



MENU

OPEN DAILY 11:30 AM – CLOSE

Please advise your server of any dietary restrictions



SALADS

- HOUSE SALAD | \$12**
field greens | tomatoes | avacado
smoked gouda | spicy pecans
croutons | pecan vinaigrette
- MAN SALAD | \$14**
wild arugula | brisket | smoked portobellos
fries | tomatoes | goat cheese
pickled red onion | balsamic herb vinaigrette
add pulled pork, pulled chicken, brisket, bacon, fried egg or avocado | \$4
- BEET SALAD | \$12**
mixed greens | smoked beets
herbed goat cheese | shaved fennel
pistachios | sherry orange vinaigrette

SAMMIES

- SERVED WITH HAND CUT FRIES, PICKLE SPEAR & SMOKED TOMATO AIOLI
- SLICED BRISKET | \$15**
on texas toast
- PULLED CHICKEN | \$14**
served with slaw
on toasted brioche bun
- SMOKED PORTOBELLO | \$13**
wild arugula | tomato | guacamole
smoked gouda | pesto
smoked tomato
aioli | on toasted brioche bun
add pulled pork, pulled chicken, brisket, bacon, fried egg or avocado | \$4
- PULLED PORK | \$14**
served with slaw
on toasted brioche bun
- GRILLED CHEESE | \$12**
smoked gouda | sharp cheddar
goat cheese | on texas toast

HOUSE FAVORITES

- SMOKED BRINED CHICKEN WINGS | \$12**
served with choice of
bbq sauce and
ranch or blue cheese
- RIB TIPS | \$13**
smoked pork brisket bones served
with choice of bbq sauce
1/2 POUND | \$9 POUND | \$13
- SMOKED TACO TRIO | \$13**
brisket | pulled pork
smoked chicken served with corn relish
cabbage | cotija cheese | corn tortilla
- BRISKET BURRITO | \$12**
flour tortilla | sour cream
brisket | avo smash | pico de gallo
cheddar cheese | house made bbq Sauce
sub portobello to make vegetarian | \$12
- MAC & CHEESE | \$12**
sharp cheddar | smoked gouda
goat cheese | bread crumbs
- BATCH CHILI | \$8**
each batch is a bit unique and topped with
sour cream and served with texas toast
add avocado | \$4
- CHIPS & DIPS | \$11**
trio of guacamole
chile con queso
salsa
- IPA NACHOS | \$11**
house-made tortilla chips | slow smoked beans
sour cream | scallions | cotija cheese | avo smash
add choice of meat | \$4

BIG PLATES

- SERVED WITH YOUR CHOICE OF TWO SIDES AND TEXAS TOAST
- HALF CHICKEN | \$18**
brined and dry rubbed
hickory smoked
- PULLED PORK | \$18**
dry rubbed
smoked slow and low
- BRISKET | \$21**
smoked slow and low
texas style
- BABY BACK RIBS**
dry rubbed | hickory smoked
1/2 POUND | \$22 POUND | \$29



MEAT MADNESS SAMPLE PLATER

baby back ribs | pulled chicken | pulled pork
brisket | two choice of sides
\$40



SIDES

- CHEESY SMASH | \$5**
yukons | sharp cheddar | bacon
sour cream | chives
- SLAW | \$5**
apples | cabbage | vinegar
cilantro | aioli
- SOUTHERN GREENS | \$5**
collard greens | smoked pork
onions | garlic
- SLOW SMOKED BEANS | \$5**
pinto beans | smoked pork
onions garlic | spices
- HAND CUT FRIES | \$5**
hand cut kneebees | seasoning
tomato aioli
- SEASON VEGGIES | \$5**
(ask your server)
- POTATO SALAD | \$5**
red potatoes | eggs | pickles
red onion | celery | aioli | mustard
- GRILLED CORN ON THE COB | \$5**
corn | cotija cheese
butter | chili flake
- side of smoked meat: pulled pork, pulled chicken, brisket | \$6

ADD-ONS

- PICKLE SPEAR | \$2 CHOICE OF CHEESE | \$2 PICKLED PEPPERS | \$2 TOMATOES | \$2 AVOCADO | \$4
SLICE OF TEXAS TOAST | \$2 BACON | \$4 CORN RELISH | \$3 FRIED EGG | \$4

DRINKS

1 refill on lemonade, iced tea, sweet tea

- FRESH SQUEEZED LEMONADE | \$3 SOUTHERN SWEET TEA | \$3 HOUSE-MADE ICED TEA | \$3
CANNED SODA | \$2 CRAFT SODA | \$3 SPARKLING WATER | \$2

Eat Local. Drink Local.

SWEETS

- SEASONAL COBBLER | \$9**
served with scoop of ice cream
& bourbon glaze
- KEY LIME PIE | \$8**
graham cracker crust | whipped cream
- ROOT BEER FLOAT | \$8**
rocky mountain cola root beer
scoop of vanilla bean ice cream
- SCOOP OF HANDMADE ICE CREAM WITH BOURBON GLAZE | \$5**
(’til it runs out, ask server for flavors)
- ask about our seasonal desserts!



It's
TIME!



\$5 HAPPY HOUR

Drinks. Food. Happiness

WEEKDAYS | MONDAY - FRIDAY | 3 PM - 6 PM
LATE NIGHT | SEVEN DAYS A WEEK | 9 PM - 11 PM

HOUSE SALAD

CHIPS & SALSA

1/2LB RIB TIPS

SLIDERS (2)

TACOS (2)

choice of meat

choice of meat

LUNCH Special

11:30AM - 3:00PM

1/2 SAMMIE & FRIES | \$8.99

choice of sliced brisket, pulled chicken, pulled pork, or grilled cheese sammie served with handcut fries
add a pint of our beer of the month | \$4

WEEKLY SPECIALS!

WEEKLY Specials



TUESDAYS, 6 PM
FRIED CHICKEN \$22

THURSDAYS, ALL DAY
PASTRAMI PLATE \$22,
TACOS \$13, SANDWICH \$15,
SIDE \$5

SUNDAYS, 6PM
SAUERKRAUT SUNDAY

Looking to raise money for a local charity or have a fundraising night? Ask to speak to a manager for details.

HAVING A CORPORATE EVENT,
BACKYARD GET-TOGETHER,
BIRTHDAY PARTY,
DIVORCE CELEBRATION...?

WE'VE GOT YOU COVERED!

CALL (858) 412-4299 OR
VISIT WWW.IRONPIGALEHOUSE.COM
FOR CATERING MENU

MONDAY & TUESDAY:
1/2 PRICE BOTTLES OF WINE
& \$5 /GLASS

WEDNESDAY:
HUMP DAY DRAFT SPECIALS:
\$4 SELECT DRAFTS ALL DAY

THURSDAY:
\$15 BOTTLES OF CHAMPAGNE
\$5 MIMOSAS

FRIDAY:
\$5 SPIKED SEASONAL COCKTAILS

SATURDAY & SUNDAY:
WILD WEEKEND \$5 SELECT DRAFTS

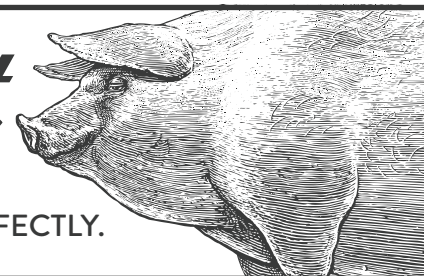
\$5 PINTS & \$15 PINTS OF OUR BEER OF THE MONTH! ALL DAY. EVERY DAY.

Daily
Drink
Specials



WE ARE A SCRATCH COOKING KITCHEN.

Worth The Wait



WE COOK OUR MEAT LOW AND SLOW, FOR NO LESS THAN 12 HOURS. WE MAKE SURE THAT PRECISE PLACEMENT, OPTIMAL TEMPERATURE, AND PROPER AIRFLOW COME TOGETHER PERFECTLY.

"BEFORE PLACING YOUR ORDER,
PLEASE INFORM US IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

Our products may contain wheat, egg, dairy, soy, or fish allergens.
In addition, our products may be processed in facilities that process tree nuts and peanuts
Please be advised consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.
Naturally, thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illnesses.

Please contact us at 858.412.4299 if you have specific questions or concerns about any of our menu items.



WWW.IRONPIGALEHOUSE.COM | 858.412.4299
1520 GARNET AVE. SAN DIEGO, CA 92109