

BACK FORTY

Texas BBQ
Founded 1978

ROADHOUSE & SALOON

MENU

★ APPETIZERS ★

SMOKEHOUSE SAMPLER Slow-smoked pork ribs, pulled pork, beef brisket & a sliced sausage link. Served with BBQ sauce, pickles and sweet onions. **22**

WINGS OVER TEXAS Buffalo wings tossed in mild, hot or Grand Reserve BBQ sauce. Served with bleu cheese dressing. **13**

BEEF BRISKET BURNT ENDS Tossed in Grand Reserve BBQ Sauce. **14**

SOUTHERN FRIED PICKLE SPEARS with ranch dressing. **12**

FULLY LOADED PULLED PORK SKINS Pulled-pork-stuffed potato skins, sour cream, onions, cheddar cheese, smoked bacon & scallions. **14**

PANKO-CRUSTED SHRIMP with Texas remoulade. **13**

CHICKEN TENDERS White meat served with Bold & Smokey Sauce. **11**

BREADED GARLIC CHEESE CURDS with spicy Arrabiata. **11**

THE TEXAS TRIAL A sample of fried pickle spears, chopped beef sliders, pulled pork skins and breaded garlic cheese curds. *(No substitutions please)* **18**

★ 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 **17**

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. **15**

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 **7**

Add to any of the salads above

Grilled Chicken Breast **6** Grilled or Fried Shrimp **6**

Angus Beef Patty **6** Beyond® Meatless Patty **6**

HOME MADE VEGETABLE SOUP **SOUP OF THE DAY**

Cup: 4 Bowl 7 Cup: 5 Bowl 8

★ 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. **14**

THE TEXAS OUTLAW House-made bourbon whiskey glaze, pepper jack cheese, Applewood smoked bacon and onion rings served on a ciabatta roll. **18**

BEYOND BURGER® Plant based, non-GMO, gluten free, meatless patty served on a brioche bun with lettuce, tomato, pickles and onions. **15**

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. **15**

SLICED BEEF BRISKET Slow smoked up to 14 hours. *Lean or Juicy* **16**

HOT LINK SAUSAGE All-beef sausage with a mild kick. **14**

SLICED TURKEY White meat carved right off the bone. **16**

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. **19**

TEXAS DIP The Texas version of the French dip served with au jus.

Beef Brisket 16 Turkey Breast 16

★ 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. premium cut, 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**

★ 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. **23**

BBQ CHICKEN Slow smoked in our wood burning rotisserie. **21**

SLICED TURKEY White meat carved right off the bone. **21**

SAUSAGE HOT LINKS All-beef sausage, smoked to perfection. **17**

COMBINATION DINNER Any three of the smoked meats above. **31**

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

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MENU

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

TEXAS COUNTRY FRIES

BBQ BEANS

CAESAR SALAD

SHOESTRING FRIES

MAC & CHEESE

VEGETABLE SOUP

SWEET POTATO FRIES

ONION RINGS

SOUP OF THE DAY

GRANNY SMITH APPLE COLESLAW

GARLIC MASHED POTATOES

CREAMY POTATO SALAD

RANCH SIZE BAKED POTATO (served after 4:30)

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.

Bring your own wine? Corkage is complimentary on your first bottle! \$15 per each additional 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.