

CATERING &
PRIVATE PARTIES
INFO@FERRISWHEELERS.COM



BACKYARD & BBQ

DAILY SPECIALS

- MON All You Can Eat \$25
- TUE Turkey Tuesday
- WED Burnt Ends
- THU Loaded BBQ Baked Potato
- FRI Brisket Pastrami(Plate or Reuben)
- SAT Fried Brisket & Mashed Potatoes
- SUN Smoked Fried Chicken

STARTERS

- BRISKET QUESO.....\$7
Served with Fresh Pico De Gallo & Tortilla Chips.
- LOADED QUESO\$12
Our House Queso, Loaded with Smoked Brisket, Guac, and Sour Cream.
- CHIPS & SALSA.....\$5
Made from Scratch & Served With Tortilla Chips.
- WAFFLE FRY NACHOS.....\$10
Queso, Smoked Brisket, Pico De Gallo on Waffle Fries!
- FRIED PICKLES\$6
Served with Texas Gold & Ranch.
- SAUSAGE CORN DOGS.....\$6
Jalapeño Cheddar Hot Link Battered and Fried.
Served with Texas Gold. 2 Per Order.
- HOUSE SALAD\$6
Choice of Ranch or Vinaigrette + \$5 for Smoked Turkey.
- SMOKED CHICKEN WINGS..... \$15
10 Pieces Of Smoked, Flash Fried, and Sauced Chicken Wings.
Choose from any Bbq Sauce, Dry Rub, or our Smoked Buffalo Sauce.

SANDWICHES

- INCLUDES CHOICE OF 1 SIDE
- CHOPPED BRISKET\$12
USDA Prime Grade, 100% Grass Fed.
Chopped and served with House BBQ Sauce.
- PULLED PORK..... \$9
Slow Smoked Pork Shoulder Topped with Jalapeno Bacon slaw and House BBQ Sauce.
- SMOKED TURKEY BREAST \$9
House Brined Turkey Breast, Lettuce, Pickles, Tomatoes with Texas Gold BBQ Sauce.
Get it Fried with Coleslaw, & Texas Gold + \$2
- TURKEY WRAP\$9
Smoked Turkey, Romaine Lettuce, Cheddar, Bacon, Slaw, Sealed in a Flour Tortilla with your Choice of Jalapeño Ranch or Any of the House Bbq Sauce.
- THE DAY OFF..... \$15
Chopped USDA Prime Brisket, Hot link, pulled pork, Jalapeño Bacon Slaw, Pickles, with Hot BBQ Sauce.

SMOKED MEATS SERVED BY THE 1/2 LB

- BRISKET\$12
USDA Prime Grade, 100% Grass Fed, No hormones, No antibiotics, all natural. Served Sliced.
- PULLED PORK.....\$9
Slow Smoked Pork Shoulder with House BBQ Sauce.
- TURKEY BREAST\$9
House Brined Turkey Breast.
- HOT LINK\$9
Brisket/Pork Shoulder Blend Stuffed with Jalapeño and Cheddar Cheese.
- BROWN SUGAR GLAZED RIBS\$12
Half Rack of St Louis cut Pork Spare Ribs smoked with Post Oak. Lightly Glazed with House BBQ Sauce.

TWO MEAT SPECIAL \$15
Choice of two meats and a side.
+\$4 if you order ribs as one of your meats.



THE FULL RIDE \$50
Sample platter of all our meats
served family style. Feeds 4-6 ppl.

SIDES

- COLE SLAW\$3
Jalapeño, Bacon.
- FRIED OKRA.....\$3
House Battered and Fried.
- WAFFLE FRIES.....\$3
Tossed in House Seasoning.
- BBQ MAC & CHEESE\$3
3 Cheese Blend Topped with BBQ Chips.
- BBQ BEANS\$3
Slow Smoked Pinto Beans, Caramelized Onions & House Bbq Sauce.
- POTATO SALAD\$3
Red Potatoes, Corn, Cilantro, Green Onion, Bell Pepper & Poblano.
- GREEN BEANS.....\$3
Bacon, Onions, Lightly Smoked & Cooked Slowly In House Bbq Sauce.
- MASHED POTATOES\$3
Classic Mashed Potatoes & Gravy
Loaded with Bacon, Chives, and Cheddar Cheese + \$2

DESSERTS

- HOUSE MADE PEACH COBBLER.... \$6
Just Like Your Mama Made it!
Topped with Vanilla Ice Cream.
- BANANA PUDDING \$4
Topped with Vanilla Wafers and Whip Cream.
- CHOCOLATE CHIP COOKIES \$1.5
Delicious Cookie Riddled with Chocolate Chunks.



MENU BY MICHAEL BOTT

CONCEPT BY
THIS AND THAT HOSPITALITY
Highfives  DIBS  tiny  
W E D O T H I S A N D T H A T . C O M