

2 HOT 2 HANDLE

Wood Fired
Est. 2011

BBQ

Taste the Wood-Fired Difference

Pulled Pork



Our pork shoulder is the real deal, sourced right in our backyard and seasoned with our top-secret spice blend. We take things low and slow, smoking it over a heavenly mix of hickory, oak, and pecan hardwoods for 12-14 hours. The result? Tender, juicy meat that'll make your taste buds do the happy dance!

One Side \$11.95

Two Sides \$14.95

Brisket



Get ready to be transported to meat heaven! Our locally sourced Prime Beef Brisket is like no other, seasoned with our secret blend of spices and slow-smoked over hickory, oak, and pecan hardwoods for half a day! The result? A tender, juicy, melt-in-your-mouth experience that will have you grinning from ear to ear!

One Side \$13.95

Two Sides \$16.95

Burnt Ends



If you're in the mood for a taste explosion, beef burnt ends are where it's at! Folks go wild over these tender, flavorful treats, and we know how to deliver. The result? A mouth-watering, hickory-smoked masterpiece that's crispy on the outside and juicy on the inside. Trust us, you don't want to be left out of this BBQ party!

One Side \$14.95

Two Sides \$17.95

APPETIZERS

\$6.95



Fried
Mushrooms



Mozzarella
Sticks-6 pieces

SIDES

Smoked Beans

White Cheddar Mac

French Fries

DRINKS

Bottled Soda \$2.50

Bottled Water \$2.00

Shrimp Basket



6 piece Fried
shrimp basket
served with a
tangy marinara
sauce.

One Side \$11.95

Two Sides \$14.95

Ultimate Fries



Get ready to have your taste buds do the tango with this ultimate bowl of yumminess! A crispy bed of Ore-Ida French Fries, topped with juicy pulled pork or beef burnt ends, scrumptious smoked beans, creamy white cheddar mac & cheese, and a generous drizzle of BBQ sauce. No extra sides required, this bowl is a meal fit for champions!

Pork \$14.95 Burnt Ends \$15.95

Order Ahead



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913-396-1762