



### Express Lunch

11am – 4pm  
Monday – Friday

### Happy Hour

3pm – 6pm  
Monday – Friday

### Family-Style Dinner

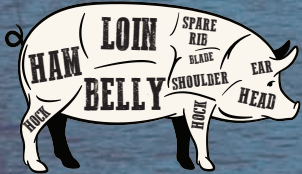
4pm – 10pm Daily

### 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

- ☉ **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
- ☉ **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
- ☉ **Spiced Peel & Eat Shrimp** | \$12  
cocktail sauce, spicy mayonnaise
- ☉ **Deviled Eggs** | \$6.5  
add bacon crumbles | \$1
- ☉ **Blistered Shishito Peppers** | \$6  
fresh lime & "tajin"
- ☉ **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
- ☉ **Iceberg Wedge** | \$7  
cherry tomatoes, bacon, green onions, bleu cheese dressing
- ☉ **Pulled Pork Cobb Salad** | \$14  
romaine lettuce, cucumber, cherry tomatoes, corn, avocado, bacon, hard-boiled egg, bleu cheese crumbles
- ☉ **BroJo's House Salad** | \$7  
mixed greens, cucumbers, cherry tomatoes, peppers, red onion, corn, tortilla crisps, cilantro-lime vinaigrette
- ☉ **Buttermilk Fried Chicken Salad** | \$12  
mixed greens, cucumbers, cherry tomatoes, peppers, red onion, ranch dressing (substitute smoked brisket, no charge)

## SANDWICHES & BURGERS

ADD OUR SIGNATURE BOURBON BACON JAM TO ANY SANDWICH | \$.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 sourdough bread, dijon mustard
- \*Bacon 3-Way Burger** | \$14  
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



LUNCH 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

## EXPRESS LUNCH

🌶️ SPICY | 🌿 VEGETARIAN | 🍷 GLUTEN FREE

### MEAT'N ONE | \$9 | MEAT'N TWO | \$12

MONDAY - FRIDAY 11 AM - 4 PM | GUARANTEED 30 MINUTES OR LESS | SELECT 1 MEAT AND EITHER ONE OR TWO SIDES

#### FROM THE SMOKER

SELECT ONE

🍷 ALL MEAT - GLUTEN FREE

**Pulled Pork**

**Pork Belly**

**Beef Brisket**

**1/4 Chicken**

**Hot Links**

**St. Louis Ribs\***

**Buttermilk Fried Chicken Breast**

BroJos Specialty (not smoked)

**Baby Back Ribs\***

\* seasonal upcharge for ribs, ask your server

#### SIGNATURE SIDES

SELECT ONE OR TWO

🌿 Yukon Gold Potato Salad | 🌿 Mac & Cheese | 🌿 Serrano Cheddar Grits | 🌿 Buttered Green Beans  
🌿 Mashed Potatoes | 🌿 Firehouse Chili | 🌿 House-made Drop Biscuits | 🌿 BroJo's French Fries or Tater Tots  
🌿 Vinegar-based Cole Slaw | 🌿 Burnt End Pit Beans - traditional or sonoran-style | 🌿 Southern Collard Greens

ADD OUR SIGNATURE **BOURBON BACON JAM** AS A SIDE TO ACCOMPANY SMOKED MEATS \$ .75

### FAMILY STYLE

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

🍷 ALL MEAT - GLUTEN FREE

**Pulled Pork**

\$ 8

**Beef Short Rib**

\$ 24 / lb

**Pork Belly**

\$ 11

**Baby Back Ribs**

half/full racks summer MP

### ENTREÉS

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

🌿 **Smokehouse Shrimp & Grits** | \$ 14

BroJo's extra spicy bbq sauce marinated  
shrimp, grilled and served over serrano  
cheddar grits

**Mac & Cheese Bowl** | \$ 9

bowl of BroJo's mac & cheese mixed  
with choice of smoked meat, buffalo fried  
chicken breast or firehouse chili

**Smoked Pulled Pork Shepard's Pie** | \$ 11

applewood-smoked pulled pork  
shoulder, garlic, mirepoix, potato purée

**Smoked Pork "Carnitas" for Two** | \$ 22

applewood-smoked pulled pork shoulder, salsa  
verde, salsa roja, sonoran-style pit beans lime,  
choice of flour or corn tortillas

🌿 **Smoked Zucchini with**

**Grilled Cauliflower Steak** | \$ 12

roasted cherry tomatoes & red onion,  
tomato-oregano vinaigrette

### DESSERTS

DESSERT WINES, CORDIALS & LIQUEURS AVAILABLE, ASK YOUR SERVER

**"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 chicharrones, 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

EXPRESS LUNCH, ENTREÉS & DESSERTS