



Please call 209.417.8844 for current pricing. All prices are subject to change.

If you would like to request an item not seen on this menu, don't hesitate to ask!

Side Dishes

Sweet n' Tangy Coleslaw
Soft & Creamy Coleslaw
Cheesy Scalloped Potatoes
Mashed Garlic Potatoes
Baked Potato
Dill-Sour Cream Potato Salad
Lip Smackin' Mac & Cheese
Cold Elbow Macaroni Salad
Roasted Seasonal Veggies
Mixed Green Salad with Grape Tomatoes,
Slivered Almonds, and Feta Cheese
Ranch-Style Beans
Baked Beans with Andouille Sausage

Smoked Pulled Pork

Pork shoulder smoked with mesquite and oak to give a hint of Southern hospitality.

Sticky Baby Back Ribs

Meaty, honey-glazed, melt-in-your-mouth... don't forget the moist towel with these babies.

Primo Pork Belly

Our pork belly is so good it would make Porky Pig squeal.

Smoked Porchetta

Lean pork loin wrapped in pork belly; seasoned and smoked to perfection.

Smoked Prime Rib

We use a whole lotta love when preparing our pepper-crusting prime rib, slow-smoked and reverse-seared for a slice of paradise you won't soon forget.

Meat by the Pound

Prime Rib
Beef Tenderloin
Smoked Pork Belly
Smoked Porchetta
Whole Tri-Tip Roasts
(approx. 2 1/2 pounds each)
Smoked Whole Brisket
(approx. 14 pounds each)
St. Louis Rack of Ribs
(14 ribs per rack)
Sticky Baby Back Ribs
(14 ribs per rack)

- #1** Tri-Tip or Boneless Skinless Chicken Breast
- #2** Smoked Pulled Pork (includes a hoagie roll or brioche bun)
- #3** Saint Louis Ribs (three ribs per person)
- #4** Smoked Brisket
- #5** New York Strip Steaks (approx. 8 ounces each)
- #6** Ribeye Steaks (approx. 12 ounces each)
- #7** Chicken Legs or Thighs
- #8** Chicken Leg Quarters

Includes: Choice of 2 sides
1 dinner roll and 2 butter pads per guest

Appetizers

Antipasto Spears
Stuffed Bacon-Wrapped Jalapenos
Stuffed Bacon-Wrapped Sweet Peppers
Pork Belly
Burnt Ends
Buffalo Chicken Wings
Bacon-Wrapped Asparagus

Michelle's Hot Legs

These chicken legs are stripped of their skin, smoked, and tossed in a mild sauce for a kiss of heat that will leave you breathless.

New York Strip

When it comes to a whole New York Strip or a 1 1/2-inch thick steak, nobody does it like Flavor Town BBQ Co.

Tender Tasty Tri-Tip

Our tasty tri-tip is USDA choice. This quality meat is so tender it's beyond words.

2" Tomahawk Steaks

These steaks are smoked, then reverse-seared with a garlic rosemary butter bath.

Smoked Brisket

Everything is bigger in Texas, but not better. Our dry-rubbed brisket is some of the best in the West. Slow-smoked with oak and mesquite for 13 hours to create a bark that says yep.