



CATERING MENU

Primers & Pang Killers (count)	12	24	48
Deviled Eggs Wear Prada	\$9	18	36
Smoked Chicken Wings	12	22	40
Pork, Chicken, Sausage Slider*	18	34	63
Burnt End or Brisket Slider*	21	40	75
Atomic Buffalo Turds (ABTs)	24	46	80
Colorado Native Beer Brats*	26	48	90

Dips with Chips or Veg (ounces)	8	16	32
Smoked Porter Black Bean Dip*	\$3	6	12
Smoked Gouda Cheese Dip (cold)	5	10	20
Hatch Chile Spinach Cheese Dip	5	10	20
Hatch Chile Sausage Cheese Dip	6	12	24
Buffalo Chicken Blues Dip	6	12	24
Smoked Gouda Stout Beer Dip*	6	12	24

Smoked Meat (pounds)	1/4	1/2	1
Rib Tips (lb)	\$3	6	10
St. Louis Ribs (rack)	7	12	21
Baby Back ribs (rack)	7	13	23
Spare Ribs (rack)	8	14	24
Beef Short Ribs (rack)	9	15	26
Beef Back Ribs (rack)	9	15	26
Pulled or Chopped Pork (lb)	5	8	14
Pork Butt/Shoulder, whole (lb)	5	8	14
Brisket, sliced or chopped (lb)	6	11	19
Brisket Burnt Ends (lb)	6	11	19
Brisket, whole (lb)	6	11	19
Pulled Chicken (lb)	5	8	14
Chicken, whole (lb)	5	8	14
Fried Chicken, whole (lb)	5	8	14
Italian Sausage, mild/hot (lb)	5	8	14
Ham, sliced or whole (lb)	5	8	14
Ham Burnt Ends (lb)	5	8	14
Turkey Breast (lb)	5	8	14
Turkey, whole (lb)	5	8	14

Sides (quarts)	1	2	4
Baked Beans with Smoked Pork	\$9	17	31
Green Beans with Smoked Bacon	9	17	31
Cheesy Corn with Smoked Ham	9	17	31
Green Apple & Pear Coleslaw	9	17	31
Creamy Red Potato Salad	9	17	31
Smoked Gouda Mac & Cheese*	10	18	32
Smoked Gouda Mashed Potatoes	10	18	32

Chili & Soup (quarts)	1	2	4
Imperial Stout Black Bean Soup*	\$12	23	44
Beer Cheddar Ale Soup*	12	23	44
Smoked Andouille Gumbo Soup	13	25	48
Hatch Pork Green Chile	13	25	48
Hatch Chicken White Chile	13	25	48
Copperhead Red Brisket Chili*	16	31	60

Dry Rubs (ounces)	8	16	32
Colorado Sweet	\$7	13	19
Colorado Heat	7	13	19
Rocky Mountain Reaper	7	13	19
Fah-yuh Canyon Blackened	7	13	19

BBQ Sauce (ounces)	16	32	64
Pitmaster Private Reserve	\$6	12	18
Hatch Green Lightning	6	12	18
Bridget's Blueberry Heat	6	12	18
Mustard Hop Mop*	6	12	18
Bull Spit (white BBQ sauce)	6	12	18
Single Cask Black Cherry	6	12	18

Wing Sauce (ounces)	8	16	32
American Buffalo (Mild, Hot, Reaper)	\$6	12	18
Teriyaki Honey Stout*	6	12	18
Sriracha Honey American Pale*	6	12	18
Bourbon Apple Bacon	6	12	18

* All products are Gluten Free (GF) unless indicated by an asterisk. However, GF versions are available upon request.



OUR GUARANTEE

At Fire Canyon Barbeque, we guarantee you will enjoy an exceptional level of service, kindness and extraordinary barbeque made with high quality ingredients that have been meticulously prepared, seasoned and cooked slowly by the thin blue smoke and low heat of an indirect oak wood fire.

If you are not completely satisfied with the service or products you have received, please let us know immediately and we will replace or refund your purchase.

