

MEAT

BY THE HALF LB

BRISKET \$18
Prime

PULLED PORK \$14

TURKEY \$14

SAUSAGE \$14
House or Jalapeño Cheddar

PORK RIBS \$14
Heritage Duroc

BY THE HALF BIRD

CHICKEN \$13

TORPEDOES
\$3²⁵ EACH

Bacon Wrapped Stuffed Jalapeño
BRISKET OR CHICKEN

SANDWICHES

BRISKET \$18
Onion, Pickle, House BBQ Sauce

PULLED PORK \$16
Coleslaw, Crispy Fried Onions, Carolina Sauce

SMOKED TURKEY CLUB \$17
Avocado, Pickled Red Onion, Havarti, Bacon,
Dressed Arugula

GRILLED CORN
ON THE COBB \$5
ELOTE STREET STYLE \$8

BREAD
CORNBREAD \$7
HOUSE ROLL \$1
or \$5 / Half Dozen

TEN 50 BBQ

FAMILY STYLE

No.1 FEEDS 3-4 PEOPLE
2 LBs Any Meat
3 Pints House Made Sides
4 Rolls

\$95

No.2 FEEDS 6-8 PEOPLE
4 LBs Any Meat
5 Pints House Made Sides
8 Rolls

\$180

**sub one side for Banana Pudding*

SPECIALS

TUES
PORK CHOP \$27

FRI
BURNT ENDS \$18
Half Lb.

SAT
BEEF RIB \$54

HOUSE MADE SIDES

S \$5

M \$9

L \$17

BRISKET BEANS

COLE SLAW

FIVE CHEESE MAC

POTATO SALAD

SEASONAL GREENS

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FRIED SIDES \$5

HANDCUT FRIES

ONION RINGS

FRIED OKRA

SALADS SUB BRISKET + \$6

RANCH CHICKEN SALAD \$18
Romaine, Smoked Chicken, Pepper Jack,
Egg, Bacon, Avocado, Campari Tomato,
& House Ranch

SUPER RICA SALAD \$18
Mixed Greens, Smoked Chicken, Avocado,
Grilled Corn, Cotija, Pickled Onion, Campari
Tomato, & Cilantro Lime Vinaigrette

SIDE SALAD \$5
Mixed Greens, Cucumber, Pickled Red
Onion, Grilled Corn, Campari Tomato.
Choice of House Ranch or Cilantro Lime
Vinaigrette

BAKED POTATO \$5
Butter, Sour Cream, Bacon, Cheddar, Chive
ADD BRISKET + \$10
ADD PORK + \$8

DESSERTS
KEY LIME PIE \$5
CHOCOLATE PIE \$5
BANANA PUDDING \$5

BEER

DRAFT

TEXAS RED AMBER ALE \$8
Rahr Brewing Co.
HALF LIFE HAZY IPA \$9
Manhattan Project Beer Co.
THE BIG GERMAN KOLSCH \$8
Rollertown Beerworks
HELL'S HALF MEXICAN LAGER \$8
Fort Brewery
PONY PILS GOLDEN LAGER \$8
Lakewood Brewing Co.
BLOOD & HONEY PALE ALE \$9
Revolver Brewing

BOTTLES

\$7 EACH
MILLER LITE
BUD LIGHT
MODELO ESPECIAL
SHINER BOCK
LONE STAR
MICHELOB ULTRA
HEINEKEN 0.0



ICED TEA
&
FOUNTAIN DRINKS
\$3⁵⁰

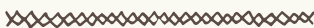
HAPPY HOUR

Monday to Friday
3 - 6 pm



\$2 OFF ANY BEER

**\$10 SIGNATURE COCKTAILS
& WINE BY THE GLASS**



SLIDERS \$10

Choice of Brisket or Pulled Pork

BRISKET QUESO \$8
With House Made Tortilla Chips

WINE

BOTTLE

ROSE \$35
Chateaux Elie Sumeire
SANCERRE \$45
La Garenne
CABERNET SAUVIGNON \$35
Ride & Ridden

GLASS \$14

CHARDONNAY PINOT NOIR
Diatom Ken Wright

CARAFE \$60

Serves 5 1/2 Glasses

CHARDONNAY PINOT NOIR
Diatom Ken Wright

COCKTAILS
\$14

TEN50 MARGARITA

Racho Mezcal, Fresh Lime,
Turbinado Simple Syrup

BLOOD ORANGE MULE

Tito's Vodka, Goslings Ginger Beer,
Blood Orange, Lime

THE BACK PORCH

Tito's Vodka, Paula Texas
Lemon Liqueur, Lemon Juice,
Cucumber, Jalapeño

SMOKED

OLD FASHIONED

Michter's Bourbon, Montenegro,
Cherry Wood

FROZEN

PALOMA

Hornitos Tequila, Cruzan
Mango Rum, Grapefruit, Lime

MARGARITA

Hornitos Tequila, Jalisco 1562
Orange Liqueur, Lime

\$14 Each