



Express Lunch

11am - 4pm
Monday - Friday

Happy Hour

3pm - 6pm
Monday - Friday

Family-Style Dinner

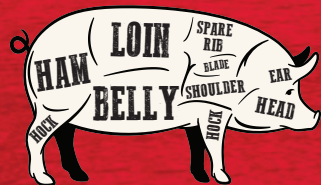
4pm - 10pm Daily

Late Night Eats

10pm - 11pm
Thursday - Saturday

Look for the smoke ring under the bark.

the pinkness is the result of Brother John's signature low and slow smoking process



STARTERS

• Buffalo Mac & Cheese Fritters | \$8
bleu cheese dip

Caesar | \$6
romaine, pecorino cheese, anchovies, sourdough croutons

•• Blistered Shishito Peppers | \$5
fresh lime & "tajin"

•• Deviled Eggs | \$6

Smoked Short Rib Fritters | \$8
purple mustard

• Iceberg Wedge | \$7
cherry tomato, bacon, chives, bleu cheese dressing

• Three Brisket or Pork Belly Tacos | \$8
salsa verde, pickled jalapeño & red onion, queso fresco

• Spiced Peel & Eat Shrimp | \$12
cocktail sauce, spicy mayonnaise

• Chipotle Chicken Wings | \$8
(or traditional buffalo)
bleu cheese or ranch dip

• The Hot Mess | \$7 / 13
sour cream, guacamole, burnt end pit beans, salsa verde, queso fresco, pulled pork, pickled jalapeño, tortilla chips

🌶️ SPICY 🌿 VEGETARIAN 🍷 GLUTEN FREE

FROM THE SMOKER

MARKET PRICE BY THE 1/2 POUND | SMOKED FRESH DAILY | AVAILABLE WHILE IT LASTS | TASTE IT BEFORE YOU SAUCE IT

St. Louis Ribs
half rack \$14 | full rack \$25

1/2 Chicken
Red Bird Farms \$12

Beef Brisket
\$10

Hot Links
\$11

Pulled Pork
\$8

Beef Short Rib
\$22 / lb

Pork Belly
\$14

Baby Back Ribs
half rack \$15 | full rack \$27

🍷 ALL MEAT - GLUTEN FREE

SIGNATURE SIDES

SMALL serves 1-2 • LARGE serves 2-4

• Mac & Cheese
S: \$5.50 | L: \$8.50

•• Mashed Potatoes
S: \$3.5 | L: \$6

•• Yukon Gold Potato Salad
S: \$3.5 | L: \$6

•• Buttered Green Beans
S: \$5 | L: \$8

• BroJo's French Fries / Tater Tots
S: \$3.5 | L: \$6

• Burnt End Pit Beans
traditional or sonoran-style
S: \$5 | L: \$8

•• House-made Drop Biscuits
honey butter
\$3 / 2 pieces

•• Cole Slaw
S: \$2.5 | L: \$4.5

• Southern Collard Greens
applewood-smoked bacon
S: \$5 | L: \$8

•• Firehouse Chili
Award Winning Recipe
S: \$5 | L: \$8

ENTREÉS & SANDWICHES

Buttermilk Fried Chicken | \$16
half chicken, mashed potatoes, pan gravy, buttered green beans (please allow 20 minutes for preparation)

Smoked Brisket Sandwich | \$10
potato brioche roll, pickle spear

Pulled Pork Sandwich | \$7
potato brioche roll, pickle spear, cole slaw

*The BroJo Burger | \$8
custom-blend ground beef, potato brioche roll, BroJo's sauce, cheddar or american cheese, lettuce, tomato, caramelized onions, pickle spear

•• Smoked Zucchini with Grilled Cauliflower Steak | \$12
roasted cherry tomatoes & red onion, tomato-oregano vinaigrette

Smoked Pork "Carnitas" for Two | \$22
hand-pulled applewood-smoked pork shoulder, salsa verde, salsa roja, sonoran-style burnt end pit beans, fresh tortillas, lime

• Pulled Pork Cobb Salad | \$13
romaine lettuce, cucumbers, cherry tomatoes, corn, avocado, bacon, hard-boiled egg, maytag bleu cheese crumbles

BEVERAGES

Coke, Diet Coke, Dr. Pepper, Diet Dr. Pepper, Sprite, Ginger Ale, Fruit Punch | \$2.50 | Craft Root Beer | \$3.25
Maya Iced Tea (Tropical Peach, Mint, or Black) | \$2.50 • Fresh Squeezed Lemonade, San Pellegrino | \$3

we strive to obtain sustainable agriculture and humanely raised, locally farmed meat | we serve Red Bird Farms chicken
*consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness



DESSERTS

BroJo's Bourbon Beignets | \$6
made fresh to order, lightly sugared, bourbon caramel dipping sauce

Warm Chocolate Brownie | \$7
topped with a scoop of *The Screamery* handcrafted ice cream

The Screamery

Handcrafted Ice Cream | \$4.5 / scoop
add craft root beer float | \$2

arizona's first & only ice cream pasteurizers, handcrafted using all natural ingredients including fresh milk from grass-fed cows
available flavors | flavor of the week, bacon & bourbon, almond joyous, butter pecan, vanilla bean, ghirardelli® chocolate

Individual-Sized Pies | \$4
made fresh daily, please ask server for today's selection
add a scoop of *The Screamery* ice cream | \$4.5

Piglet Sundae | \$8
"The Screamery" butter pecan ice cream, cinnamon chicharones, house cured candied bacon, topped with bourbon soaked cherries.

Kaiserchmarn | \$8
"the emperor's mishmash" - a bavarian dessert of caramelized shredded pancake, rum-soaked raisins, powdered sugar & blueberry dipping sauce

TAKE OUT OR DROP OFF

Place an order online by visiting brotherjohnsbq.com or call us at (520) 867-6787 we will prepare your order for pick up or for large orders we can also arrange to drop it off (with advanced notice)

HAVING A PARTY? WE HOST & CATER EVENTS

1801 North Stone Avenue, Tucson, AZ 85705 | brotherjohnsbq.com
TAKE OUT DINNER | (520) 867-6787