

**CATERING &
PRIVATE PARTIES**
INFO@FERRISWHEELERS.COM



STARTERS

- BRISKET QUESO**\$10
Served with fresh pico de gallo and tortilla chips
- LOADED QUESO**\$13
Smoked brisket, guacamole, sour cream, fresh pico de gallo
- CHIPS & SALSA**\$6
Made from scratch and served with tortilla chips
- WAFFLE FRY NACHOS**\$13
Queso, smoked brisket, pico de gallo
- FRIED PICKLES**\$8
Fried spears served with Texas Gold & ranch
- SAUSAGE CORN DOGS**\$10
2 jalapeño cheddar links
- SMOKED WINGS**\$15
Choice of dry rub, spicy BBQ or buffalo
- CAESAR SALAD**\$7
Chopped romaine lettuce, parmesan, croutons
Add smoked turkey \$5
- HOUSE SALAD**\$7
Choice of ranch or champagne vinaigrette
Add smoked turkey \$5

SMOKED MEATS SERVED BY THE 1/2 LB

- BRISKET**\$14
USDA prime black angus
- PULLED PORK**\$12
Slow smoked pork shoulder with house BBQ sauce
- TURKEY BREAST**\$14
House rub, smoked and spritzed to perfection
- SAUSAGE**\$14
Brisket/Pork blend with jalapeño & cheddar
- TEXAS SPARE RIBS**\$14
Traditionally smoked with salt & pepper

2 MEAT SPECIAL \$17
Choice of 2 1/4 pound meats with 1 side
Substitute ribs for +\$5

LOADED BAKED POTATO \$12
Butter, Cheese, Sour Cream, Bacon, Chives
Choice of Brisket or Pulled Pork

THE TEXAS TRINITY \$26
Brisket, 2 smoked spare ribs
1 sausage link and your choice of 1 side

FULL RIDE \$72
1/2 pound of all smoked meats
with your choice of 2 sides served family style
Feeds 4-6 people

BACKYARD & BBQ

SANDWICHES

INCLUDES CHOICE OF 1 SIDE

- CHOPPED BRISKET**\$14
USDA prime black angus with house BBQ sauce
- PULLED PORK**\$12
Slow smoked pork shoulder topped with jalapeño
bacon slaw and house BBQ sauce
- SMOKED TURKEY**\$14
Lettuce, tomato with Texas gold BBQ sauce
- TRY IT FRIED** - with slaw, pickles
& Texas gold BBQ sauce + \$2
- TURKEY WRAP**\$14
Lettuce, cheddar, bacon, jalapeño bacon slaw
with ranch
- THE DAY OFF**\$17
Chopped brisket, sausage, pulled pork,
jalapeño bacon slaw, pickles, with hot BBQ sauce

SIDES

- COLE SLAW**\$5
Jalapeño, bacon
- FRIED OKRA**\$5
House battered and served with Texas Gold BBQ
- WAFFLE FRIES**\$5
House seasoning
- BBQ MAC & CHEESE**\$5
3 cheese blend topped with BBQ chips
- CAMPFIRE BEANS**\$5
Simmered with chopped meats, caramelized onions, beer & blended spices
- POTATO SALAD**\$5
Mustard blend, celery, onion, house made relish,
a touch of Texas spice and tradition
- GREEN BEANS**\$5
Bacon, caramelized onions & blended spices
- ELOTES**\$5
Fire roasted corn, crema, chili powder, cotija cheese

BBQ SAUCES

- HOUSE**
Tomato-based with touches of sweet/spice and vinegar
- HOT**
Our house BBQ with a hint of kick!
- CAROLINA**
Mustard-based sauce kissed with honey and vinegar
- TEXAS GOLD**
Mustard blend sauce with a great finish and a nice kick!

DESSERTS

- PEACH COBBLER**\$8
With vanilla ice cream & cinnamon drizzle
- BANANA PUDDING**\$6
Just like your mama made it!
- HOMEMADE COOKIES**\$2

MENU BY
PITMASTER / CRAIG RIGTRUP