



AMARILLO BARBECUE

15505 NE Main St., Duvall, WA 98019

www.amarillobarbecue.com

(425) 318-6010

SMALL PLATES

- PIG POPPERS** (GF) Stuffed, bacon wrapped jalapenos \$3.5/1 \$9/3
- SMOKED CHICKEN WINGS** (GF) Naked or tossed \$10/6 \$18/12
- COWBOY CAVIAR** (GF) Veg mix, chipotle vinaigrette and chips \$10
- PORK BELLY BURNT ENDS** Confit pork, chips, coleslaw \$14
- QUESO AND CHIPS** (GF) Cheesy dip, fresh fried tortilla chips \$10
- AMARILLO BRISKET CHILI** (GF) (8oz or 16oz) \$7 \$11

BBQ

With our signature spices and rubs, then slow smoked with hickory logs. Sold by weight and in true Texas style with BBQ sauce on the side.

- BEEF BRISKET** (GF) (¼, ½, 1 lb.) \$10 \$17 \$30
St Helens Angus Beef brisket, Amarillo's dry rub then slow smoked. *Your choice of lean or fatty brisket!*
- CHICKEN** (GF) (¼ or ½ section) \$11 \$20
Amarillo's dry rub and slow smoked. ¼ white or dark
- CORNED BEEF** (GF) (¼, ½, 1 lb.) \$11 \$18 \$32
St Helens Angus Corned Beef brisket prepared and hickory smoked in-house. An Amarillo Special!
- BABY BACK RIBS** (GF) \$20 lb.
Pork ribs marinated, then seasoned with The Amarillo's signature rib rub and slow smoked over hickory hardwood
- PULLED PORK** (GF) (¼, ½, 1 lb.) \$9 \$14 \$24
Pork shoulder, Amarillo's dry rub, then slow smoked.
- BEEF RIBS** (GF) \$25 lb.
Meaty beef ribs with The Amarillo's special seasoning and slow smoked with hickory hardwood.
- TURKEY BREAST** (GF) (¼, ½, 1 lb.) \$8 \$13 \$21
Smoked turkey breast over Hickory wood
- AMARILLO HOUSE-MADE SMOKED SAUSAGE** (GF) \$8 ea.
Hearty pork and brisket links with our special seasoning blend.

Ask for **Texas Style** to add white bread, pickles and onions to any BBQ order.

BURGERS AND SANDWICHES

Sandwiches are served on a toasted brioche bun unless noted. Your choice of one side and any of our signature sauces. **Gluten-free** bun add \$2

- THE AMARILLO BURGER*** \$17
½ lb. Wagyu patty, cheddar, lettuce, tomato, red onion and Amarillo sauce.
- PULLED PORK** \$16
Plenty of our delicious hickory smoked pulled pork. Your choice of sauce on the side.
- BRISKET PHILLY DIP** \$18
St Helens brisket, Mama Lil's peppers, caramelized onions, Swiss cheese, on a French roll with Au Jus and horseradish aioli.
- CUBANO** \$17
Hickory smoked Pulled Pork, Sliced Ham, Swiss cheese, stone ground mustard and pickles on grilled demi baguette.
- SMOKY REUBEN** \$18
Thick sliced hickory smoked corned beef, house-made sauerkraut, Amarillo Sauce, Swiss cheese on marble rye.
- CHOPPED BRISKET SANDWICH** \$17
Our *St Helens* brisket, chopped and tossed in Original BBQ Sauce.

TOPPING ADDS FOR ANY SANDWICH (GF)

Avocado	\$2	Chili Topper	\$3
Blue Cheese Crumbles	\$2	Mama Lil's Peppers	\$1
Caramelized Onion	\$1	Smoked Bacon	\$2
Coleslaw Topper	\$2	Smoked Jalapeno	\$1

SIDES

- SPICY CAMPFIRE BEANS** (GF) | Pinto beans pork, brisket, spices. \$5
- HATCH MAC & CHEESE** | Cheesy blend, cream and hatch chilis \$6
- SMOKY BAKED BEANS** (GF) | Tri-colored beans cooked in the smoker, sweet seasonings, sweet onions, bacon, brisket drippings. \$5
- TEXAS STREET CORN** (GF) | Corn, cheese, mayo, onion, peppers \$5
- POTATO SALAD** | Classic potato salad with bacon bits. \$5
- TATER TOTS** | Fries, only round, with our seasoning. \$5
- COLESLAW** (GF) | Cabbage tossed fresh in our creamy dressing. \$5
- SWEET POTATO FRIES** (GF) | Crispy fries with our seasoning. \$5
- CORNBREAD** | Baked fresh onsite, served with honey butter. \$4
- STEAK FRIES** (GF) | Crispy steak cut French fries, our seasoning. \$5
- FRIED OKRA** | Crispy fried with our signature seasoning. \$5

DESSERTS

- ROTATING BREAD PUDDING** 9
- S'MORES CHANGA** 9
- BANANA PUDDING** 6
- VANILLA BEAN ICE CREAM** (GF) 4

NOTICE: * Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food-borne illness. Burgers cooked to medium-well (155°). Please inform us of any food allergies. An 18% Service Charge is automatically assessed for parties of 8 or more. (GF)=Gluten-Free