



Express Lunch

11am - 4pm
Monday - Friday

Happy Hour

3pm - 6pm
Monday - Friday

Family-Style Dinner

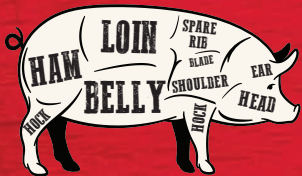
4pm - 10pm Daily

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



We strive to obtain sustainable agriculture and humanely raised, hormone & antibiotic free meats

STARTERS

🌶️ SPICY 🌿 VEGETARIAN 🍷 GLUTEN FREE

🍷 **Three Brisket or Pork Belly Tacos** | \$8
choice of salsa verde or salsa roja,
pickled jalapeño, red onion
& queso fresco

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

🍷 **Smoked Short Rib Fritters** | \$8
purple mustard

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

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

🍷 **Deviled Eggs** | \$6.5
add bacon crumbles | \$1

🍷 **Blistered Shishito Peppers** | \$6
fresh lime & "tajin"

🍷 **The Hot Mess** | \$7.5 / \$13.5
tortilla chips topped with pulled pork,
burnt end pit beans, salsa verde, queso
fresco, pickled jalapeños & sour cream

🍷 **Burnt End Nachos** | \$8.5
tortilla chips, spicy cheese sauce,
burnt ends, jalapeños & chives

🍷 **Fried Buffalo Cauliflower Florets** | \$6
bleu cheese or ranch dip

🍷 **Crispy Pork Belly Bites** | \$7
spicy peach compote

SALADS

RANCH, BLEU CHEESE, CILANTRO-LIME VINAIGRETTE OR BALSAMIC DRESSING | ADD A SIGNATURE MEAT \$5 | ADD SHRIMP \$7

🍷 **Chophouse Spinach Salad** | \$8
baby spinach, house-smoked bacon,
bleu cheese crumbles, candied pecans,
cranberry raisins, balsamic vinaigrette

🍷 **Shrimp & Avocado Salad** | \$12
fresh jumbo shrimp, avocado, cherry
tomatoes, diced red onion, cucumbers,
served on a bed of mixed greens,
cilantro-lime vinaigrette

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

🍷 **Pulled Pork Cobb Salad** | \$14
romaine lettuce, cucumber,
cherry tomatoes, corn, avocado,
bacon, hard-boiled egg,
bleu cheese crumbles

🍷 **Iceberg Wedge** | \$7
cherry tomatoes,
bacon, green onions,
bleu cheese dressing

🍷 **Buttermilk Fried Chicken Salad** | \$12
mixed greens, cucumbers, cherry tomatoes,
peppers, red onion, ranch dressing
(substitute smoked brisket, no charge)

🍷 **BroJo's House Salad** | \$7
mixed greens, cucumbers, cherry
tomatoes, peppers, red onion, corn,
tortilla crisps, cilantro-lime vinaigrette

SANDWICHES & BURGERS

ADD OUR SIGNATURE BOURBON BACON JAM TO ANY SANDWICH | \$0.75

ADD BROJO'S FRENCH FRIES OR YUKON GOLD POTATO SALAD \$3.5 | ASK SERVER FOR PRICING ON OTHER SIDES

Southern Fried Chicken Sandwich | \$10.5
BroJo's buttermilk fried chicken breast,
lettuce, tomato, pickles, potato brioche roll,
original or spicy buffalo

Pulled Pork Sandwich | \$8
cole slaw garnish, potato brioche roll,
pickle spear

***Ei Macho Burger** | \$12
custom-blend ground beef, cheddar
cheese, BroJo's extra spice bbq sauce,
fresh sliced jalapeño, guacamole,
chicharrónes, potato brioche roll

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

***The BroJo Burger** | \$9.5
custom-blend ground beef, BroJo's
sauce, cheddar or american cheese,
lettuce, tomato, caramelized onions,
potato brioche roll, pickle spear

***Moshe 3.0 Burger** | \$14
The BroJo burger topped with firehouse
chili and mac & cheese, inspired by our
web designer Moshe Treviño

Smoked Chicken Salad Sandwich | \$8
dijon mustard, granny smith apples,
celery, onion, potato brioche roll

Smokehouse Pastrami Sandwich | \$10
in-house cured and smoked brisket
pastrami, sliced warm and piled high on
rye bread, dijon mustard

***Bacon 3-Way Burger** | \$13
custom-blend ground beef, crispy bacon,
smoked pork belly, bourbon bacon jam,
cheddar cheese, lettuce, tomato, potato
brioche roll

BEVERAGES

16 oz PINTS FREE RE-FILLS ON SOFT DRINKS, LEMONADE AND ICED TEAS IN HOUSE

Coke, Diet Coke, Dr. Pepper, Diet Dr. Pepper, Sprite, Ginger Ale, Fruit Punch, Maya Iced Tea (Tropical Peach, Vanilla Mint, or Black) | \$2.75
Fresh Squeezed Lemonade, San Pellegrino Bottle | \$3 / Local Craft Draught Root Beer | \$3.5 16 oz / \$4.25 20 oz

we proudly serve Red Bird Farms chicken

*consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness



DINNER STARTERS, SALADS & SANDWICHES



**DON'T FORGET TO ORDER
YOUR 64oz GROWLER TO GO!**

choose from...
over 50 draught beers &
over 20 local craft options



growlers are so named for
the "growling" sound made
when opening them, which is
the result of escaping carbon
dioxide

CATERING

LET US CATER YOUR NEXT
EVENT FOR PARTIES
LARGE AND SMALL
pick it up or let us deliver

48 hour advance order
required
contact us for details &
availability

PRIVATE EVENTS

LET US HOST YOUR NEXT EVENT

WILDCAT ROOM

our completely private
dining room (seats up to 160)

BIERGARTEN

our outside patio area
(seats up to 150)

inquiries for large parties visit
brotherjohnsbbq.com,
call us (520) 867-6787,
or email
dana@brotherjohnsbbq.com

FROM THE SMOKER

🌶️ SPICY | 🌿 VEGETARIAN | 🌾 GLUTEN FREE
MARKET PRICE BY THE 1/2 POUND | SMOKED FRESH DAILY | AVAILABLE WHILE IT LASTS | TASTE IT BEFORE YOU SAUCE IT

St. Louis Ribs
half/full racks summer MP

1/2 Chicken
Red Bird Farms \$ 12

Beef Brisket
\$ 10

Hot Links
\$ 11

Pulled Pork
\$ 8

Beef Short Rib
\$ 24 / lb

Pork Belly
\$ 11

Baby Back Ribs
half/full racks summer MP

🌾 ALL MEAT - GLUTEN FREE

SIGNATURE SIDES

SMALL serves 1-2 • LARGE serves 3-4

ADD OUR SIGNATURE **BOURBON BACON JAM** AS A SIDE TO ACCOMPANY SMOKED MEATS \$ 7.5

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

🌿 **Mac & Cheese**
S: \$ 5.50 | L: \$ 8.50

🌿 **Buttered Green Beans**
S: \$ 5 | L: \$ 8

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

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

🌿 **Vinegar-based Cole Slaw**
S: \$ 2.5 | L: \$ 4.5

🌿 **House-made Drop Biscuits**
honey butter
\$ 3.5 / 2 pieces

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

🌿 **Serrano Cheddar Grits**
S: \$ 4.5 | L: \$ 7.5

🌿 **Mashed Potatoes**
S: \$ 3.5 | L: \$ 6

🌿 **Firehouse Chili**
Award Winning Recipe
S: \$ 5.5 | L: \$ 8.5

ENTREÉS

🌿 **Smokehouse Shrimp & Grits** | \$ 14
BroJo's extra spicy bbq sauce marinated
shrimp, grilled and served over serrano
cheddar grits

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

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

Smoked Pulled Pork Shepard's Pie | \$ 11
applewood-smoked pulled pork
shoulder, garlic, peas, mirepoix, potato purée

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

DESSERTS

"The Screamery"
Handcrafted Ice Cream | \$ 4.5 / scoop
available flavors | flavor of the week,
bacon & bourbon, almond joyous, butter
pecan, vanilla bean, ghirardelli® chocolate

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

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

Warm Chocolate Brownie | \$ 7
topped with a scoop of vanilla
ice cream

Individual-Sized Pies | \$ 5
made fresh daily, bourbon pecan &
daily selection, ask you server
add a scoop of ice cream | \$ 4.5

BroJo's Bourbon Beignets | \$ 7
made fresh to order, lightly sugared,
bourbon chocolate dipping sauce

AFTER DINNER DRINKS

CORDIALS & LIQUEURS AVAILABLE, ASK YOUR SERVER

Dessert Wines by the Glass

Hogue Cellars, Late Harvest Riesling | \$ 8 Inniskillin, Pearl Vidal Ice Wine | \$ 12 Inniskillin, Cabernet Franc Ice Wine | \$ 20
Graham's "Six Grapes" Porto Reserva | \$ 7 Quinta De La Rosa, "Tonel 12" 10 Year Tawny Porto | \$ 14

Hot Beverages

COFFEE | BroJo's special blend of craft-roasted Exo Roast Co. coffee | \$ 2.25 HOT TEA | selection of flavors from Maya Tea | \$ 2.25

DINNER SMOKED MEATS, ENTREÉS & DESSERTS