



MEATS

RIBS

St. Louis-cut pork spare ribs coated in our house dry rub and smoked for several hours before being basted in Mutiny's signature BBQ sauce.

*Half tray (three racks): \$90 * Full tray (seven racks): \$180*

PULLED PORK

Bone-in pork butt is coated in house dry rub and injected with a secret flavor booster before being slow smoked for a minimum of 10 hours. Hand-pulled fresh to order and finished with our Eastern Carolina-inspired house hot vinegar.

*Half tray: \$85 * Full tray: \$160*

PORK BELLY BURNT ENDS

Cubed pork belly, tossed in our house dry rub, smoked, and finished in a maple bourbon glaze.

*Half tray: \$80 * Full tray: \$160*

PULLED CHICKEN

Light and dark meat chicken is brined overnight before being dusted with house dry rub and smoked. Pulled by hand and tossed in a light sauce to help retain moisture.

*Half tray: \$80 * Full tray: \$150*

CHICKEN THIGHS

Bone-in, skin-on chicken thighs are brined overnight, dusted with house dry rub and smoked. Basted with our signature BBQ sauce throughout the cook.

*Half tray (15 thighs): \$65 * Full tray (30 thighs): \$120*

WINGS

Jumbo wings are dry-brined overnight and smoked over direct heat before being finished with a quick deep fry to ensure perfect crunch. Each half tray is available tossed in our house-made Buffalo or honey BBQ sauce.

Half tray (10 pounds, approximately 50 wings)

Full tray (20 pounds, approximately 100 wings)

**Contact us for pricing*

BRISKET

Smoked brisket is the Holy Grail of BBQ and we take it very seriously. Injected with a secret, flavor-boosting recipe before being dusted Central Texas style with a simple rub of cracked black pepper and sea salt. Smoked long, low, and slow for maximum flavor then hand-chopped and lightly tossed with a combination of our signature BBQ sauce and its own juices.

*Half tray: \$110 * Full tray: \$200*

(Pitmaster's note: We only offer sliced brisket for on-site catered events.)

SIDES

TEXAS CAROLINA POTATO SALAD

A classic Texas BBQ joint style potato salad with flavors of the Carolinas. Russet potatoes, diced egg, relish, and pimentos in a mustard dressing.

*Half tray: \$40 * Full tray: \$60*

VINEGAR COLE SLAW

Our house slaw has no mayo and was designed to be a fresh, tangy complement to our rich BBQ. Confetti cabbage and carrots tossed lightly in an apple cider and dijon vinaigrette.

*Half tray: \$35 * Full tray: \$65*

SMOKED BEANS

These are not your average, overly sweetened baked beans. Red kidney beans are tossed with chopped bacon, and sautéed onions and peppers, dusted with house dry rub, tossed in our signature BBQ sauce, and cooked right in the smoker alongside our meats.

*Half tray: \$40 * Full tray: \$75*

COLLARD GREENS

A traditional take on the southern staple. Freshly chopped greens, slow-braised in a garlic, onion, and red pepper chicken stock with chopped bacon. Finished with our housemade vinegar sauce.

*Half tray: \$30 * Full tray: \$60*

MAC 'N CHEESE

Our spin on Aunt Betsy's classic home-cooked side. Hand-grated sharp cheddar and gruyere, pasta shells, and a Cheez-It cracker crust.

*Half tray: \$45 * Full tray: \$85*

PICKLES

These housemade garlic and dill pickles pair perfectly with our craft-smoked meats. Order extra, they are highly addictive and store well.

*Pint: \$5 * Quart: \$10*

DESSERT

BOURBON FOSTER BANANA PUDDING

Banana pudding is essential to the BBQ eating experience at great smokehouses throughout Texas. We add a bit of New Orleans flair to ours with bourbon-brouleéd cinnamon and brown sugar bananas. It's topped (of course) with Nilla Wafer cookies.

*Half tray: \$30 * Full tray: \$55*

OLD-FASHIONED CORNBREAD CASSEROLE

Light, airy, scoopable and full of whole kernels of corn. Works equally well as a side or a dessert.

*Half tray: \$30 * Full tray: \$55*

(Add sharp cheddar and jalapenos for and additional \$5/half tray)