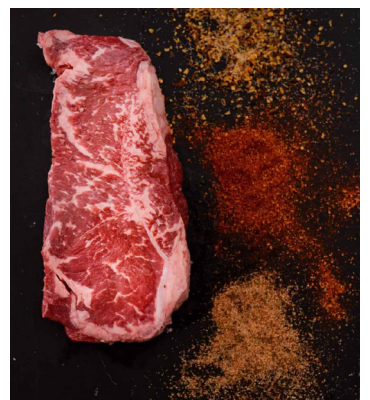




Join the B&C Fan Club!  
[BBQWichita.com](http://BBQWichita.com)

FIND US  
355 N. Washington  
Wichita, KS 67202

VISIT US  
[bbqwichita.com](http://bbqwichita.com)  
316.263.8815



BCBarbeque

# DRINK SPECIALS

## MONDAY

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

## TUESDAY

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

## WEDNESDAY

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

## THURSDAY

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

## FRIDAY

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

## SATURDAY

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

## BREWS

### On Tap

Modelo Especial  
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  
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, Cherry Limeade

### 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**  
1800 Silver 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**  
Bulleit 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.

# APPETIZERS

**Fried Cheese** \$10  
Breaded and hand dipped spicy mozzarella cheese curds.

**Onion Rings**  \$10  
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** \$12  
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.

**Fried Okra** \$6  
Half pound of breaded bite size pieces of okra deep fried until golden brown.

**Smoked Chicken** \$12  
**Buffalo Dip**  
Our slow smoked chicken breast with cream cheese, ranch and Buffalo sauce. Served with fresh tortilla chips.

**Philly Nachos**  \$19  
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 (+\$2), 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: \$13, 12: \$20, 18: \$28  
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**  \$12  
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



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# DAILY FOOD SPECIALS

## MONDAY ALL DAY

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

## TUESDAY AFTER 4

All You Can Eat Ribs

## THURSDAY ALL DAY

\$15 Pork Chops

## 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 signature burnt end sauce 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
- Salmon
  - Shrimp

# ENTRÉES

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

**Mac & Cheese \$18**  
Our delicious white cheddar mac & cheese topped with your choice of brisket (+\$2), pulled pork, jalapeno cheddar brat, or a hot link.  
*Pick two meats for an additional \$3.*

**Philly Mac 🍷 \$21**  
Our white cheddar mac & cheese with our slow smoked prime rib, red onion, green and red peppers, and shredded cheddar cheese.

**Queso Mac \$19**  
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 \$16**  
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 \$16**  
5 handbreaded strips with your choice of dipping sauce.

**Chicken Breast \$12**  
8oz Woodfire Grilled Chicken Breast.

**Burnt Ends Mac \$28**  
| Available Wed-Sat | Rich, smoky, melt-in-your-mouth beef burnt ends served over white cheddar mac and cheese, signature burnt end sauce. 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 (+\$2), jalapeno cheddar brat, hot link, or chicken.

**The B&C Sampler 🍷 \$56**  
6 meats: Brisket, pulled pork, sliced chicken breast, 4 St Louis Style Ribs (2 dry, 2 glazed), jalapeno cheddar brat, and hot link. Includes loaded potato wedges.



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# 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.

**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 and bacon for \$3.*

**French Dip**  **\$18**  
Smoked prime rib sliced thin with swiss cheese and horseraddish. Served with au jus.

**Chicken Parmesan** **\$16**  
Sliced 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** **\$13**  
Slow smoked, hand pulled pork served on a toasted brioche bun.

**Brisket**  **\$18**  
Smoked ½ pound of brisket sliced and served on a toasted brioche bun. Choice of lean, fatty or combination.

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

**Italian Hoagie** **\$16**  
Thick sliced Pepperoni, slow smoked ham, Havarti cheese, crisp lettuce, tomato, red onion, pepperoncini, and creamy Italian dressing on a toasted hoagie bun.

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

**Club Sandwich** **\$16**  
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**  **\$12**  
All beef Black Angus hot dog from 44 Farms, wrapped in jalapeño bacon, deep fried, topped with queso and pico de gallo.

**Philly Dog**  **\$12**  
All beef Black Angus hot dog from 44 Farms, wrapped in jalapeño bacon, deep fried, topped with Havarti cheese, peppers, and onions.

**Reuben** **\$15**  
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. Served with one side & dill pickle spear.

**Bacon Mushroom Swiss Smash** **\$15**  
Two quarter pound patties with bacon, mushrooms, fried onions, and Swiss Cheese.

**Black And Bleu Smash** **\$15**  
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** **\$16**  
Two quarter pound patties with pepperjack and cheddar cheese, applewood bacon, mango habanero sauce, topped with an egg.

**Queso Smash** **\$15**  
Two quarter pound patties with cheddar cheese, pico de gallo, and bacon. Topped with in house made queso.

**Pizza Smash** **\$16**  
Two quarter pound patties with mozzarella cheese, 3 large hand cut pepperoni slices, and topped with pizza sauce.

**Build Your Own Smash** **\$12**  
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.*

# KIDS 12 & UNDER

Served with one side.

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

## ADD ONS

|                   |      |
|-------------------|------|
| 6oz Salmon        | \$16 |
| Shrimp Skewer     | \$9  |
| Grilled Onions    | \$3  |
| Grilled Mushrooms | \$3  |

## DESSERTS

|                                                                               |     |
|-------------------------------------------------------------------------------|-----|
| <b>Salted Caramel Brownie</b><br>With Tillamook Vanilla Bean Ice Cream        | \$8 |
| <b>Vanilla Bean Ice Cream</b><br>Single scoop of Tillamook.                   | \$3 |
| <b>Fried Flour Cinnamon Sugar Crisp</b><br>With honey drizzle.                | \$6 |
| <b>White Chocolate Raspberry Cheesecake</b><br>Drizzled with chocolate sauce. | \$7 |

## PREMIUM SIDES

Up charge applies.

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

|                                                                                                                               |     |
|-------------------------------------------------------------------------------------------------------------------------------|-----|
| <b>Rootbeer Float</b><br>Served in a chilled mug with vanilla bean ice cream. Choose from our selection of bottled root beer: | \$6 |
|-------------------------------------------------------------------------------------------------------------------------------|-----|

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



**B&C RECOMMENDED**

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## 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.