



**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, but check out the rest of our menu!

**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! \$15 (NON-BRISKET \$12) ALL DAY

WEDNESDAY

BRISKET BURNT ENDS ½ lb \$16 • Full lb \$32 ALL DAY

BRISKET BURNT ENDS DINNER \$18
 80Z WITH 1 SIDE AND CHOICE OF BREAD

THURSDAY

PORK BELLY BURNT ENDS ½ lb \$12 • Full lb \$24 ALL DAY

PORK BELLY BURNT ENDS DINNER \$16
 60Z WITH 2 SIDES AND CHOICE OF BREAD

FRIDAY

TOASTED TOM \$14 ^{NEW!} LUNCH

TURKEY, BACON, SWISS, PICKLES, AND
 POBLANO RANCH ON TEXAS TOAST; SERVED
 WITH CHOICE OF SIDE.

PRIME RIB DINNER 8oz \$29 12oz \$39 DINNER

WITH GARLIC MASHED POTATOES & GREEN BEANS

SATURDAY

WEEKLY FEATURES - ASK YOUR SERVER! ALL DAY

BEEF RIB DINNER \$45 ALL DAY (STARTING AT NOON)

1+ LB OF DINO-SIZED BEEF RIB
 WITH 2 SIDES AND CHOICE OF BREAD

SUNDAY

SMOTHERED BREAKFAST BURRITO \$14 LUNCH

W/ CHOICE OF MEAT!
 (BRISKET, SAUSAGE, OR CRAFT LINK ADD \$3)

IOWA TWINKIE \$5 ALL DAY

PULLED PORK, CORN, CREAM CHEESE, & RANCH SEASONING
 STUFFED IN A BACON-WRAPPED JALAPENO, GLAZED AND SMOKED
 WITH SWEET & STICKY BBQ, TOPPED WITH RANCH & GREEN ONION

ALL FEATURES AVAILABLE UNTIL SOLD OUT!

KIDS MENU



Served with fries and choice of small pop or Picket
 Fence Creamery white or chocolate milk \$8

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 Sausage? Add \$.50/slider.

Want Brisket? Add \$1/slider.

🌶️ = CONTAINS SOME SPICY HEAT! ☺️ = GLUTEN FREE

ALL SAUCES ARE GLUTEN FREE

SWEET TREATS

PICKET FENCE ICE CREAM CHOCOLATE OR VANILLA (4 OZ) \$2

BROWNIE w/ PEANUT BUTTER BUTTERCREAM \$4

OATMEAL CREAM PIE (OCP) \$5

NUTTERBUTTER[®] BANANA PUDDIN' \$7

MEATS TO GO

Please call us at 515-257-7490 to order
 thirty minutes before pickup!

Order up to 10 pounds same day!

CATERING

NEED MORE THAN 10 LBS?

For groups of 25-2000, or more!

Call us at 515-218-5706 or

visit us at

www.whatchasmokin.com/catering

RESERVATIONS

We do not accept reservations, and require
 your entire party to be present before seating

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

DRINKS

COKE, DIET COKE, SPRITE,
 MR. PIBB, MELLO YELLO, ROOT BEER,
 RASPBERRY ICED TEA, LEMONADE,
 FRESH BREWED ICED TEA.

APPETIZERS

BREADED CHEESE CURDS \$10

White cheddar cheese curds, fried to perfection and served with ranch.

CHIPS N' QUESO \$8

Fresh corn tortilla chips with smoked poblano queso.

GOLDEN CORN NUGGETS \$9

Sweet corn kernels fried golden brown; served with honey and ranch.

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

Smoked wings, fried and tossed in your choice of sauce: Buffalo, Garlic Parmesan, Honey Garlic, Liquid Lava, Sweet N Sticky, or Wildfire!

Served w/ choice of Ranch or Bleu Cheese (extra \$.75/each)

PICKLE FRIES \$10

Dill pickles battered and fried golden brown. Served with ranch.

UP IN SMOKE NACHOS \$13

Fresh corn tortilla chips with pulled pork, smoked poblano queso, Giddy Up sauce, sour cream, and scallions. Sub brisket for \$5 more.

SIDES

PINTS
\$8
SERVES 2-3

CAMPGROUND BEANS (GF)	\$3
CHEESY POTATOES	\$3
CORN BREAD	BY THE SLICE \$2
COTTAGE CHEESE (GF)	\$3
CREAMY COLESLAW (GF)	\$3
FRIES	HALF POUND \$3 POUND \$6
JALAPENO CREAMED CORN (GF)	\$3
MAC N CHEESE	\$3
SEASONAL SIDE NEW!	\$3
TEXAS TOAST	BY THE SLICE \$1
SIDE SALAD* (GF)	\$4

*GF = NO CROUTONS Dressings: Ranch • Honey Mustard • Bleu Cheese •

French • Garlic Parmesan • BBQ Vinaigrette

Extra servings of Ranch, Blue Cheese, and BBQ sauces cost \$.75/each

BBQ SAUCES

By the Bottle

CAROLINA GOLD MUSTARD	\$9	(GF)
LIQUID LAVA SWEET HEAT	\$8	(GF)
NECK OF THE WOODS MILD	\$8	(GF)
SWEET & STICKY	\$9	(GF)
WILDFIRE SPICY	\$8	(GF)

All BBQ sauces & salad dressings are Gluten-Free

SANDWICHES

ON BUN \$8 (GF)

Choice of any **fresh pit meat** (5 oz) on a white or wheat bun, served with pickles. Sub Texas Toast? Want Sausage? Add \$1. Want Brisket? Add \$3. Sides are a la carte to your left. (GF) = without bun

SERVICE STATION SLIDERS \$13

Your choice of 3 **fresh pit meats** (2 oz ea.) on garlic butter toasted brioche slider buns. Served with pickles and choice of side. Want Sausage? Add \$.50/slider. Want Brisket? Add \$1/slider.

DINNER PLATES

PIT MASTER PLATE

Choice of **fresh pit meat** (6 oz) + 2 sides. Served with Texas toast or cornbread, & pickles.

1 MEAT + 2 sides \$16

2 MEATS + 2 sides \$21

3 MEATS + 2 sides \$26

Want Sausage or Pork Ribs? Add \$1 per portion/quarter rack.

Want Brisket? Add \$3 per portion.

FRESH PIT MEATS

1/2 lb serves 1-2 people | 1 lb serves 3-4 people

BABY BACK RIBS (GF)

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

BRISKET: LEAN or FATTY (GF)

\$8 1/4 lb • \$14 1/2 lb • \$28/lb

DOUBLE SMOKED SAUSAGE (GF)

\$7 1/4 lb • \$12 1/2 lb • \$24/lb

PULLED PORK (GF)

\$5 1/4 lb • \$9 1/2 lb • \$18/lb

PORK LOIN (GF)

\$5 1/4 lb • \$8 1/2 lb • \$16/lb

TURKEY BREAST (GF)

\$6 1/4 lb • \$10 1/2 lb • \$20/lb

CRAFT SAUSAGE approx .8oz

WEEKLY FEATURES - ASK YOUR SERVER \$8/LINK

SHAREABLES

FAMILY PLATTER \$36

(serves approx 2 adults, 2 kids. Meats in 1/2 lb increments) 1 lb meat & 2 pints of sides, with dill pickles. Want Sausage? Add \$3/lb. Want Brisket? Add \$7/lb.

THE BIG FEED \$90

(serves approx. 8-10. Meats in 1lb increments) 3 lbs of meat + 4 pints of sides, with house pickles & pickled red onions. Want Sausage? Add \$3/lb Want Brisket? Add \$7/lb.

*Shareables may substitute 1lb of fries, 4 slices of cornbread, or 6 Texas toast in place of a pint. Ribs & Craft Links are not available.

BEYOND THE PIT...



Longer cook time

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 \$15

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

BRISKET POUTINE \$12 **NEW!**

Tender chunks of Brisket, melted Picket Fence cheese curds, brisket trimmings gravy & green onions, on a 1/2 lb of fries.

CUBAN \$13 **NEW!**

Pork Loin, Pulled Pork, Swiss cheese, pickle and mustard on Cuban bread. Served with choice of one side.

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 \$3.

IOWA CHEESE STEAK \$13

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 Double veggies, Swiss cheese, and tomatoes.

THAT GOOD SALAD (GF) \$11

Luscious bed of romaine lettuce topped w/ tomatoes, cucumber, red onion, hardboiled egg, cheese and croutons. Add bacon for \$2 or any 1/4 lb or 1/2 lb Fresh Pit Meat. (prices to left)

THE DOUBLE WIDE \$14

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