



# M E N U

## ★ APPETIZERS ★

- SMOKEHOUSE SAMPLER** slow-smoked pork ribs, pulled pork, beef brisket & a sliced sausage link. Served with BBQ sauce, pickles and sweet onions. **22**
- PIG WINGS** tender pork shanks with caramelized sweet & spicy sauce, topped with point reyes bleu cheese crumbles. **19**
- SMOKED CHICKEN NACHOS** beans, pico de gallo, sour cream, avocado and pickled jalapeños **17**
- BAKED SPINACH JALAPEÑO ARTICHOKE DIP** with house-made tortilla chips **16**
- PULLED PORK TACOS** with cilantro slaw tossed in a citrus dressing and a side of tomatillo salsa **15**
- BEEF BRISKET BURNT ENDS** tossed in Grand Reserve BBQ Sauce. **14**
- PANKO-CRUSTED SHRIMP** with Texas remoulade. **13**
- WINGS OVER TEXAS** chicken wings tossed in mild, hot or spicy honey-garlic sauce. Served with bleu cheese dressing. **15**

## ★ SOUP & SALAD ★

- THE WEDGE** Applewood smoked bacon, bleu cheese, egg, tomatoes, red onions, Italian and bleu cheese dressings. **14**
- BEEF & BLEU CHOPPED SALAD** Romaine lettuce, broccoli, carrots, red bell peppers, tomatoes, crumbled bleu cheese, and our signature prime rib **19**
- BBQ CHICKEN SALAD** Black beans, corn, jicama, cilantro, white cheddar cheese, tossed in ranch dressing. Topped with diced BBQ chicken, crispy tortilla chips, tomatoes and scallions. **17**
- CLASSIC CAESAR SALAD** Chopped hearts of romaine with croutons and fresh shaved parmesan cheese **11**
- TRADITIONAL HOUSE SALAD** Crisp lettuce, field greens, cherry tomatoes and raddichio. Served with your choice of dressing **8**
- Add to any of the salads above*
- |                                 |                                  |
|---------------------------------|----------------------------------|
| Grilled Chicken Breast <b>6</b> | Grilled or Fried Shrimp <b>7</b> |
| Angus Beef Patty <b>8</b>       | Beyond® Meatless Patty <b>8</b>  |
- |                                 |                        |
|---------------------------------|------------------------|
| <b>HOME MADE VEGETABLE SOUP</b> | <b>SOUP OF THE DAY</b> |
| Cup: 4 Bowl <b>7</b>            | Cup: 5 Bowl <b>8</b>   |

## ★ BURGERS ★

- All burgers served your choice of one fixin'*
- 1/2 lb. ANGUS BEEF BURGER** Fresh ground daily and served with lettuce, tomato, pickles and onions. **18**
- THE TEXAS OUTLAW** House-made bourbon whiskey glaze, pepper jack cheese, Applewood smoked bacon and onion rings served on a ciabatta roll. **20**
- BEYOND BURGER®** Plant based, non-GMO, gluten free, meatless patty served on a brioche bun with lettuce, tomato, pickles and onions. **17**
- SIDE SHOTS:** Sautéed mushrooms, pickled jalapeños or cheese (cheddar, swiss, bleu, pepper jack) **2 each**  
Thick sliced applewood smoked bacon or avocado **3**

## ★ SANDWICHES ★

- All sandwiches served on a soft steak roll and your choice of one fixin'*
- SPICY PULLED PORK** with Granny Smith apple coleslaw. **16**
- SLICED BEEF BRISKET** Slow smoked up to 14 hours. *Lean or Juicy* **18**
- HOT LINK SAUSAGE** All-beef sausage with a mild kick. **15**
- SLICED TURKEY** White meat carved right off the bone. **17**
- SOUTHERN-FRIED CHICKEN SANDWICH** with jalapeño coleslaw and a honey mustard aioli. **15**
- SLOW-SMOKED PRIME RIB** Hand carved and served on a soft steak roll, with creamed horseradish and au jus. **22**
- TEXAS DIP** The Texas version of the French dip served with au jus.  
*Beef Brisket* **19**      *Turkey Breast* **18**

## ★ COUNTRY SPECIALTIES ★

- TRINITY COMBINATION** Slow-smoked beef brisket, award-winning pork ribs, hot link, beans, potato salad, apple coleslaw, pickles, sweet onions and white bread. Just like they do it in Austin! *(No substitutions please)* **26**
- COWBOY STEAK** 16 oz. ribeye, with bourbon-peppercorn sauce. Served with cheddar scalloped potatoes and sweet Texas onions. **39**
- CAJUN CATFISH** Served with your choice of any two fixin's. **24**
- GRILLED SALMON** Served with your choice of any two fixin's. **27**
- SCALLOPED POTATOES** Thinly sliced potatoes layered with onions and baked in a white cheddar cream sauce. **9**

**CORNBREAD** Baked fresh daily! With homemade honey-butter **5**

**SEASONAL BAKED BREAD** *may contain nuts* **5**

## ★ SMOKED PLATTERS ★

- Served with your choice of any two fixin's.*
- PORK RIBS** National award-winners! Slow smoked and lightly basted with sauce. **Half Slab 30 Full Slab 38**
- BEEF RIBS** Four bones oak smoked, big and meaty. *\*Limited availability* **34**
- BEEF BRISKET** Slow-smoked up to 14 hours. **25**
- BBQ CHICKEN** Slow smoked in our wood burning rotisserie. **21**
- SLICED TURKEY** White meat carved right off the bone. **23**
- SAUSAGE HOT LINKS** All-beef sausage, smoked to perfection. **17**
- COMBINATION DINNER** Any three of the smoked meats above. **36**
- PRIME RIB** Served with horseradish and au jus.  
**16 oz. 38      12 oz. 32      8 oz. 26**
- THE "EARLY BIRD"** (Every day from 4:30-6pm ONLY)  
A combination of our pork ribs, beef brisket and chicken. **24**
- See more on the other side*





# M E N U

## ★ LUNCH PLATTERS ★

*Lunch platters are served every day from 11:00am - 4:30pm, and come with your choice of any two fixins'*

**PORK RIBS** National award-winners! Slow smoked and lightly basted with sauce. **22**

**BEEF RIBS** Oak smoked, big and meaty. *\*Limited availability* **24**

**BBQ CHICKEN** Slow smoked on our wood burning rotisserie. **15**

**SPICY PULLED PORK** Smothered in our Hot BBQ sauce. **14**

**SLICED TURKEY** White meat carved right off the bone. **15**

**SLICED BEEF BRISKET** Seasoned and slow-smoked for up to 14 hours. *Lean or Juicy* **17**

**SAUSAGE HOT LINKS** All-beef sausage, smoked to perfection. **15**

**TEXAS COMBINATION** Two full lunch portions of any two meats from above. **26**

## ★ LONE RANGERS ★

*Junior/Senior meals includes your choice of any two items from "The Fixin's List" plus your choice of ice cream, banana puddin', or bread puddin' for dessert*

**PORK RIBS** National award winners! **22**

**SLICED BEEF BRISKET** Slow smoked for up to 14 hours. **17**

**SLICED TURKEY** White meat carved right off the bone. **15**

**BBQ CHICKEN** Slow smoked on our wood burning rotisserie. **15**

**CAJUN CATFISH** **19**

**PRIME RIB** 6 oz. cut served with horseradish and au jus. **24**

## ★ BEVERAGES ★

**ICED TEA** **4**

**MILK** *Whole with Vitamin D* **5**

**TEXAS SWEET TEA** **4**

**COFFEE** **4**

**SOFT DRINKS** **4**

**HOT TEA** **4**

**TOPO CHICO SPARKLING WATER (12 oz. bottle)** **5**

## ★ THE FIXIN'S LIST ★

**HOUSE SALAD**  
**CAESAR SALAD**  
**VEGETABLE SOUP**  
**SOUP OF THE DAY**  
**CREAMY POTATO SALAD**

**TEXAS STEAK FRIES**  
**SWEET POTATO FRIES**  
**GRANNY SMITH APPLE COLESLAW**  
**BAKED POTATO**  
(served after 4:30)

**BBQ BEANS**  
**MAC & CHEESE**  
**ONION RINGS**  
**GARLIC MASHED POTATOES**  
**SEASONAL VEGETABLES**

## ★ "BAKIN' IT IS FAKIN' IT" ★

We don't cheat like others and bake our BBQ in an oven. We slow smoke our meats for hours in our custom Southern Pride rotisserie smokers.

This gives the meat a red appearance and may make you wonder whether they are fully cooked. This is especially true of the chicken. Trust us! They are fully cooked!

🔪 We do our best to keep up with demand, but because our meats take so long to cook in the smoker, we will occasionally sell out. But don't leave discouraged, there's a whole mess of great BBQ on the menu, and of course there's always tomorrow!

## ★ THESE HERE'S THE "HOUSE RULES" ★

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

No personal checks, please. However, we gladly accept VISA, AMERICAN EXPRESS, DISCOVER and MASTERCARD.

Corkage is \$25 per each 750 ml bottle.

Back Forty is not responsible for lost items, bad dates, or failed business deals! Most importantly, we are thankful for your business.

## FEEDING A LARGE GROUP?

We cater groups of 20 - 10,000 at your location. Host a banquet for 25 - 250 at our location.

Back Forty's catering and banquet services have been serving up authentic Texas style BBQ with a side of down-home hospitality since 1978.

We understand that nothing makes guests feel more welcome than a good grub served in a comfortable setting.

For information and pricing, please contact our catering and banquets department.

Items may contain or come into contact with peanuts, tree nuts or other allergens. Please ask to speak with a manager if you have any concerns.  
Gluten free menu available upon request. 18% service charge included on parties of 6 or more.