

RIBS

Platters served with two sides & Texas Toast.
Our dry rubbed, St. Louis style ribs are slowly smoked for 3 hours.

(3) Rib Platter	\$ 9.69
(5) Rib Platter	\$12.69
Half Slab (5 bones)	\$11.49
Full Slab (10 bones)	\$22.49

SMOKED CHICKEN

Tender and juicy, smoke-cooked chicken.

½ Chicken	\$ 6.69
Whole Chicken (2 halves)	\$12.49

SMOKED POTATOES

Our potatoes are slow smoked for several hours until tender and full of smoky flavor. Served with cheese, butter, sour cream, and chopped brisket, ham, turkey, or sausage. Sweet potatoes also come with brown sugar and cinnamon.

Loaded Smoked Potato	\$6.99
Plain Smoked Potato	\$4.99
Loaded Smoked Sweet Potato	\$7.49
Plain Smoked Sweet Potato	\$4.99

BBQ NACHOS

Your choice of any meat on a bed of nacho chips topped with our own hickory smoked cheddar cheese, baked beans, bbq sauce and finished with a dollop of our sour cream!

BBQ Nachos	\$9.49
Half BBQ Nachos	\$6.29

DRINKS

Sweet or Unsweet Tea, Coke, Diet Coke, Dr. Pepper, Diet Dr. Pepper, Sprite, and Barq's Root Beer

16 oz. tea or soft drink	\$1.99
Cup of water or ice	\$0.35



SANDWICHES

A ¼ lb. of meat piled high & served on your choice of a regular white bun, regular sourdough bun, whole wheat sourdough bun, or jalapeño cheese sourdough bun.

Add smoked cheddar or hot pepper jack cheese for \$0.35 extra per slice.

Extra Meat is \$2.00.

Sliced Ham Sliced Turkey Sliced Beef Brisket Sliced Sausage
Chopped Beef Brisket Pulled Pork Hot Link
Pulled Chicken Pulled Rib Meat (limited availability)

The Scatterload - A very popular sandwich made of minced ham, turkey, hot link, sausage & cheese all mixed together to make a delicious meal.

BBQ SANDWICH \$5.49

BBQ SANDWICH COMBO \$8.39

BBQ sandwich served with your choice of 1 regular side item & a 16 oz. drink.

Substitute ¼ lb. of sausage as your side item for \$2.15 extra.

MEAT & CHEESE

Pound	\$12.99
½ Pound	\$ 6.49
¼ Pound	\$ 3.25

SIDES

	<u>4 OZ.</u>	<u>PINT</u>
Meaty Baked Beans	\$1.50	\$5.25
Classic Yellow Potato Salad	\$1.50	\$5.25
Creamy Cole Slaw	\$1.50	\$5.25
Potato Chips (per bag)		\$1.50

BBQ PLATTERS

Platters served with two sides & Texas Toast.

Pulled Pork \$9.49
Smoked for over 14 hours. Approximately ½ pound of hand-pulled, tender, moist pork shoulder.

Beef Brisket \$9.49
Smoked for over 14 hours. Approximately ½ pound of extra-lean sliced beef brisket.

Smoked Sausage \$9.49
Approximately ½ pound of our smoked sausage.

Smoked ½ Chicken \$9.19
Tender and juicy, smoked half chicken.

2 Meat Plate \$10.99
Your choice of any 2 meats: ribs, chicken, pulled pork, sausage, beef brisket, chopped turkey or ham.

3 Meat Plate \$11.99
Our Smokehouse special! Your choice of any 3 meats: ribs, chicken, pulled pork, sausage, beef brisket, chopped turkey or ham.

** Due to rising food costs & to keep our prices as low as possible, double ribs are not allowed on any of our plates. **

OTHER ITEMS

Sliced Sausage (¼ lb.)	\$3.25
Individual Ribs	\$2.49
Individual Sourdough Buns	\$1.50
Extra BBQ Sauce (for each 2 oz. cup)	\$0.35

HOURS

Monday - Saturday 10 a.m. - 8 p.m.

Brister's Smokehouse BBQ

1313 Cooktown Road
Ruston, LA 71270
(318) 513-9966
bristersbbq@gmail.com

CATERING PRICES & GUIDE

Sliced brisket, sliced sausage, pulled pork, ham, turkey \$12.99 /lb.

Slab of ribs \$22.49

1/2 Chicken \$6.69

Whole chicken (two halves) \$12.49

Beans, Potato Salad, Cole Slaw \$5.25 /pint, \$80.00 full-size pan/\$50.00 half-size pan

A slab of ribs consists of 10-12 bones and will usually feed 1 to 3 people.

The average person will eat anywhere between 1/4 and 1 pound of meat.

Example. 50 people x .25 = 12.5 pounds of meat needed

Example. 50 people x .40 = 20 pounds of meat needed

Example. 50 people x .50 = 25 pounds of meat needed

Example. 50 people x 1.00 = 50 pounds of meat needed

Are children or senior adults attending the event? If so, they typically do not eat near as much as a young to middle age adult.

Are side items going to be available? (beans, potato salad, cole slaw, etc.)

Will dessert be provided? Side items and desserts will be “fillers” that could reduce the amount of meat that you will need.

A pint of potato salad, beans, or cole slaw will feed approximately 3-5 people.

A full-size pan of potato salad, beans or cole slaw will feed approximately 70-75 people.

There is no way for us know exactly how much the members of your event are going to eat. Typically, we have found that it is almost always best to go somewhere on the high end as opposed to the low end to make it more likely that you will not run out.

It is not advantageous, nor is it our intention, to send more food to your event than you need. But at the same time, we also do not want you to run out.

Brister’s Smokehouse BBQ ownership and our employees can make recommendations for your order based on our experience. But the final decision as to the total quantity of food for your event is your responsibility. Brister’s Smokehouse BBQ will not be held responsible for either too much or too little food being provided for your event.

One week’s notice is greatly appreciated, if possible, for large orders. This insures that we will have the quantity of food available when you need it.

** The prices on this guide are current as of November 1, 2014 and are subject to change due to varying market conditions at any time without notice. **

FAQ

Does Brister’s Smokehouse BBQ cater for parties and events?

Yes, We have catered events from as small as 10 people to as many as 500 people. Please see the catering guide for answers to questions you may have and guidelines we suggest.

What is pulled rib meat?

Just as the name implies, this is rib meat from our delicious pork ribs that have been pulled off the bone, put on a bun, and made into a delicious and very popular sandwich.

I work in an office and we would like to place a large food order from Brister’s Smokehouse BBQ for our staff. What is the best way to do this?

If possible, it is best to give Brister’s Smokehouse BBQ at least one day’s notice on large orders. We encourage someone in the office to take everyone’s order, type it, and email it to bristersbbq@gmail.com To be fair to our other customers and keep our dine-in line moving efficiently, we ask that all large orders be paid for on one ticket and then divided back at your location. The time it would take us to ring up each individual order would severely slow down our dine-in operation. Thank you for your understanding.