



# SOUTHERN OREGON BARBEQUE

Memphis Style BBQ Pit

@RYR Golf Course (541) 591-4784

**Pulled Pork Sandwich or Plate \$15**

served with choice of house made side

**Beef Brisket Sandwich or Plate \$18**

served with choice of house made side

**Baby Back Rib Plate \$22**

4 bones served with choice of house made side & dinner roll

**RIBS ONLY: half slab \$24 - full slab \$36**

## BBQ Nachos

Pork \$12 - Brisket \$15

Yellow corn chips, Nacho cheese sauce, Signature pulled pork, House BBQ Sauce, and topped with creamy slaw & Fresh Jalapenos

## Wraps & Breakfast

**Santa Maria Chicken \$13**

Santa Maria Style Smoked Chicken Breast with Mayonnaise, lettuce, Tomatoes, and smoked cheddar cheese. Substitute Beef Brisket add \$3

**Breakfast Burrito \$13**

eggs, fried red potatoes, pulled pork, smoked cheddar cheese, and BBQ sauce.

**Breakfast Sandwich \$10**

Toaster Biscuit loaded with sausage patty, smoked cheddar cheese skirt and a scrambled egg

### MEATS BY THE POUND:

**PULLED PORK \$26/LB - BEEF BRISKET \$30/LB**  
1 POUND MINIMUM, INCLUDES 8 OZ. HOUSE BBQ SAUCE

**2 X 2 BBQ SAMPLER \$22**

Pick 2 Meats and 2 sides, roll, and BBQ sauce

**Out of Bounds Cheeseburger \$18**

Our blend of Chuck/Brisket/Pork Belly 1/3rd lb. Patty  
Locally Sourced Hand Made and NEVER FROZEN. Served on a Brioche Bun, with a Tillamook Smoked Cheddar Cheese Skirt, Lettuce, Tomato, Onions, Dill Pickles, and Mayonnaise. Served with Fries or choice of side.

**A LA CARTE SIDES / \$ 7 EACH**

Macaroni Salad - Potato Salad - Coleslaw

Pit Beans - Hand Cut Fries

\*all our meats are hickory-smoked, seasoned with our special dry rub, and complemented by our house BBQ sauce