

THE TEXAS BBQ COMPANY

Howdy y'all! Thanks for coming to our Texas BBQ joint!

Sit back, relax and enjoy what
REAL TEXAS BBQ is all about!

BBQ is to Texas what lobster is to New England. BBQ doesn't get any better than this! Our Texas BBQ is truly authentic. It is our goal to have you experience what it's really like to dine in a real Texas BBQ joint. There are a lot of BBQ restaurants in the New England area, across the USA and in Texas that claim to have world famous BBQ. Some do, but most don't. There are no cutting corners or time saving interventions (gas fired smokers, ovens, crock pots, etc.) that produce authentic Texas BBQ. And there ain't no fancy chef's in our kitchen...just real Texans doing what they know best. Oh, and by the way, if you can't smell BBQ smoke aroma, you might not be at a real BBQ restaurant.

Texas has different areas of the state, each having their own unique BBQ flavor. Ours is "The Texas Hill Country". The Texas Hill Country is found in and around Austin. There are many well known BBQ joints in these parts. A couple you may recognize from the Austin area and TV shows are...the Iron Works and Salt Lick.

So what makes real Texas BBQ? First, you have to have the highest quality of beef, pork and poultry (that's chicken and turkey). There is no breed of dairy cattle found in real Texas beef BBQ! Next is a green hardwood (pecan, oak, hickory). Last, is a match to ignite the real wood to create the heat and smoke for many, many hours. When we say 12-18 hours, we mean it. (Yep, that means somebody doesn't get much sleep!) No sauce required. Sauce only enhances real BBQ, it doesn't make BBQ!

We offer sides common to Hill Country BBQ. We've added a few to please a wider variety of folks taste. We admit, we can't be everything to everybody, but if you are looking for real BBQ, look no further, you have found the best!

Y'all are very important to us and we couldn't stay open without ya! We thank you for your business! Stay long and come back often!



Simple Starters

4.99 each

Texas Caviar Dip & Chips

Basket of Onion Rings

Basket of Fries
Sweet potato or regular.



Soups & Salads

All of the soups here at The Texas BBQ Company are prepared on the premises from authentic Texas recipes.

They're made fresh every day and served steaming hot for you to enjoy.

Ask your server for today's selection.

Soups and Salads are served with crackers or cornbread.

Soup of the Day

Bowl - 4.29 Cup - 2.29

Large Garden Salad - 4.99

With Chicken - 7.99

Pasta Salad - 4.99

Dressings

Ranch, Fat Free Ranch, Honey Mustard, Bleu Cheese, Thousand Island, Balsamic Vinaigrette, French and Italian.

Sandwiches

All of our sandwiches are served on a Texas size bun and include your choice of one side, pickles and onions. All are served with our special BBQ sauce.

Chopped Beef or Pork

Truly a Texas lunch-able! This Texas size bun is loaded with lean, chopped, slow smoked, tender meat mixed with BBQ sauce - 6.99

Sliced Beef Brisket

Tender slices of hand trimmed, slow smoked, extra lean beef brisket piled high - 6.99

Sliced Center Cut Pork Loin

"Wow!" is what you'll say when you taste this sandwich stacked with tender slices of slow smoked, lean pork loin - 6.99

Pulled Pork

Okay, we must admit, this is one of those famous items from the southeastern states! Slow smoked pulled pork is served with a mild spicy crushed red pepper and vinegar sauce - 6.99

Turkey Breast

Slow smoked Texas style turkey breast. The real thing! Hand sliced and trimmed turkey piled high - 6.99

Spare Rib

Can you believe it? Nope, your eyes are not playing tricks on you. This will have you coming back for more! Don't worry, we remove the bones from "ever so tender" pork spare ribs - 7.99

Pulled Chicken

Hand selected, smoked chicken pulled from the bone and mixed in our special BBQ sauce - 6.99

Texas Hill Country Sausage

Our own recipe of hot or mild sausage, sliced and loaded on a bun. This is a unique sausage originating in the Texas Hill country. You won't find another sandwich like this in these parts - 6.99



Texas Burger

This one makes Bevo move!

We start with a 1/2 pound lean

Certified Angus Beef® patty, grilled to your liking.

This is a down home natural burger topped off with lettuce, tomato, onion (or French fried onions), pickles, mayo and mustard - 6.99

Add American or Swiss cheese,
bacon or jalapeños - 50¢

NOTICE: Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

Smoked BBQ Plates

Here's your chance to select a Texas size meal of your choice. There are 11 different meats to choose from, with an assortment of homemade sides. All of the meats are slow smoked to perfection on site. Includes your choice of two sides, pickles and onions, Texas toast or cornbread.

Baby Back Ribs

Leanest of all. We slow smoke these for up to six hours, until perfection is reached. These average 1-1/4 pounds per slab. Full Slab - 20.99 • Half Slab - 13.99

Beef Ribs

These are huge, two hands required, tender ribs. They are slow smoked for up to six hours. A full slab of seven ribs are approximately 2-1/2 to 3 pounds. These are the beef ribs you find in a real Texas BBQ joint!
Full Slab - 14.99 • 3 to 4 Ribs - 9.99

Pork Spare Ribs

Lean, tender and select trimmed. This is truly a Texas pork rib classic! 3 to 5 ribs - 12.99

Rib Sampler

Baby Backs, Pork Spare Ribs and Beef - 24.99

Center Cut Pork Loin - 11.99

Pork Rib Tips - 12.99

Sliced Beef Brisket

Slow smoked, tender slices of hand trimmed, extra lean brisket, so tender it falls apart. We use our special dry rub spices during the smoking process and leave the BBQ sauce choice up to you - 11.99

Chicken

We select premium whole chickens for our slow smoked process. Our chicken is moist and fall off the bone tender! A well smoked chicken will have a pinkish color from the outside inward. Our chicken is cooked well beyond minimum temperatures. The sauce is served on the side. Half chicken - 10.99

Texas Hill Country Sausage

Our own recipe! A blend of beef and pork, with authentic Texas spices. It is slow cooked and served sliced with BBQ sauce on the side. Mild or hot - 11.99

Pulled Pork - 10.99

Smoked Turkey Breast - 10.99

Combination BBQ Plates

Select multiple Texas style BBQ meats to create your own feast!
Includes your choice of two sides, pickles and onions,
Texas toast or cornbread.
Add a fresh jalapeño - 50¢

2 Meat Combo - 16.99

3 Meat Combo - 18.99

3 Meat Sampler

Smaller portions, same great taste - 13.99

Meat Choices

Beef Ribs, Pork Spare Ribs, Sliced Beef Brisket, Center Cut Pork Loin,
Pork Rib Tips, Chicken, Texas Hill Country Sausage (hot or mild),
Pulled Pork and Turkey Breast
Baby Back Ribs - add 1.59

Our meats can spend up to 16 hours over hickory/oak and our homemade desserts and sides are made daily. So please keep in mind, from time to time, we may sell out of one of your favorite items. So come early!

All of our ribs are premium, well trimmed and lean. We only use our special dry rub spices. No BBQ sauce is used during the slow smoked process. We leave the BBQ sauce choice up to you.

Lighter Fare

Vegetable Platter

Choice of four sides,
Texas toast or cornbread - 6.99

Texas Size Baked Potato

A meal sized potato (right around 1 pound)
fixed to your liking. Topped with butter, sour
cream, green onion, bacon bits and cheese - 4.99
Add chopped beef, pork or chicken - 6.99

Crispy Chicken Tenders

Plump and moist chicken tenders
fried crispy, southern style. Served with
cream gravy (with a dash of black pepper),
French fries and Texas toast - 8.99

Sides

Texas Style
Potato Salad

Cole Slaw

Baked Beans

Green Beans

Garden Salad

Texas Pinto Beans

Pasta Salad

Sweet Potato Fries

French Fries

Onion Rings

Whole Kernel Corn

Fried Okra

Add an extra side for 1.95

Desserts

*ASK ABOUT OUR SPECIAL
DESSERT OF THE DAY*

All of our desserts are made fresh daily.

Sweet Potato Pie - 4.99

Pecan Pie - 4.99

Fruit Cobbler of the Day - 4.99

Double Fudge
Nut Brownie Sundae - 4.99

Ice Cream
Vanilla or chocolate - 2.59

Bread Pudding with Butter Cream Sauce - 4.99

Beverages

Fountain Drinks

Coke, Diet Coke, Sprite,
Orange, Root Beer, Pink Lemonade

Fresh Brewed Iced Tea

IBC Root Beer

Bottled Water

Milk

Coffee

Beer & Wine

Ask your server about our ice cold beer
on tap and bottled!

Wine served by the glass