



Authentic Pit BBQ

★ DINING ★ CATERING ★ SPECIAL EVENTS ★ PRIVATE PARTIES ★

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CATERING

949.276.5757

107 VIA PICO PLAZA, SAN CLAMENTE, CA 92672

WWW.BADTOTHEBONE-BBQ.COM

STARTERS

Onion Straws

Thinly-sliced Texas Sweet Onion, hand-battered and served with our BBQ Ranch Sauce. \$4.95

Pulled Pork Sliders

3 mini sandwiches served on ciabatta cheese roll. \$4.95

Beer Battered Rings

Thick-cut Onion Rings served with our BBQ Ranch Sauce. \$5.95

Sweet Potato Fries

Thin-cut with our Cinnamon Seasoning and served with Honey Mustard Sauce. \$5.95

Chili Cheese Fries

Fries topped with chipotle chili, cheddar-jack cheese, applewood smoked bacon & chives. \$6.95

Stuffed Potato Skins

Guacamole, cheddar-jack, bacon & sour cream. \$6.95
Add Meat for \$1.00

Cajun Chicken Strips

Hand-battered chicken tenders served with fries. \$7.95

Pulled Pork Nachos

Homemade chips, Carolina Pulled Pork, queso sauce, pico de gallo, guacamole & chipotle sour cream. \$7.95



Pulled Pork Nachos

Seared Ahi

"Sashimi grade" with Asian cole slaw & mango relish. \$10.95

Chicken Wings

Original BBQ, Honey BBQ, Cajun, Buffalo. 8 pc. \$7.95
12 pc. \$11.95

Sampler Platter

Sliced Brisket, Pulled Pork, Tri-Pepper Sausage, 1 St. Louis Rib & 1 Baby Back Rib. \$12.95

Street Tacos

Choice Smoked carnitas, brisket or pulled chicken, salsa rojo, cilantro & onion. \$4.95

Zuchinni Sticks

Lightly battered served with ranch dressing. \$5.95

Jalapeno Bottle Caps

Breaded & served with bbq ranch dressing. \$3.95

SOUPS, SALADS & SPUDS

Chipotle Chili & Cornbread

Bowl \$5.99

Soup & Salad

Your choice of soup, served with house or Caesar salad. \$7.95

Tri-Tip Salad

Sliced Tri-Tip, mixed greens, red onion, cherry tomatoes, avocado & onion straws. \$9.95

Caesar Salad

Crisp romaine tossed with creamy Caesar, romano cheese & croutons. \$7.95
Add Grilled Chicken Breast for \$2.00

Spinach Salad

Fresh baby spinach, crumbled bacon, cherry tomatoes, mushrooms, caramelized walnuts, pears & romano cheese. \$8.95

Soup of the Day

Cup \$3.50 Bowl \$4.99

House Salad

Fresh greens topped with cherry tomatoes, cucumbers, red onion, Romano cheese & croutons. \$6.95

Seared Ahi Salad

Mixed greens, red onion, tossed with our Cilantro-Pepita dressing, topped with Asian cole slaw. \$12.95

Smoked Salmon Salad

Fresh Salmon, wood-fired, mixed greens, cherry tomatoes & romano cheese. \$10.95

Stuffed Potato

Butter, sour cream, melted cheddar-jack & choice of Pulled Pork, Chopped Brisket or Pulled Chicken. \$6.95

BBQ MENU

We serve real Pit BBQ slow-cooked in our wood-burning pits over Hickory and Applewood for 12-24 hours. "Slow-pit" cooking gives our BBQ a wonderful smokey flavor that naturally tenderizes and gives the meat a pinkish color. All items below are served with choice of any two classic side dishes. Add Bones Salad for \$2.50

BBQ PLATES

The smoking process adds a light, pink color to our chicken.

Sliced Brisket

Marinated with our Dry Rub, slow-smoked 18-20 hours, sliced & topped with our BBQ Sauce. \$12.95

Fire-Roasted Tri-Tip

Certified Angus Beef Tri-Tip, marinated with our Dry Rub, slow-smoked, finished on the grill and basted with our BBQ Sauce. \$12.95

Carolina Pulled Pork

Fresh Pork Shoulder, marinated with our Dry Rub, slow-smoked 14-16 hours, hand-pulled and tossed in our Carolina Sauce. \$12.95

Tri-Pepper House Sausage

Sliced and served on a bed of grilled onions and peppers. \$12.95

BBQ Chicken Breast

Marinated, charbroiled and basted with our BBQ Sauce, topped with cheddar-jack cheese & applewood-smoked bacon. \$12.95

BBQ Half-Chicken

Fresh Chicken, marinated, slow-smoked and basted with our BBQ Sauce. \$12.95

COMBINATION PLATES

BBQ MEATS

Brisket • St. Louis Ribs • Tri Tip • Sausage • 1/4 BBQ Chicken • Beef Ribs • Baby Back Ribs (add \$1.99) • Carolina Pulled Pork

Two-Meat Combo \$15.95

Four-Meat Combo \$19.95

Three-Meat Combo \$17.95

Baby Back Combo

Half-rack of Baby Back Ribs & one other meat choice. \$21.95



RIB DINNERS

Beef Back Ribs

Half Rack (4 Ribs) \$15.95 / Full Rack (7 Ribs) \$19.95

St. Louis Pork Ribs

Half Rack (5-6 Ribs) \$15.95 / Full Rack (11-12 Ribs) \$19.95

Combination Rib Plate (Choose 2 of above)

Half Rack \$16.95 / Full Rack \$21.95

Baby Back Pork Ribs

Half Rack (5-6 Ribs) \$16.95 / Full Rack (11-12 Ribs) \$21.95

SIDE DISHES

CLASSIC SIDES \$2.49

Ranch Beans • Cole Slaw • Potato Salad • French Fries • Sweet Potato Fries • Garlic Bashed Potatoes • Fried Okra
Steamed Veggies • Sweet Corn (seasonal) • Onion Rings

PREMIUM SIDES \$3.99

Baked Potato • Au Gratin Potatoes • Mac n' Cheese • Steamed Broccoli with Cheese Sauce

SANDWICHES & BURGERS

All sandwiches and burgers are served with your choice of 2 sides: Ranch Beans • Cole Slaw
Potato Salad • French Fries • Side Salad

Upgrade your side to sweet potato fries or onion rings for only \$1.00

BBQ SANDWICHES

Beef Brisket

Your choice of Sliced or Chopped Brisket, served on a potato bun. \$8.95

BBQ Chicken Breast

Served on a French roll with lettuce, tomato & swiss cheese. \$8.95

Fire-Roasted Tri-Tip

Thin-sliced and served on a French roll, topped with BBQ sauce. \$8.95 Add grilled onions & Swiss cheese for 99¢

House Sausage

Tri-pepper pork sausage on a French roll with grilled onions & peppers. \$8.95

Carolina Pulled Pork

Hand-shredded & tossed with our vinegar-based BBQ sauce on a soft potato bun. \$8.95 Top with Cole Slaw for 79¢

Smoked Turkey

Thin-sliced on a French roll with lettuce, tomato & swiss cheese. \$8.95



Carolina Pulled Pork

BBQ Po' Boy

Pulled Pork & Chopped Brisket served with lettuce, tomato, cheddar cheese & BBQ sauce. \$8.95

Catfish Po' Boy

Cornmeal-dusted, served on a French roll with lettuce, tomato & tartar sauce. \$9.95

Prime Rib Melt

Shaved prime rib, grilled onions, bell peppers & Swiss cheese on a French roll. \$10.95

BURGERS

All our burgers are 1/2 lb. of 100% certified Angus beef, charbroiled over a live hickory fire and served on a potato bun with your choice of 2 sides. Available medium rare & above. Not responsible for "well done" burgers.



Smokehouse Burger

Ranch Burger

Lettuce, tomato, red onion, pickle & 1000 Island dressing. \$7.95

Southwest Burger

Green chilis, grilled onions, pepper-jack cheese, guacamole, lettuce & tomato. \$8.95

Smokehouse Burger

BBQ sauce, grilled onions, cheddar cheese & apple-wood-smoked bacon. \$8.95

BBQ Burger

Pulled pork or chopped brisket, BBQ sauce, grilled onions, pepper-jack cheese & onion straws. \$9.95

ADD EXTRA BURGER TOPPINGS \$1.00 Each

Avocado • Smoked Bacon • Grilled Onions • Grilled Peppers • Fried Jalapeños • Onion Straws
Cheese: American, Swiss, Cheddar, Pepper-Jack

LUNCH MENU

Daily until 4pm

SALAD & SPUDS

House or Caesar Salad \$6.95

Baked Potato & Salad

Baked potato with your choice of House or Caesar salad. \$7.95

Tri-Tip Salad

Sliced Tri-Tip, mixed greens, red onion, cherry tomatoes, avocado & onion straws. \$8.95

Tri Tip Salad



BBQ SANDWICHES, BURGERS PO' BOYS

All items below are served with drink & your choice of one side:
Ranch Beans • Cole Slaw • Potato Salad • French Fries • Side Salad

Ranch Burger

With lettuce, tomato, red onion, pickle & 1000 Island dressing. \$8.95

Catfish Po' Boy

Cornmeal-dusted catfish with lettuce & tomato. \$8.95

Smoked Turkey

Thin-sliced and served on a French roll, topped with BBQ sauce. \$8.95 Add grilled onions & Swiss cheese for 99¢

Prime Rib Melt

Shaved prime rib, grilled onions, bell peppers & Swiss cheese on a French roll. \$9.95

Chopped Brisket

Served on a potato bun. \$8.95

Pulled Pork

Hand-shredded & tossed with BBQ sauce on a soft potato bun. \$8.95

BBQ Chicken Breast

Served on a French roll with lettuce, tomato & swiss cheese. \$8.95

BBQ Tri-Tip

Thin-sliced and served on a French roll, topped with BBQ sauce. \$8.95 Add grilled onions & Swiss cheese for 99¢

BBQ & PLATES

All items below are served with your choice of two sides:
Ranch Beans • Cole Slaw • Potato Salad • French Fries • Side Salad

Sliced Brisket \$9.95

Beef Ribs \$10.95

Sampler Platter Brisket, Chicken and Pork. \$10.95

Baby Back Ribs \$11.95

KIDS MENU

Served with drink, oreo cookie and choice of French fries, beans or vegetables

Hamburger

BBQ Chicken

Grilled Cheese

Chicken Strips

Chopped Beef Sandwich

Ribs

Mac n cheese

Served with cookie, drink & choice of side. \$5.00

FAMILY PACKS

Take-Out Only • No Dine-In

#1. 3-4 People

1 slab of St. Louis Ribs, 1 whole BBQ Chicken. \$39.95

#2. 5-6 People

1 slab of St. Louis Ribs, 1 whole BBQ Chicken, 1 lb. Beef Brisket. \$52.95

#3. 8-10 People

1 slab of St. Louis Ribs, 1 slab of Baby Back Ribs, 1 lb. Beef Brisket, 1 whole BBQ Chicken. \$74.95

#4. 12-14 People

1 slab of St. Louis Ribs, 1 slab of Baby Back Ribs, 2 lbs. Beef Brisket, 2 whole BBQ Chickens. \$109.95

#5. 20-25 People

3 slabs of St. Louis Ribs, 3 lbs. of Link Sausage, 3 lbs. Beef Brisket, 3 whole BBQ Chickens. \$209.95

SIDE DISHES FOR FAMILY PACKAGES: CHOICE OF 3

Ranch Beans • Cole Slaw • Potato Salad • French Fries • Fresh Veggies • Corn-on-the-Cob • Garlic Bashed Potatoes

BULK ORDERS

Take-Home BBQ Packaged & Priced To Go Meat by the Pound (1/2 lb. minimum)

Whole Chicken \$10.95

Pulled Pork \$11.95

Beef Brisket \$12.95

House Sausage \$12.95

Tri-Tip \$12.95

St. Louis Ribs (slab) \$15.95

Baby Back Ribs (slab) \$17.95

SIDE DISHES FOR FAMILY PACKAGES: CHOICE OF 3

Ranch Beans • Cole Slaw • Potato Salad • Fresh Veggies • Corn-on-the-Cob • Garlic Bashed Potatoes

PINT \$3.99 • QUART \$6.99 • GALLON \$19.99

CORN-ON-THE-COB \$2.50

BBQ SAUCE

1/2 PINT \$2.99 • PINT \$3.99 • QUART \$7.99

PAPER GOODS

PLATE, KNIFE, FORK, NAPKIN • \$0.75 each

18% Gratuity added to all parties of 6 or more • Prices & items subject to change without notice and may vary by location
ATTENTION! Individuals may be at a higher risk for a food-borne illness if the following foods are consumed raw or uncooked: Shellfish, Eggs, Beef, Fish, Lamb, Milk Products, Pork and Poultry

MESQUITE FIRED STEAKS & CHOPS

All steaks are hand cut, cooked to order and served on hot cast iron skillets. All served with bone's salad or cup of soup & your choice of any two side orders.

Cowboy Ribeye

16 oz. Bone-In, Choice center cut heavily marbled, topped with worchestire chive butter. \$24.95

Smoked Pork Chops

Bone-In "Prime Chop" hickory smoked & basted with our honey bbq glaze queen cut. \$15.95 Captain Cut \$19.95

Filet Mignon

8oz. Bacon wrapped, center cut served with garlic bashed potatoes, grilled veggies, cabernet demi-glaze. \$24.95

Top Sirloin

12 oz. USDA Choice center cut, mesquite grilled topped with worchestire chive butter. \$18.95

SMOKED PRIME RIB

Weekends only till we sell out hickory roasted, aged angus beef, heavily marbled. Served medium rare & above. Served with creamed horseradish & ajus. \$21.95

★ SEAFOOD SPECIALTIES ★

Add a side salad or cup of soup for \$2.50

Smoked Salmon

(Available After 5pm) Farm raised, hickory smoked, served with garlic potatoes, sauteed vegetables, lemon butter. \$15.95

Blackened Catfish

Pan blackened, served with garlic potatoes grilled veggie topped with creole mueniere sauce. \$15.95

Catfish Dinner

Cornmeal dusted served with French fries, cole slaw, hush puppies & tarter sauce. \$13.95

Blackened Halibut

Pan blackened, served with herbed basmatti rice, sauteed asparagus pineapple-mango relish. \$18.95

★ SIDE ORDERS ★

Baked Potato, Herbed Batsami Rice, Green Chili, Au Gratin Potatoes, Mac N Cheese, Garlic Bashed Potatoes, French Fries, Onion Rings, Grilled Veggies, Sauteed Asparagus, Seasonal Vegetables.

★ SAUCES ★

Cabernet Demi-Glace, Worchestire Chive Butter, Creamed Horseradish

TODAY'S FRESH FISH

Market Price

All fish is available pan blackened, mesquite grilled, or oven roasted.