

appetizers

Small size feeds 15-25 people
Large size feeds 25-40 people

Texas Caviar with Tortilla Chips

sm 30.00 lg 45.00

Time-honored Texas treat of black-eyed peas, sweet onion, celery, red pepper and vinaigrette dressing. Served with fresh tortilla chips.

Pimento Cheese with Crostini

sm 45.00 lg 60.00

Our pimento cheese is the cream of the crop! Tillamook extra sharp cheddar and cream cheese are the base for mild pimentos and the sweet-heat of peppadew peppers, served with garlic toasts.

Frito™ Pie sm 45.00 lg 60.00

Meaty chili con carne on a bed of crunchy corn chips. Topped with red onions and extra sharp white cheddar.

saucers

Choice of three included
Additional sauces 25¢ per person

Classic Sauce

A balance of heat and sweet make this the perfect all-around sauce. Might be too hot for sensitive palates.

Killer Sauce

Our Classic Sauce with the added kick of cayenne and chile paste. Not for the faint of heart.

Kind Sauce

The Classic Sauce without chipotles to keep it mild.

Derby Mustard Sauce

The chefs' creation made with Beaverton Foods grain mustard, brown sugar and spices. Goes very well with seafood and poultry.

North Carolina Vinegar Sauce

In the Carolinas, this is the only sauce there is! Cider vinegar punched up with chile flakes and toned with brown sugar.

bbq meats

Local and All-Natural
Choose 2 Meats 7.75 per person
Choose 3 Meats 8.25 per person

House Pulled Pork

Pork shoulder smoked overnight then hand-pulled.

Sliced Smoked Beef Brisket

The leanest cut of brisket, rubbed with house seasoning and smoked overnight.

Sliced Smoked Turkey Breast

Brined for moistness and smoked.

Grilled Smoked Sausages or Hot Links

Locally made smoked sausage or hot links grilled to perfection.

Baby Back Pork Ribs (add \$2 pp)

Our famous fall-off-the-bone tender pork ribs, grilled and basted then cut into 2-3 bone portions.

Smoked Beef Ribs (add \$4 pp)

All natural meaty ribs rubbed with house seasoning and smoked for hours until tender.

Smoked Tofu

Rubbed with seasoning and smoked.

did you know?

Our meats are always all natural, never fed animal proteins, hormones or antibiotics. All pork and beef come from Carlton Farms, and the chicken from Draper Valley Farms. Our produce is always local when available. We serve only wild salmon and shrimp.

side dishes

Choose 2 sides 5.50 per person
Choose 3 sides 6.50 per person
Choose 4 sides 7.50 per person

Mess O' Greens

Fresh kale with sautéed onions and garlic in vegetable broth.

BBQ Beans

Small red beans baked with the classic combo of ketchup, Dijon and some Classic Sauce until caramelized and deeply flavored.

Candied Yams

Tasty yams baked with brown sugar.

Creamy Goodness Macaroni and Cheese

A winning combination of extra sharp Tillamook cheddar, sharp cheddar, Asiago and blue cheeses in the sauce.

Creamy Cole Slaw

House shredded green and red cabbages, carrots and a touch of onion tossed in a mayonnaise-sour cream dressing.

Mom's Potato Salad

Red potatoes with celery, red onion and hard cooked eggs in a creamy mayonnaise dressing. Yes, this is my Mother's recipe.

House Tossed Salad

Romaine, carrots and red cabbage mix with your choice of house-made dressings.

bread

Cornbread with honey and butter 50¢/each

Buns 4.50/doz

White Bread 4.25/loaf

beverages

Canned Soda 1.50

Cold Hot Lips Natural Soda 2.50

Perfect
for an
office lunch
or a family
picnic

sandwich buffet

Choose from the following for 9.75 pp.
*Add 3-bone baby back pork ribs
4.00 per person.

Your Choice of Two Meats:

Pulled Pork, Beef Brisket, Smoked Turkey or Smoked Tofu.

Choice of Two Sauces:

Classic, Killer, Kind, Derby Mustard or North Carolina Vinegar Sauces.

Choice of Two Sides:

Cole Slaw, BBQ Beans, Meaty Beans, Mess O' Greens, Candied Yams, Potato Salad, Macaroni and Cheese or Green Salad.

Pickles and onions upon request.

desserts

Minimum 1 dozen any flavor cookie,
brownie and mini cupcakes
*10 person minimum

Pecan Pie 18.00

Banana Pudding 4.00 pp*

Seasonal Fruit Crisp 4.00 pp*

Brownies 18.00/doz

**Looking for the
dine-in menu?**

We have our full dine-in menu available for take-out from the restaurant and bbq by the pound options.

Visit our website at russellstreetbbq.com to see those menus.

details

- Orders must be received by 2:00 PM at least 48 hours in advance
- Only the Restaurant Menu is available for same-day pick-ups

t: 503.528.8224 f: 503.528.3163
catering@russellstreetbbq.com
Hours: 10 a.m. – 3 p.m. M–F



**Russell Street
Bar·B·Que**

*Southern Soul
Northwest Heart*

Party Portions