



## Smoked Meats - by the 1/4 lb, 1/2 lb & Pound

Slow Smoked **Beef Brisket** **\$17#**  
Kahlua Style **Pulled Pork** **\$14#**  
Salt and Pepper **Beef Short Rib** **\$16#**  
Hot Smoked Brown Sugar Cured **Turkey Breast** **\$16#**

Smoked Organic **Chicken** - Whole or Half **\$10/\$7**  
Beef & Pork **Sausage Link** Regular or Jalapeño **\$5**  
St. Louis Style **Pork Spare Ribs** **\$16#**

## Specialties

- 1 -** Slow **Smoked Brisket** Sandwich Pickles & Onions **\$9**  
**“Texas Style” - Caramelized Onion & Jalapeño +\$1**
- 2 -** **Chopped Beef Brisket Tacos (2) on House Made Tortilla** with Pico de Gallo **\$8 “Loaded” with Pinto Beans & Caramelized Jalapeño +\$1**
- 3 -** **Kahlua Style Pulled Pork** with Coleslaw on Sweet Roll **or** Steamed Rice **“Hawaiian Style” \$9**
- 4 -** **Smoked Turkey** on Poppyseed Bun with Cranberry Mustard & Pickled Red Onion **\$8**
- 5 -** **Smoked Salmon** on Rye with Sprouts, Avocado, Cucumbers & Horseradish Aioli **\$10**
- 6 -** **Crispy Shrimp Po’Boy** with Coleslaw, Roasted Onions & Creole Aioli **\$10**
- 7 -** **Grilled Gulf Oysters** on Half Shell with Worcestershire Butter 1/2 Dozen **\$13**
- 8 -** **Twice Baked Potato** Stuffed with Brisket, Cheddar Cheese, Sour Cream, Green Onion **\$9**

- 9 -** Iceberg **Wedge** or **Organic Greens** with Tomatoes, Cucumbers, Carrots, Red Onion & Choice of Dressing **\$7**
- 10 -** **The “Hoss”** Smoked Sausage Link on Toasted Roll with Spicy Mustard & Sauerkraut **\$9**
- 11 -** **Texas Meat Co. Plate - Choice of: Brisket, Pork, Turkey, Sausage, 1/4 Chicken**  
2 Meats & 2 Standard Sides **\$11.00** (White Meat **+.50**)
- 12 -** **Brisket Nachos** with Pinto Beans, Pepper Jack Cheese, Pico de Gallo, Green Onion **\$8**

**All Sandwiches are Served with Our House Made Potato Chips**

**\*Ask About Our Daily Specials\***

**Tuesday, Wednesday, Thursday Senior Plate**  
**4:00pm- 8:00pm**  
**\$9 Includes 3 meats, 3 sides & Medium Drink**

**House Made Tortillas!**

**Daily Desserts \$2**

### Sides - Individual/Pint/Quart

Grilled Corn on the Cob with Ancho Butter **\$3 Dressed with Parmesan Cheese, Aioli & Lime \$4**  
Baked Potato **\$4**  
Fried Pig Tails **Curly Fries \$3**  
Fried Pickles with Celery Sticks **\$5**  
Pinto Beans **\$3/\$5/\$7**  
Warm German Style Potato Salad **\$3/\$5/\$7**  
Cabbage Slaw with Cider Vinegar **\$3/\$5/\$7**  
Stewed Squash, Tomato & Collard Greens **\$3/\$5/\$7**  
Pepper Jack Mac-N-Cheese **\$3/\$5/\$7**  
Stewed Green Beans with Tomato & Onion **\$3/\$5/\$7**  
House Made Tortillas  
1/2 Dozen **\$3** 1 Dozen **\$6**

### Daily Specials \$10 Includes Regular Drink

- Tuesday- Rustic Stew** with Smoked Pork, Red Chiles, Hominy, Onion, Carrot, Chopped Cabbage & Lime
- Wednesday - Trio of Sliders:** Pulled Pork, Chopped Brisket, Smoked Turkey & Ranch Chips
- Thursday - Turkey Pastrami Rueben** with Sauerkraut, Swiss Cheese, Russian Dressing on Pumpernickel with House Made Chips
- Friday - Corn Meal Crusted Catfish** with Hush Puppies, Slaw & House Made Tartar Sauce
- Saturday - Brisket Quesadilla** with Roasted onion, Bell Pepper, Queso & Guacamole
- Sunday - Smoked Barbocoa** “Huevos Rancheros” with Fried Eggs, Green Chile Sauce, Crispy Corn Tortilla & Queso Fresco

### **Drinks**

Fountain/Tea **\$1.50/\$2.75**  
Bottled Drinks **\$2.75**

### **Beer/Wine/Margarita**

Lone Star Draft **\$2.50**

Shiner **\$3.00**

Bottled Beer Domestic/Import **\$2.75/\$3.75**

Wine by the Can **\$4.00**

Margarita Frozen or Rocks el *Jimador* Tequilla **\$6.00**

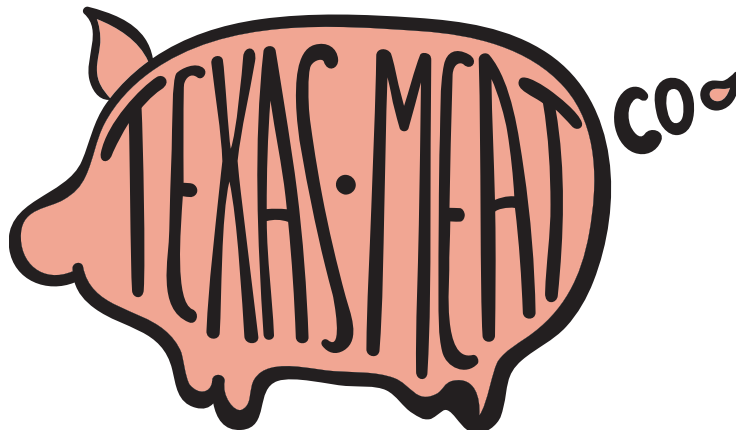
## **ICE- COLD BEVERAGES**

### **SHINER & LONE STAR ON DRAFT**

### ***BOTTLED BEER* - DAILY SELECTION**

### **EL JIMADOR TEQUILLA *MARGARITAS* FROZEN OR ON THE ROCKS**

### ***WINE SPRITZERS, HOUSE WINE SELECTION***



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