**Breakfast**
Served from 5am to 10:30am

- **Pulled Pork Breakfast Burrito**
- **Smoked Bacon Breakfast Burrito**
- **Artisan Sausage Burrito**
- **Traditional American Breakfast**
  - Scrambled eggs, breakfast potatoes, and your choice of sausage or bacon
- **Yogurt Parfait with Granola**

**Award Winning Ribs**

- **Baby Back Rib Dinners**
  - (Includes 2 small sides and corn bread)
- **Halib Rib Dinner** (6 to 7 Bones)
- **Quarter Rib Dinner** (4 Bones)
- **Rib-less Dinner**
  - Chunks of pork shoulder seasoned and BBQ’d

**Mesquite Grilled Chicken**

- **BBQ Chicken Dinners**
  - (Includes 2 small sides and corn bread)
- **Half Chicken Dinner**
- **Chick-less Dinner**
  - Chunks of white meat chicken seasoned and BBQ’d

**Sandwiches**

- **BBQ Broham**
  - Pulled pork shoulder seasoned, char-grilled on a bed of cole slaw and topped with BBQ Sauce
- **El Toro**
  - Deli sliced tri-tip char-grilled and topped w/BBQ sauce
- **BBQ Chicken Breast**

**Salads**

- **Caesar**
- **Spring Mix**
- **Add Seasoned Grilled Chicken**

**Sides**

- Fresh Cut Fries
- Sweet Baked Beans
- Fresh Cole Slaw
- Macaroni Salad
- Potato Salad

**~Phil’s Ticklers~**

- Includes 2 onion rings, cole slaw, fresh cut fries, and corn bread
- **Baby Back Rib Tickler** (3 bones)
- **Chick Tickler**
  - Chunks of white meat chicken seasoned and BBQ’d

**Best of Both**

- (Includes 2 sides and corn bread)
- **Baby Back Ribs & Chicken**
  - 4 bones and 1/4 chicken BBQ’d
- **Baby Back Ribs & Chick-less**
  - 4 bones with chunks of white breast meat chicken seasoned and BBQ’d

**Draft Beer**

- **Ballast Point Black Marlin Porter**
- **Karl Strauss Red Trolley Ale**
- **Lightning Thunderweizen**
- **Arrogant Bastard Ale**
- **Ballast Point Longfin Lager**

**By the Glass**

- **Opera Prima Brut Sparkling - La Mancha, Spain**
- **Sauvignon Blanc - Avalon, CA 2011**
- **House White - La Terre, CA 2011**
- **Chardonnay - Folie a Deux, Russian River Valley, CA 2012**
- **House Red - Monastrell - Castano Yecla, Spain 2011**
- **Syrah - 6th Sense, Lodi, CA 2011**
- **Malbec - Lockwood, Monterey, CA 2009**
- **Cabernet Sauvignon - Split Creek Farms, North Coast, CA 2011**
- **Zinfandel - Zen of Zin, CA 2011**

**Bottled Beer**

- **Ballast Point Pale Ale**
- **Stone Levitation Ale**
- **Sierra Nevada Pale Ale**
- **Ballast Point Sculpin IPA**
- **Karl Strauss WindanSea Wheat**

**Cocktails**

- **Phil’s Bloody Mary**
  - Aylesbury Duck Vodka, Homemade Bloody Mary Mix, Fresh Lime
- **Dark & Stormy**
  - Goslings Dark Rum, Ginger Beer, Fresh Lime Juice
- **Phil’s Top Shelf Margarita**
  - Don Julio Resposado Tequila, Fresh Lime Juice, Cointreau, Orange Twist
- **Basil Limonata**
  - Ketel One Citron Vodka, Fresh Basil, Sparkling Water, Lime
- **Del Mar Gimlet**
  - Hendricks Gin, St Germain Elderflower Liqueur, Lime, Muddled Cucumber and Basil
- **Moscow Mule**
  - Russian Standard Vodka, Spicy Ginger Beer, Muddled Mint and Fresh Lime
- **Caipirinha**
  - Leblon Cachaca, Lime Wedges, Raw Sugar
- **Strawberry Whiskey Smash**
  - Bulleit Bourbon, Muddled Strawberries and Mint, Lemon Juice

**Beverages**

- **Soda**
- **Pannikin Coffee**
- **Juice (Orange or Cranberry)**

**Phil sez “The Sauce is the Boss” so we put it on everything. If you want sauce on the side, please let us know!**