLUE ANGELS LEMONADE**  
BLUEBERRY VODKA, LEMONADE,  
BLUE CURAÇAO  
12

**HOG RUNNER**  
DON Q RUM, BLACKBERRY &  
BANANA LIQUEUR, ORANGE AND  
PINEAPPLE JUICE, GRENADINE  
15

## BEER

**CANNED BEER**  
12 OZ | 6  
BUDWEISER  
COORS LIGHT  
CORONA LIGHT  
YUENGLING  
12 OZ | 7  
BLUE MOON  
CORONA

**SIGNATURE DRAFTS**  
16 OZ | 9

CITRA SPIN IPA (6.5%)  
PERFECT PLAIN BREWING CO.  
ROTATING LOCAL BREW  
RIPTIDE AMBER (5.4%)  
PENSACOLA BAY BREWERY

**DOMESTIC DRAFTS**  
16 OZ | 7  
BUD LIGHT  
MICHELOB ULTRA  
MILLER LITE

## HIGH NOON SELTZERS

12 OZ | 6  
PEACH  
PINEAPPLE  
WATERMELON  
LEMON

## FROZEN DRINKS

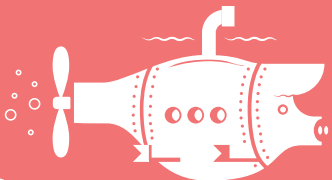
ADD A FLOATER +3  
151 - SKREWBALL

**BUSHWACKER**  
RUM, COFFEE, & CHOCOLATE  
LIQUEUR, VANILLA ICE  
CREAM, CHOCOLATE SYRUP  
12

PINA COLADA | 12  
STRAWBERRY DAQUIRI | 12  
ROTATING FROZEN  
SPECIALTY COCKTAIL | 12

**NON-ALCOHOLIC**  
\$8 OR \$10 SOUVENIR  
YARD CUP

PENSACOLA BEACH



**WATER PIG**  
BBQ



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