



**WELCOME TO WHATCHA SMOKIN!
WE SERVE TEXAS STYLE BBQ**

This means we serve our meats fresh daily from the pit! We make everything from our sides to our desserts from scratch daily. When we sell out for the day, we are out! We will have more tomorrow!

**We are located in Luther, Iowa
JUST OFF HWY 17**

403 Iowa Ave
Luther, IA 50152
515-257-7490
whatchasmokinbbq.com

HOURS

Monday: CLOSED
Tuesday: 11-8pm
Wednesday: 11-8pm
Thursday: 11-8pm
Friday: 11-8pm
Saturday: 11-8pm
Sunday: 11-8pm

FOLLOW US ON

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Instagram @whatchasmokinbbqbrew

FEATURES



TUESDAY

TACO TUESDAYS! \$12 (BRISKET ADD \$3) NEW!

ALL DAY

WEDNESDAY

BRISKET BURNT ENDS DINNER \$18

ALL DAY

BRISKET BURNT ENDS 1/2 lb \$16 • Full lb \$32

THURSDAY NEW!

PORK BELLY BURNT ENDS DINNER \$16

ALL DAY

PORK BELLY BURNT ENDS 1/2 lb \$12 • Full lb \$24

FRIDAY

TURKEY B.L.T. \$13 NEW!

LUNCH

PRIME RIB DINNER 8oz \$24 12oz \$29

DINNER

WITH GARLIC MASHED POTATOES & GREEN BEANS

SATURDAY

WEEKLY FEATURES - ASK YOUR SERVER!

ALL DAY

BEEF RIBS \$40 OR MARKET PRICE

DINNER

SUNDAY

**SMOTHERED BREAKFAST BURRITO \$14
W/ CHOICE OF MEAT! (BRISKET ADD \$3)**

LUNCH

IOWA TWINKIES \$4 NEW!

DINNER

**BACON WRAPPED JALAPENO PEPPERS STUFFED WITH
PULLED PORK, CORN, AND CHEESE**

ALL FEATURES AVAILABLE UNTIL SOLD OUT!

SWEET TREATS

**PICKET FENCE ICE CREAM
CHOCOLATE OR VANILLA (1/2 PINT)**

\$2

BROWNIE w/ PEANUT BUTTER BUTTERCREAM

\$4

OATMEAL CREAM PIE (OCP)

\$5

NUTTERBUTTER® BANANA PUDDIN'

\$6

= CONTAINS SOME SPICY HEAT!
 = GLUTEN FREE
ALL SAUCES ARE GLUTEN FREE

CATERING

FULL SERVICE CATERING FROM WHATCHA!

- + "Meat" ings
 - + Weddings
 - + Anniversary Parties
 - + Family Gatherings
 - + Conferences
 - + Office Parties
 - + Birthdays
 - + Proms
 - + Fundraisers
 - + Holidays
- +or just because it's great BBQ!+

Call us at 515-218-5706
to book your catering today!

MEATS TO GO

ORDER TAKE OUT!

Please call us at 515-257-7490 to order!
For orders over \$50 please pre-pay
over the phone with a credit card.

NEED LOTS OF MEAT?

Need more than 10lbs? Contact Catering at 515-218-5706!
48 hour notice required

RESERVATIONS

While we do not accept reservations,
we encourage our guests to come early.

**An 18% gratuity will be added
to parties of 8 or more.**



**COKE • DIET COKE • SPRITE
MR. PIBB • MELLO YELLO • ROOT BEER
NEW! RASPBERRY ICED TEA • LEMONADE
FRESH BREWED ICED TEA**

APPETIZERS

BREADED CHEESE CURDS \$10

White cheddar cheese, battered and fried to perfection.

CHIPS N' QUESO \$7

Fresh corn tortilla chips with smoked poblano queso

GOLDEN CORN NUGGETS \$8

Sweet corn kernels battered and fried golden brown.

Served with choice of honey or ranch

JUMBO HOT BOX WINGS \$11/6ct \$22/12ct

Smoked wings, fried and tossed in your choice of sauce:

Buffalo, Garlic Parmesan, Honey Garlic, Sweet N Sticky, or Wildfire!

(Ranch or Bleu Cheese extra \$.50/each)

PICKLE FRIES \$10

Dill pickles battered and fried golden brown. Served with ranch

UP IN SMOKE NACHOS \$12

Fresh corn tortilla chips with pulled pork, smoked poblano queso, Giddy Up sauce, sour cream, and scallions.

NEW! Sub tavern meat. Sub brisket for \$5 more.

SIDES

CAMPGROUND BEANS (GF) \$3

CHEESY POTATOES \$3

CORN BREAD BY THE SLICE \$2

CREAMY COLESLAW (GF) \$3

FRIES HALF POUND \$3 POUND \$6

JALAPENO CREAMED CORN \$3

MAC N CHEESE \$3

SEASONAL SIDE - ASK SERVER! **NEW!** \$3

SIDE SALAD* (GF) *GF = NO CROUTONS \$3

TEXAS TOAST BY THE SLICE \$1

BULK SIDES: 1 PINT \$8 • HALF PAN \$45

(PINT SERVES 2-3 PEOPLE, HALF PAN SERVES 15-20 PEOPLE)

KIDS MENU



Served with fries and a small pop or Picket Fence

Creamery white or chocolate milk \$7

CHICKEN STRIPS • MAC N CHEESE

BBQ SLIDER • KID'S BURGER (Add Cheese +\$1)

BBQ Slider choice of Turkey, Brisket, Pulled Pork, Pork Loin, or Sausage.

Slider meal served with pickles. Want Brisket? Add \$1/per slider

SANDWICHES

ON BUN \$7 (GF)

Choice of any **fresh pit meat** (5 oz) on a white or wheat bun, served with pickles. Want it on Texas Toast? Add \$1

Want Brisket? Add \$3. Add a side for \$3 GF= without bun

SERVICE STATION SLIDERS \$13

3 brioche slider buns with garlic butter & your choice

of **3 fresh pit meats** (2 oz ea.), served with pickles and choice of side.

Want Brisket? Add \$1/per slider

DINNER PLATES

PIT MASTER PLATE (GF)

Choice of **fresh pit meat** (6 oz) + 2 sides. Served with Texas toast or cornbread, & pickles. GF= without bun toast/cornbread

1 MEAT + 2 sides \$15

2 MEATS + 2 sides \$20

3 MEATS + 2 sides \$25

Want Pork Ribs? Add \$1 per quarter rack

Want Brisket? Add \$3 per brisket

FRESH PIT MEATS

1/2 lb serves 1-2 people \ **1 lb** serves 3-4 people

Smoked Fresh Daily Pit-To-Plate We Sell Out Every Day!!

BABY BACK RIBS (GF)

\$8/Quarter Rack (AVERAGE WEIGHT 3/4 LB)

BRISKET: LEAN or FATTY (GF)

\$8 ¼ lb • **\$14** ½ lb • **\$28**/lb

DOUBLE SMOKED SAUSAGE (GF)

\$6 ¼ lb • **\$11** ½ lb • **\$22**/lb

PULLED PORK (GF)

\$5 ¼ lb • **\$9** ½ lb • **\$18**/lb

PORK LOIN (GF)

\$5 ¼ lb • **\$8** ½ lb • **\$16**/lb

TURKEY BREAST (GF)

\$5 ¼ lb • **\$10** ½ lb • **\$20**/lb

CRAFT SAUSAGE

WEEKLY FEATURES - ASK YOUR SERVER! \$7/LINK

SHAREABLES

FAMILY PLATTER \$36

(serves approx 2 adults, 2 kids. Meats in 1/2 lb increments)
1 lb meat & 2 pints of sides, served with dill pickles.

Want brisket as your meat? Add \$7

THE BIG FEED \$90

(serves approx. 8-10. Meats in 1lb increments)

3 lbs of meat + 4 pints of sides, served with house pickles and pickled red onions. Want brisket? Add \$7 per lb

*Shareables may substitute 1lb of fries or 6 Texas toast in place of a pint. Ribs, craft links & cornbread are not available.

BEYOND THE PIT...

BACKYARD BURGER \$14

Two 1/4 pound patties with American cheese, lettuce, tomato, onion, and pickles on a sesame seed bun.

Served with choice of side. Add another patty for \$3

BRISKET BACON SWISS \$14

Chopped brisket, smoked bacon, and Swiss cheese on a toasted brioche bun, with choice of side.

BRISKET POUTINE \$15

Tender chunks of brisket, melted Picket Fence cheese curds, brisket trimmings gravy & green onions, on a bed of fries.

FRITO PIE (GF) \$12

Corn chips stacked with pulled pork, campground beans, and 3 cheese blend. Topped with red and green onions.

Sub chopped Brisket \$2

IOWA CHEESE STEAK \$12

Showcasing a variety of our smoked meats, sautéed onions, mushrooms & peppers with Swiss cheese, served on a hoagie.

Served with choice of side

MEATLESS OPTION \$10 Swiss cheese, double veggies, tomatoes, side

THAT GOOD SALAD (GF) \$8.50

Luscious bed of lettuce topped with tomatoes, cucumber, red onion, hardboiled egg, cheese and croutons. Add bacon or

6oz of any fresh pit meat \$5 Add Brisket \$10

(GF = without croutons) Dressings: Ranch • Honey Mustard • Bleu Cheese

THE DOUBLE WIDE \$13

Hand breaded **tenderloin**, pounded flat, and fried crispy with lettuce, tomato, onion, and pickles. Served with choice of side.

THE TEXAS TAVERN \$13 **NEW!**

Loose meat sandwich showcasing a variety of our smoked meats, sautéed onions, and Giddy Up sauce with American cheese on a brioche bun. Served with choice of side.



Beyond the Pit menu items take longer cooking time. Thank ya kindly for your patience!