



Join the B&C Fan Club!
BBQWichita.com

FIND US
355 N. Washington
Wichita, KS 67202

VISIT US
bbqwichita.com
316.263.8815



BCBarbeque

HAPPY HOUR

MONDAY – FRIDAY: 3PM – 6PM

\$4 Mexican Bottles, \$3 Domestic Drafts, \$5 Sutter Home Wine, ½ Price Premium Wells.

DRINK SPECIALS

MONDAY

\$4 Premium Pints. Including Samuel Adams Seasonal, Modelo, Stone IPA, Warbeard, & Shinerbock.

THURSDAY

\$4 Shiner Bock Pints.
\$5 Deep Eddy Flavors.

TUESDAY

\$4 Modelo Drafts. \$4 B&C Margaritas
– *Make it 1800 Silver for \$1.*

FRIDAY

\$5 Grey Goose Vodka,
Crown Royal, & Tanqueray Gin.

WEDNESDAY

\$1 Off Bottled Beer. \$1 Off Whiskeys.
Including Jim Beam, Knob Creek,
& Crown Royal.

SATURDAY

\$5 Grey Goose Vodka, Crown Royal, &
Tanqueray Gin. \$5 Mimosas – LaMarca
Prosecco. \$1 Off Pitchers.

BREWS

On Tap

Modelo Especial
Yuengling Flight
Samuel Adams Seasonal
Shiner Bock
Stone IPA
Boulevard Wheat
Blue Moon
Warbeard
Boulevard Tank 7
Wbc V-6
Michelob Ultra
Yuengling Lager
Coors Light
Rotator Tap

In The Bottle

Corona
Corona Light
Corona Premier
Heineken
Dos Equis Lager
Modelo Negra
Stella
Coors Banquet
Coors Light
Miller Light
Michelob Ultra
Bud Light
Budweiser
White Claw

Angry Orchard
Strongbow
Buffalo Sweat
Free State
Yakimaniac Ipa
Samuel Adams Boston Lager
Shiner Bock
Garage Lime
Free State Guavatas Sour
Guinness

WINE

Sutter Home

Cabernet Sauvignon, Merlot,
Chardonnay, Pinot Grigio

Primo Amore

Moscato

Lamarca

Prosecco

Lunetta

Prosecco Rose

Non-Alcoholic

Bottled Rootbeer

Boylan's Bottling Co., Hanks Gourmet,
IBC, Jones, Reading, Wild Bills

N/A Mocktails

Margarita, Shirley Temple, Daiquiri,
Bloody Mary

N/A Beer

Blue Moon White Belgium and Heineken



B&C RECOMMENDED

*Consuming raw or undercooked meats, poultry, fish or
eggs may increase your risk for food borne illness.*

SIGNATURE COCKTAILS

ICT Sunset

Una Vida Blanco Tequila, orange juice, pineapple, grenadine.

Wichi-rita

Greatness Peach Cherry Vodka, margarita mix, black cherry puree with a tajin rim.

Cherry Limeade

Bacardi Lime Rum or Deep Eddy Lime, lemon lime soda, grenadine, lime & cherry garnish.

Lemon Berry Tart 🍷

Deep Eddy Lemon Vodka, soda water, lemon lime soda, Western Son Blueberry Vodka.

LeBon Old Fashion

Broken Barrel Rye, LeBon Whiskey, simple syrup, bitters, orange and cherry garnish.

WHISK(E)Y

Enjoy Neat or On The Rocks with a crystal clear ice ball.

Baker’s 7yr Bourbon 🍷 \$9
| 100 Proof | Kentucky | Medium bodied, oak, toasted nuts, & vanilla.

Barrell Bourbon \$15
| 110-120 Proof | Kentucky, Indiana, & Tennessee | Brown sugar & smoky praline, citrus & dried fruit, a touch of floral.

Barrell Dovetail 10yr Whiskey \$15
| 124 Proof | Indiana & Tennessee | Cocoa, molasses, burnt marshmallow with peppercorn, & nutmeg.

Basil Hayden’s Bourbon 🍷 \$9.5
| 80 Proof | Kentucky | Charred oak, sweet brown sugar, black pepper, & dried fruit.

Knob Creek 9yr Bourbon \$7
| 100 Proof | Kentucky | Robust oak taste, hints of smooth vanilla, caramel.

Old Settler Straight Bourbon \$9.5
| 100 Proof | Kentucky | Toasty oak, vanilla, dried plum, maple, caramel, & baking spice.

Woodford Reserve Bourbon \$8.5
| 90.4 Proof | Kentucky | Rich, chewy, rounded, citrus, cinnamon, cocoa, toffee & caramel.

Keepers Heart Black Label \$7
| 92 Proof | Bourbon taste intertwine with freshly charred virgin oak. 92 proof

TX Straight Bourbon \$9.5
| 90 Proof | Texas | Fig, all spice, brown sugar with a warm finish.

Redbreast 12yr Irish Whiskey \$12
| 80 Proof | Ireland | Full flavor, silky smooth, spicy, fruity, sherry & toasted notes.

Balvenie 14yr Caribbean Cask Scotch 🍷 \$12
| 86 Proof | Scotland | Rounded with vanilla & sweet oak notes with a fruity character.

Kilchoman Sanaig Single Malt Scotch \$9
| Scotland | Toffee, vanilla, peat smoke, & citrus with a lingering fruity sweetness.

Redemption Whiskey \$7
| 88 Proof | Toffee, kola nut and baking spice. Dominated with anise and black pepper.

Johnnie Walker Blue \$30
| 80 Proof | Scotland | Caramel & hazelnuts course through dark chocolate.

Widow Jane 91 Proof \$13
| 91 Proof | New York | Orange, maple, cherry, & almond.

Angel’s Envy 🍷 \$9.5
| 86.6 Proof | Kentucky | Vanilla, ripe fruit, maple syrup, toast, & bitter chocolate.

Keeper’s Heart \$6
| 86 Proof | Minnesota | Blend between Irish & American whiskey, candied ginger, vanilla, lemon zest, sweet biscuits, stewed fruit.

Cooper’s Chase \$7
| 80 Proof | Nebraska | Vanilla and caramel.




Consuming raw or undercooked meats, poultry, fish or eggs may increase your risk for food borne illness.

APPETIZERS

Fried Cheese **\$9**
Breaded and hand dipped spicy mozzarella cheese curds.

Onion Rings  **\$9**
In house battered and deep fried.

Loaded Potato Wedges  **\$14**
Fresh cut whole potatoes, deep fried & topped with queso, shredded cheddar cheese, jalapeños, sour cream, bacon & rib meat.

Queso & Chips  **\$9**
Creamy white cheese queso, with a BBQ twist & kick. Served with freshly fried white corn tortilla chips. *Add brisket, pork or chicken for \$1.5. Add rib meat for \$2.*

Chicken Strips **\$9**
Five hand breaded chicken strips. Comes with your choice of sauce. Buffalo, garlic parmesan, mango habanero, or BBQ. *Tossed in sauce for \$1.5.*


BBQ Meatballs **\$8**
Tender and crispy, tossed in BBQ sauce.


Fried Pork Skins **\$6**
Crispy and crunchy, dusted with your choice of seasoning. In house rub, cajun, BBQ, or ranch.

Fried Mac & Cheese **\$8**
Jalapeno Bites
Served with jalapeno ranch.

Fried Mushrooms **\$7**
Breaded and hand dipped deep fried button mushrooms with your choice of dipping sauce.

Smoked Chicken **\$11**
Buffalo Dip
Our slow smoked chicken breast with cream cheese, ranch and Buffalo sauce. Served with fresh tortilla chips.

Philly Nachos  **\$18**
Fresh made tortilla chips covered in homemade queso, slow smoked prime rib, red onion, green and red peppers topped with shredded cheddar cheese.

BBQ Nachos  **\$15**
Your choice of brisket, chicken or pulled pork on top of freshly fried tortilla chips, house made queso, shredded cheddar cheese, freshly made pico, sour cream, black olives & jalapeños.

Wings

Traditional Wings 6: \$11, 12: \$18, 18: \$25
Fried crispy.
B&C Suggests: dry rub with BBQ on the side.

Smoked Wings 6: \$11, 12: \$18, 18: \$25
Delicious in house smoked wings.
B&C Suggests: Tossed in Honey BBQ.

Jumbo Wings  **\$9**
5 In house smoked, unsplit wings.
B&C Suggests: dry rub with BBQ on the side.

Sauces

Additonal Sauce \$1.50

- Tossed or on the side.
- Buffalo
 - Garlic Parmesan
 - Mango Habanero
 - BBQ sauce

Dressings

Additonal Dressing \$.50

- Ranch
- Bleu Cheese
- Jalapeno Ranch



Consuming raw or undercooked meats, poultry, fish or eggs may increase your risk for food borne illness.

DAILY FOOD SPECIALS

MONDAY ALL DAY

\$12 French Dip
\$13 Philly Sandwich
\$13 Philly Nachos

TUESDAY AFTER 4

All You Can Eat Ribs

WEDNESDAY ALL DAY

Half Price Smash Burgers

WEDNESDAY TO SATURDAY ALL DAY

Smoked Beef Burnt Ends

(\$ Market Price)

Cut from the “point” half of a smoked brisket, these tender, juicy cuts of meat have a soft-as-butter texture with a charred, smoky exterior. Served by the half or full pound. Can be ordered by themselves or as an entree with two sides. Try our honey cinnamon glaze drizzled on top or served on the side.

FRIDAY ALL DAY & SATURDAY AFTER 5

Smoked Prime Rib Dinner (\$ Market Price)

12oz, 16oz, 24 oz, & 32oz. Prime Rib served with asparagus and your choice of Baked Potato or Red Skin Mashed Potatoes.

Smoked Beef Rib Dinner (\$ Market Price)

One Gargantuan Smoked Beef Rib with asparagus and your choice of Baked Potato or Red Skin Mashed Potatoes. This Rib is so big, you only need one!

FROM THE GRILL

(\$Market Price)

All of our steaks are certified Black Angus beef, aged to perfection, cooked on a woodfire grill.

Add shrimp skewer, grilled onions, or mushrooms. Served with baked potato and your choice of side.

- Sirloin
- Filet
- Ribeye
- KC Strip
- Tomahawk
- Porter House
- T-Bone Porkchop
- T-Bone Steak

ENTRÉES

Served with two sides, Texas toast, & a dill pickle spear. Add a side salad \$4, the works \$5.

Mac & Cheese \$14

Our delicious white cheddar mac & cheese topped with your choice of brisket, pulled pork, jalapeno cheddar brat, or a hot link.

Pick two meats for an additional \$3.

Philly Mac \$16

Our white cheddar mac & cheese with our slow smoked prime rib, red onion, green and red peppers, and shredded cheddar cheese.

Queso Mac \$15

B&C’s white cheddar mac & cheese with a twist. We add in our homemade queso and sliced hot links and you’ve got queso mac.

Buffalo Mac \$15

White cheddar mac & cheese topped with in house fried chicken tossed in buffalo sauce with bleu cheese crumbles.

Smoked Chicken Dinner \$14

One-half of a hickory, slow smoked, dry rubbed bone-in chicken.

Chicken Strip Dinner \$15

5 handbreaded strips with your choice of dipping sauce.

Burnt Ends Mac \$28

| Available Wed-Sat | Rich, smoky, melt-in-your-mouth beef burnt ends served over white cheddar mac and cheese, drizzled with honey cinnamon glaze. Served with a jalapeno cheddar brat.

Brisket Dinner \$24

One-half pound of our slow smoked brisket sliced. Your choice of lean, fatty, or combination.

Pulled Pork Dinner \$14

One-half pound of our slow smoked, hand pulled pork shoulder.

Rib Dinner 6: \$24

Our slow smoked St. Louis style ribs, seasoned with our house-made dry rub or glazed in our homemade honey BBQ sauce (or try half & half).

Two Meat Combo Plate \$26

Your choice of two: Ribs, pulled pork, brisket, jalapeno cheddar brat, hot link, or chicken.

Combo Plate \$31

Choose 5 meats: Brisket, pulled pork, pulled chicken, ribs, jalapeno cheddar brat, or hot links. Includes loaded potato wedges.




B&C RECOMMENDED

Consuming raw or undercooked meats, poultry, fish or eggs may increase your risk for food borne illness.

SANDWICHES

Served with one side & dill pickle spear. Add jalapeño bacon or applewood smoked bacon \$2, cheese \$1, egg \$1.50. Add a side salad \$4, the works \$5.

Smokehouse Burger  **\$18**
Certified Black Angus Beef. ½ lb. burger topped with grilled jalapeños, hot link, jalapeño bacon or applewood smoked bacon, smoked Havarti cheese, & our special aioli sauce.

Hamburger **\$12**
Certified Black Angus Beef. ½ lb. burger patty grilled to perfection. *Add cheese for \$1.*

French Dip  **\$17**
Smoked prime rib sliced thin with swiss cheese and horseraddish. Served with au jus.

Chicken Parmesan **\$15**
Pulled chicken breast, pepper jack cheese & jalapeño bacon or applewood smoked bacon. With lettuce, tomato & garlic Parmesan sauce on buttered & grilled Texas toast.

BLT **\$10**
Four large slices of smoked jalapeño bacon or applewood smoked bacon, fresh lettuce, & tomato on grilled Texas toast.

Pulled Pork **\$12**
Slow smoked, hand pulled pork served on a toasted brioche bun.


Brisket **\$16**
Smoked, sliced & served on a toasted brioche bun.


Chicken **\$13**
Sliced smoked chicken served on a toasted brioche bun.

Grilled Cheese **\$8**
Grilled Texas toast with 3 slices of creamy American cheese.

Club Sandwich **\$14**
Smoked ham, smoked turkey, jalapeno bacon or applewood smoked bacon, lettuce, tomato and mayo with your choice of two cheeses. Have it toasted or untoasted.

Philly Sandwich **\$18**
Our house smoked prime rib, onion, red and green peppers, and swiss cheese served on a toasted hoagie bun.

B&C Dog  **\$11**
All beef Black Angus hot dog from 44 Farms, wrapped in jalapeño bacon, deep fried, topped with queso and pico de gallo.

Philly Dog  **\$10**
All beef Black Angus hot dog from 44 Farms, wrapped in jalapeño bacon, deep fried, topped with Havarti cheese, peppers, and onions.

Reuben **\$13**
Slow smoked corned beef, sauerkraut, Swiss cheese and 1000 Island dressing on toasted marble rye.

Egg Sandwich **\$9**
Eggs and your choice of American, CHeddar, Havarti, Perpper Jack, or Swiss cheese on toast. Egg white option available. *Additional toppings available upon request.*

SMASH BURGERS

All Burgers are made from a custom blend of certified Black Angus beef, exclusively for B&C by Oklahoma City Meats. Served with one side & dill pickle spear.

Bacon Mushroom Swiss Smash **\$14**
Two quarter pound patties with bacon, mushrooms, fried onions, and Swiss Cheese.

Black And Bleu Smash **\$14**
Two quarter pound patties with mushrooms, bleu cheese crumbles, and fried onions.

Fried Onion Smash **\$13**
Two quarter pound patties with fried onions and American cheese.

Mango Habanero Smash **\$15**
Two quarter pound patties with pepperjack and cheddar cheese, applewood bacon, mango habanero sauce, topped with an egg.

Queso Smash **\$14**
Two quarter pound patties with cheddar cheese, pico de gallo, and bacon. Topped with in house made queso.

Pizza Smash **\$15**
Two quarter pound patties with mozzarella cheese, 3 large hand cut pepperoni slices, and topped with pizza sauce.

Build Your Own Smash **\$11**
Two quarter pound patties, whatever fixens you wish. *Add Jalapeno or Applewood Smoked Bacon \$2, Cheese \$1, Egg \$1.50. Add a side salad \$4, the works \$5*

KIDS 12 & UNDER

Served with one side.

Kid Burger Certified Black Angus beef. ¼ lb burger patty. <i>Add cheese for \$1.</i>	\$7	Pulled Pork Sandwich	\$7
		Brisket Sandwich	\$8
Kid Strips 3 In house breaded strips. Choice of dipping sauce.	\$8	Chicken Sandwich	\$7
		Grilled Cheese	\$8
Kid Plain Dog 44 Farms all beef dog.	\$8	Kid Mac & Cheese	\$6

SIDES

Baked Beans	\$3
Spicy Beans	\$3.5
French Fries	\$3.5
Mac & Cheese	\$3
Garlic Slaw	\$3
Coleslaw	\$3
Potato Salad	\$3
Loaded Potato Salad	\$3
Pasta Salad	\$3
Macaroni Salad	\$3
Waffle Fries	\$3.5
Greenbeans	\$3
Tomato Cucumber Salad	\$3

PREMIUM SIDES

Up charge applies.

Onion Rings	\$4
Rib	\$3
Hot Link	\$4
Fried Cheese	\$4
House Salad	\$4
Caesar Salad	\$5
Okra	\$3
Potato Chips	\$3
Fried Mushrooms	\$4
Jalapeno Cheddar Brat	\$4
Shrimp	\$7
Asparagus	\$5
Baked Potato	\$6

DESSERTS

Salted Caramel Brownie With vanilla bean ice cream.	\$8	Rootbeer Float Served in a chilled mug with vanilla bean ice cream. Choose from our selection of bottled root beer:	\$5.25
Vanilla Bean Ice Cream Single scoop of Tillamook.	\$3		
Fried Flour Cinnamon Sugar Crisp With honey drizzle.	\$6		
White Chocolate Raspberry Cheesecake Drizzled with chocolate sauce.	\$7		

- Boylan’s Bottling Co.
- Hanks Gourmet
- IBC
- Jones
- Reading
- Wild Bills



Consuming raw or undercooked meats, poultry, fish or eggs may increase your risk for food borne illness.



ROOTED IN TRADITION, PERFECTED OVER TIME.

Our slow-smoked, dry-rubbed, melt-off-the-bone meats have been perfected over two generations. Owner/Founder Carey developed his passion for Texas-style barbeque by watching his dad smoke meats on Fridays in the very same building where B&C BBQ currently serves up delicious, scratch-made dishes. In fact, 25 years ago Carey and his dad built the very smoker they still use today.

Our pitmasters have a combined 51 years of experience smoking meat. House-made dry rubs are sourced from local artisans and made fresh weekly.