PULLED PORK • CHICKEN • BRISKET

PROJECT BBQ

SMALL BITES

SMOKED GOUDA MAC BITS $15
Smoked, battered, and fried creaminess of macaroni and gouda cheese

SMOKED SAUSAGE SLIDERS ★ $12
(2) Two sliders smothered in a BBQ sauce, coleslaw

ELOTE GF $11
Traditional Mexican street corn on the cob

SANDWICHES

All sandwiches are served with crinkle fries

BRISKET ★ $23
Smoked and soaked in flavorful au jus, served with sautéed diced onions, topped with aioli and BBQ sauce on a hoagie roll

PULLED PORK $18
Smothered in BBQ sauce, topped with french onions on a toasted brioche bun

BBQ CHICKEN PHILLY $19
Grilled chicken thigh mix, with a mix of peppers & onions medley on a hoagie roll, provolone cheese

ITALIAN SAUSAGE $15
Grilled Italian sausage on a hoagie roll with peppers, pickle spear, onions & aioli

BACON WRAPPED HOTTIE $15
Beef hot link, bacon, caramelized onions, spicy aioli, fried onions, hoagie roll

SPORTSBOOK FAVORITES

BBQ CHICKEN FLATBREAD ★ ♥ $22
Grilled chicken and balsamic onions topped with a BBQ drizzle, mozzarella cheese

"HOT HONEY" PEPPERONI FLATBREAD $22
Smoked sausage and pepperoni hit with a hot honey drizzle, topped with ricotta cheese, mozzarella cheese

CHICKEN TACOS & ELOTE COMBO $20
(3) Chicken tacos on corn tortillas topped with Onion/Cilantro blend, cotija cheese, cilantro lime crema, Elote in a cup

PITMASTER'S SAUSAGE TRIO $27
Served with Crinkle Fries
Chef Cut - Italian Sausage(topped w/ onion & peppers) Bacon Wrapped Hot link (dipped in BBQ sauce) and Caramelized Smoke Sausage, Rolls

BREAKFAST 8AM - 12PM

Served with nickel hashbrowns

BREAKFAST SANDWICHES $15

BACON, EGG AND CHEESE
On a lightly toasted white bread

HAM, EGG AND CHEESE
On a lightly toasted white bread

BREAKFAST BURRITO $15
Breakfast sausage, eggs, hashbrowns, onion and cheese

CHARCUTERIE SAT - SUN ONLY

While supples last

CUP	$15	SMALL	$25
MEDIUM	$50	LARGE	$175

SIGNATURE ITEMS

SMOKED BBQ RIBS GF $25
Served with rib-tip baked beans or coleslaw

FILET MIGNON STEAK KABOBS GF $25
Grilled to perfection with mushrooms, tomato, squash and peppers, served with dipping sauce

BBQ PORK BELLY MAC N CHEESE ★ $17
Made to order, creamy cheesy elbow noodles topped with diced caramelized BBQ pork belly

SIDES

SPICY RIB-TIP BAKED BEANS GF ★	$8
CRINKLE FRIES GF	$7
MAC & CHEESE	$10
COLESLAW GF	$6
ELOTE-IN-A-CUP GF	$10
BAG OF BBQ CHIPS	$4

DESSERTS

PEACH COBBLER ★ $10
Southern-made peach cobbler topped with vanilla ice cream

CARAMEL FILLED CHURRO	$7
RICE CRISPIES	$4
CHOCOLATE CHIP COOKIE	$4



DINNER FOR TWO OR ONE HUNGRY GUEST SAMPLER PLATTER

$55

Served with

SLICED BRISKET	SMOKED SAUSAGE	TWO ROLLS
TWO RIBS	RIB-TIP BAKE BEANS	CRINKLE FRIES
PULLED PORK	PICKLES AND ONIONS	COLESLAW
GRILLED CHICKEN		

★ HIGHLY RECOMMENDED ♥ VITAL VEGAS FAVORITE GF GLUTEN-FREE

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PLATTER OPTIONS



PRETZEL BITE PLATTER
$100
Pretzel bites served with mustard and cheese



ULTIMATE SANDWICH PLATTER
$175
Pork, Chicken, Brisket and Italian sausage sandwiches served with crinkle fries



FILET MIGNON KABOB PLATTER
$200
Filet Mignon kabobs served over crinkle fries



RIB PLATTER
$225
3 racks of ribs served with crinkle fries



GAME-TIME PLATTER
$350
Tomahawk steak served with crinkle fries, rolls, baked beans, and coleslaw

PULLED PORK • CHICKEN • BRISKET

PROJECT BBQ

BUILD YOUR PLATE OPTIONS



2 MEAT PLATE

$22 per person

2 MEATS • 2 SIDES • 1 DESSERT

3 MEAT PLATE

$27 per person

3 MEATS • 2 SIDES • 1 DESSERT

4 MEAT PLATE

$35 per person

4 MEATS • 2 SIDES • 1 DESSERT

MEAT SELECTIONS

BBQ CHICKEN
PULLED PORK
SMOKED SAUSAGE
RIBS ($3 UPCHARGE)
SMOKED BRISKET ($4 UPCHARGE)

SIDE SELECTIONS

MAC & CHEESE
BBQ BEANS
COLESLAW
CORN
ROLLS

DESSERT SELECTIONS

CHOCOLATE CHIP COOKIE
RICE KRISPY TREAT
PEACH COBBLER WITH VANILLA ICE CREAM ($6 UPCHARGE)