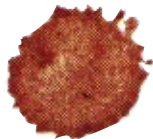


“Barbeque...It’s not just for breakfast anymore.”

Barbeque is a method of cooking meat at a low temperature for a long time, thus the phrase “low and slow”, in a closed chamber, using indirect heat produced by hardwood logs, chips, chunks, pellets, or charcoal. During this cooking process, the meat absorbs the essence and flavor of the wood. Slowly the fat is rendered and when it’s done, it just about falls from the bone. It is wonderfully moist, and tastes like nothing else you have ever taste. The layer of pink, or smoke ring, you find just under the surface of slow smoked meats is NOT an indication of under cooking. It is a result from the burning and smoking of wood and is expected in great barbeque. This holds true for all meat, including chicken, which has a pinkish cast in the meat.

Sauces are among the most important features of barbeque, generally added just before the cooking is finished, or at the time it is eaten. The true glory of real barbeque is all in the cooking!



Having a tailgate or party?

Let Beulah’s help you prepare the food!

Forget dragging the grill out, preparing the meats, and especially cleaning up. Gate Crates are the perfect solution for a perfect BBQ party!

Please allow 24 hours on party packs for 20 people or more.

*Convenient pick up in Calder Alley. When you arrive, just give us a call and we’ll run your order to you and help load it in your car!
Call 234-1344*



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Party Packs

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BBQ PARTY
WITHOUT THE MESS!**

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PARTY PACK COMBOS

The Tailgater

a filling combination of Baby Back Ribs, Pulled Pork and Smoked Buffalo Style Wings, plus our SERIOUS baked beans, cole slaw and homemade corn bread muffins.

Includes your choice of two of our famous homemade bar-b-que sauces.

18.50 per person, minimum of 4 people

Chicken & Rib Combo

just like it says: Baby Back Ribs, and Smoked Chicken quarters, served with our SERIOUS baked beans, cole slaw and homemade corn bread muffins. Includes your choice of two of our famous homemade bar-b-que sauces.

15.50 per person, minimum of 4 people

Rib Double Party Pack

Baby Back Ribs paired with your choice of one other smoked meat: pulled pork, beef brisket, pulled chicken or burnt ends, served with our SERIOUS baked beans, cole slaw and homemade corn bread muffins. Includes your choice of two of our famous homemade bar-b-que sauces.

17.99 per person, minimum of 4 people

Beulah's All Meat Feast

can't decide? This one's for you! Baby Back Ribs, Texas Brisket, Pulled Pork, "Burnt Ends" and Smoked Chicken quarters, served with our SERIOUS baked beans, smoked sweet potatoes, cheesy corn and cole slaw. Includes your choice of four of our famous homemade bar-b-que sauces

23.99 per person, minimum of 8 people
Please allow 24 hours on party packs for 20 people or more.

CREATE YOUR OWN

SMOKEHOUSE CLASSICS

Baby Back Ribs

cut from the back ribs of the younger pig.
2 1/2 pound Whole Rack (largest in town!)
to feed 2-3 people 15.99

Smoked Half Chickens
tender bird, slow smoked.

Half a bird to feed 2 people 5.99

BY THE POUND

one pound to feed 3-4 people

Texas Brisket of Beef

lean cut, slow smoked for 16 hours, hand sliced, and juicy 14.50

"Burnt" Ends

the well done chunks of the brisket - with a caramelized, crisp outside, moist succulent inside 16.99

Pulled Pork

slow smoked for 18 hours, hand pulled 8.99

Pulled Chicken

slow smoked, hand pulled 7.99

Smoked Chicken Wings

with celery and bleu cheese dip
Bar-B-Que or Buffalo 6.99

Homemade Kaiser Rolls

to make your own sandwiches!
by the half dozen 3.00

HOMEMADE SIDES

by the pint to serve 3-4 people

Kansas City Style SERIOUS Baked Beans
slow smoked with bits of bacon, pork and brisket,
plenty of molasses and a whole lot of lovin' 4.99

Kansas City Cheesy Corn
fresh corn nibblets in a smooth cheese sauce 5.99

Collard Greens

fresh greens slow cooked with ham 2.99

Mac n' Cheese

in homemade cheese sauce 4.99

Smoked Sweet Potatoes

4 with homemade orange pecan butter 6.99

Golden Potato Salad

with Yukon Gold potatoes 3.99

Cole Slaw

homemade, the best you've ever tasted! 3.29

Corn Bread Muffins

baked on premises! half dozen 4.99

OUR HOMEMADE BAR-B-QUE SAUCES

we use only all natural ingredients. 3.29 per pint

Beulah's Slathering Sauce

good all purpose sauce - slightly tangy & sweet

Mama's North Carolina Barbeque Sauce

a vinegar based sauce, bit of heat and tomato flavor

Kansas City Sweet Barbeque Sauce

a traditional sauce, with smooth sweetness

Kansas City Spicy Barbeque Sauce

our KC Sweet sauce with a bit of a kick!

Carolina Mustard Sauce

traditional mustard sauce, with celery flavors

Beulah's Signature Class Barbeque Sauce

nice molasses flavor with high mace profile

Bone Suckin' Barbeque Sauce

a house favorite,-- balance of tomato and vinegar
with some heat!