

# EQUILIBRIUM BONFIRE

## SIDES

1/2 PINT or Full PINT

### MAC & CHEESE 3.5/6

cheddar, smoked gouda, parmesan, smoked jalapenos

### BAKED BEANS 3.5/6

pork belly & bourbon

### COLE SLAW 3.5/6

house made

### TX POTATO SALAD 3.5/6

dill pickles, pickled red onions, dijon mustard

### COLLARD GREENS 3.5/6

braised w/bacon & pork belly

### CORNBREAD 4

honey butter glaze

### FRENCH FRIES 5

hand cut, twice fried

## BBQ

Central TX Style

### BRISKET 8

by the 1/4 lb

### PORK BELLY 6.5

by the 1/4 lb

### PULLED PORK 6

by the 1/4 lb

### SMOKED 1/2 CHICKEN 15

### SMOKED JALAPEÑO CHEDDAR SAUSAGE + PEPPERS 6.5

### ST. LOUIS PORK RIBS

1/2 rack 20

full rack 36

### TURKEY BREAST 6.5

by the 1/4 lb



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## KITCHEN

### HOUSE GROUND BURGER 17

brisket + chuck, lettuce, tomato, pickled red onions, smoke gouda  
served w/hand cut fries

### BRISKET SANDWICH 17

smoked brisket, beer cheese, pickled red onions  
served w/hand cut fries

### PULLED PORK SANDWICH 15

smoked pulled pork, mobius sauce, cole slaw, pickles  
served w/hand cut fries

### WIBS 17

deep fried st. louis ribs with your choice of wing sauce

### WINGS (app. 10) 16

confit in duck fat, smoked & fried  
sauces:  
buffalo | bbq | korean bbq | thai chili


### TEMPEH "RIBS" 12

crispy fried vegan ribs with your choice of our wing sauce 

### ROASTED BRUSSELS SPROUTS 11

w/smoked jalapeño vinaigrette and beer cheese 

### SMOKED BUTTERNUT SQUASH HUMMUS 11

w/pita and roasted heirloom carrots 

### PULLED PORK POUTINE 14

house cut fries, cheddar cheese curds, pulled pork, möbius gravy

### PORK BELLY SLIDERS 12

crispy bbq glazed pork belly, slaw, potato bun (x3)

### CAESAR SALAD 10

shaved parmesan, brioche croutons

### SEASONAL SALAD MP

ask staff member

