

# DRAFT

## CZECHVAR 5.50

Traditional Czech lager ~ Ceske Budejovice, Czech Republic

**KARBACH WEEKEND  
WARRIOR PALE ALE 6**  
American Pale Ale ~ Houston, TX

**KARBACH QUINTUPLE IPA 7**  
American Double / Imperial IPA  
Houston, TX

**BRASH CALI GREEN 7**  
American IPA ~ Houston, TX

**(512) PECAN PORTER 5**  
Austin, TX

**KARBACH LOVE STREET 6**  
Kölsch ~ Houston, TX

**SHINER BOCK 5**  
Dark lager ~ Shiner, TX

Beer selection and prices are subject to change.

# BOTTLES & CANS

16 OZ CAN

**AUSTIN EASTCIDERS DRY APPLE CIDER 5**  
Austin, TX

**BAYOU TECHE ACADIE 4.75**  
Strong Pale Ale ~ Arnaudville, LA

**LONE STAR 4**  
American lager ~ San Antonio, TX

**BOHEMIA 5**  
Mexican Pilsner ~ Monterrey, Mexico

**NO LABEL EL HEFE 5**  
Hefeweizen ~ Katy, TX

**BUFFALO BAYOU  
1836 COPPER 4.5**  
Texas heritage ale ~ Houston, TX

**REAL ALE FIREMAN'S #4  
6.5**  
Blonde ale ~ Blanco, TX

**BUFFALO BAYOU  
GREAT WHITE BUFFALO 4.5**  
Wheat ale with coriander, orange peel  
Houston, TX

**REALALE HAN'S PILS 5**  
American Pilsner, lightly hopped  
Blanco, TX

**CLOWN SHOES  
WHAMMY BAR 6**  
American IPA ~ Ipswich, MA

**SAINT ARNOLD SANTO\*  
6.25**  
Black Kölsch ~ Houston, TX

**CORONA LIGHT 5**  
Light lager, Mexico City, Mexico

**SAINT ARNOLD  
OKTOBERFEST 4.75**  
Houston, TX

**KARBACH LOVE STREET  
STOVEPIPE 8.25**  
American lager ~ San

**SOUTHERN STAR  
BOMBSHELL BLONDE  
6.25**  
Unfiltered wheat ale ~ Conroe, TX

# DRINKS

**BOTTLED SODA  
3**

**TEA/LEMONADE  
2.95 GALLON 14**

# WINE

## THE DROP DRY ROSÉ (CANNED) 5

LODI, CA • SYRAH & ZINFANDEL, 250ML

For: Turkey, pulled pork, sausage Taste: light, crisp, fresh strawberries

**GLASS 6.95 • BOTTLE 27**

### BELSTAR BRUT PROSECCO

VENETO, IT

For: pulled pork, turkey, chicken  
Taste: sparkling, floral, golden apple

### WALNUT BLOCK SAUVIGNON BLANC

MARLBOROUGH, NZ

For: jalapeno cheddar sausage, pulled pork  
Taste: crisp, passionfruit, fresh cut grass

### FOSSIL POINT CHARDONNAY

EDNA VALLEY, CA

For: chicken, turkey, tacos  
Taste: butter, stone fruit, balanced minerality

### DOMAINE PALLUS CHINON "MESSANGES ROUGE"

LOIRE, FR - CABERNET FRANC

For: beef sausage, pork ribs, chicken vered tacos  
Taste: bing cherry, raspberry, herbaceous

### ALTOS DE LA HOYA JUMILLA, ESP

MONASTRELL, GARNACHA UNGRAFTED

For: brisket, beef ribs, sausage, brisket taco  
Taste: dry, ripe tannins, Spanish

### MARIETTA OLD VINE RED BLEND NV

SONOMA, CA

ZINFANDEL, CARIGNANE,  
PETITE SYRAH, SYRAH

For: venison sausage, beef ribs, pork taco  
Taste: juicy, smoky pepper, rich full body

### HEDGES CMS RED RED MOUNTAIN, WA

CABERNET, MERLOT, SYRAH

For: chili, brisket, beef ribs  
Taste: black cherry, vanilla, big n' bold

# BREAKFAST TACOS

Served from 7-10:30 M-F

All breakfast tacos come with refried beans. Add Cheddar Cheese for \$.50

Complimentary Salsa Roja, Salsa Verde, Pico de Gallo, Chopped Onion, Chopped Cilantro,  
Homemade Hot Sauce & Pickled Jalapenos are available at the condiment bar.

<b>BRISKET &amp; EGG</b> .....	<b>5</b>
<b>JALAPENO CHEDDAR SAUSAGE &amp; EGG</b> .....	<b>4.5</b>
<b>HAM &amp; EGG</b> .....	<b>4.5</b>
<b>PULLED PORK HASH &amp; EGG</b> .....	<b>4.5</b>
<b>BACON &amp; EGG</b> .....	<b>4.5</b>
<b>POTATO &amp; EGG</b> .....	<b>4</b>



**THE PIT ROOM**

1201 RICHMOND AVE • HOUSTON, TX 77006  
281.888.1929 • THEPITROOMBBQ.COM

**WE CATER! INQUIRE TODAY! 281.888.1929**

Minimum number of guests for full-service catering is 15 persons.



# MENU

**281.888.1929**

**THEPITROOMBBQ.COM**

THE PIT ROOM MENU 05.2024

# MEATS

BRISKET	.....1/2 LB 15 1LB 30
BEEF RIBS	.....1LB 32
PORK RIBS	..... 1/2 LB 12 1LB 24
PULLED PORK	..... 1/2 LB 10.50 1LB 21
TURKEY	..... 1/2 LB 12 1LB 24
CHICKEN	..... HALF 11 WHOLE 22
<b>SAUSAGE *MADE IN-HOUSE DAILY</b>	
• BEEF - CZECH STYLE	.....6EA
• PORK - JALAPENO CHEDDAR	.....6EA
• VENISON - BLACK PEPPER, GARLIC	.....6EA

# SANDWICHES

All sandwiches are served a la carte

ONE MEAT	..... 13
TWO MEAT	..... 16

# DINNERS

Dinners are served with your choice of two sides, chips can be substituted for any one side

ONE MEAT	..... 20
TWO MEAT	..... 23
THREE MEAT	..... 26
TEX MEX	..... ANY 2 TACOS 19 ANY 3 TACOS 22

\*Beef Ribs not Included in Dinners

# TEXAS RED CHILI

CUP OR BOWL	.....9/12
FRITO PIE	..... 14
LOADED FRITO PIE	.....18

Topped with chopped beef or pulled pork

# MARKET SALAD

Greens, Avocado, Egg, Bacon, Red Onion, Tomato, Almonds, Cotija  
Lemon Vinaigrette or Jalapeno Ranch

MARKET SALAD	.....12
ADD SLICED TURKEY	..... .6

# SIDES

SINGLE 5 • PINT 9 • QUART 15

MUSTARD POTATO SALAD • COLE SLAW  
CHARRO BEANS • ELOTE • MAC N CHEESE  
GREEN BEANS

# TACOS

BRISKET	.....6.5
Chopped brisket, cheddar cheese, sour cream, salsa roja	
PULLED PORK	.....5.5
Pulled pork, pickled red onions, salsa verde, cilantro, cotija	
CHICKEN	.....5.5
Smoked chicken verde, griddled cheese, charred garlic	

# CHIPS

Complimentary salsa is available at the condiment bar

TORTILLA CHIPS	.....4.5
CHIPS+QUESO	.....11
JALAPENO-VINEGAR POTATO CHIPS	.....4.5
CHICHARRONES WITH HOUSE HOT SAUCE	.....6

# SHARING

FEAST NO.1 (FEEDS 4-6)	.....120
1 lb Brisket • 4 Pork Ribs • 1 Beef Rib • 1/4 lb Pulled Pork • 1/4 Chicken 1/4 lb Turkey • 1 Beef link • 1 Venison link • 1 Jalapeno Cheddar link • 4 Sides	
FEAST NO.2 (FEEDS 6-8)	.....165
1 1/2 lb Brisket • 6 Pork Ribs • 1 Beef Rib • 1/2 lb Pulled Pork • 1/2 Chicken 1/2 lb Turkey • 1 Beef link • 1 Venison link • 1 Jalapeno Cheddar link • 6 Sides	

JOIN US FOR HAPPY HOUR  
THE PATIO AT THE PIT ROOM

Weekdays from 2pm-7pm

# BULK TO-GO

Feasts come with your choice of meats and sides:

## MEATS:

Brisket • Pork Ribs • Pulled Pork • Turkey • Chicken (Whole=1lb)  
Jalapeno Cheddar Pork Link • Beef Link • Venison Link

## SIDES:

Mustard Potato Salad • Cole-Slaw • Charro Beans • Elote • Mac-N-Cheese  
Green Beans

## FEAST FOR 5 ..... 90

2 1/2 lbs of meat • 2 1/2 pts of sides • 5 slices white bread  
1 pt bbq sauce • 1/2 pt pickles • 1/2 pt onions • 1/2 pt jalapenos

## FEAST FOR 10 ..... 165

5 lbs of meat • 5 pts of sides • 10 slices white bread  
1 qt bbq sauce • 1 pt pickles • 1 pt onions • 1/2 pt jalapenos

## FEAST FOR 15 ..... 250

7 1/2 lbs of meat • 5 qts of sides • 1 loaf white bread  
1 qt + 1 pt bbq sauce • 1 1/2 pt pickles • 1 1/2 pt onions • 1 pt jalapenos

## FEAST FOR 25 ..... 410

12 1/2 lbs meat • 7 qts sides • 2 loaves white bread  
2 qts + 1 pt bbq sauce • 1qt pickles • 1 qt onions • 1 pint jalapenos

## FEAST FOR 50 ..... 750

25 lbs of meat • 3 gallons of sides • 3 1/2 loaves white bread  
1 gal bbq sauce • 2 qts pickles • 2qts onions • 1 qt jalapenos

# ADD ONS

TEA/LEMONADE (GALLON)	..... 14
BOTTLED SODAS	..... 3
BOTTLED WATER	..... 1.75
PIE (CHERRY OR SUGAR CREAM)	..... 24
LOAF OF WHITE BREAD	..... 5.5
1 DOZEN BUNS	..... 8
1 DOZEN COOKIES	.....24