Smokin' STARTERS -

CHEESE CURDS (1260 Cal) \$10

Served with Ranch.

PROUDL WISCONSIN

HAND-BREADED CHICKEN STRIPS (380 Cal) \$10

Tossed in Dave's special seasoning.

Salads & MORE

DAVE'S SASSY BBQ SALAD (640-820 Cal) \$13

Choose: Georgia Chopped Pork, Texas Beef Brisket or Chicken (BBQ pulled or crispy). Served with a Corn Bread Muffin (260 Cal).



Pitmaster FAVES

Served with choice of 2 sides (120-1280 Cal) and a Corn Bread Muffin (260 Cal).

HALF BBQ CHICKEN (705 Cal) \$12

Country-Roasted Chicken flame-kissed and slathered with Rich & Sassy®



2,000 calories a day is used for general nutrition advice, but calorie needs vary. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Additional nutritional information available upon request.

'Que COMBOS

1 MEAT \$19

2 MEAT \$23

Meat Choices

- GEORGIA CHOPPED PORK (430-790 Cal)
- SOUTHSIDE RIB TIPS (640-1190 Cal)
- TEXAS BEEF BRISKET (400-740 Cal) +1
- COUNTRY-ROASTED OR BBQ CHICKEN (450-1160 Cal)
- BURNT ENDS (550-820 Cal) +1
- SMOKED JALAPEÑO CHEDDAR SAUSAGE (420-840 Cal) +1
- HOT LINK SAUSAGE (590 Cal)
- ST. LOUIS-STYLE SPARERIBS (320-640 Cal) +1
- HAND-BREADED CHICKEN STRIPS (190-480)

Side Choices

- WILBUR BEANS (210 Cal)
- GARLIC RED-SKIN MASHED POTATOES (90 Cal)
- FRESH-STEAMED BROCCOLI (60 Cal)
- POTATO SALAD (130 Cal)
- CREAMY COLESLAW (120 Cal)
- FAMOUS FRIES (370 Cal)
- DAVE'S CHEESY MAC & CHEESE (280 Cal)
- CREAMED CORN (180 Cal)

Famous FEASTS

ALL-AMERICAN BBQ FEAST® \$85 (8390/8450 Cal)

St. Louis-Style Spareribs, choice of Brisket or Pork, Country-Roasted Chicken, Creamy Coleslaw, Famous Fries, Wilbur Beans, Dave's Cheesy Mac & Cheese and Corn Bread Muffins. Serves 4-6.

FEAST FOR 2 (4570/4610 Cal) \$50

St. Louis-Style Spareribs,
Country-Roasted Chicken,
choice of Texas Beef Brisket or
Georgia Chopped Pork, Famous Fries,
Creamy Coleslaw, Wilbur Beans,
Dave's Cheesy Mac & Cheese and
Corn Bread Muffins. Serves 2-3.



Award-Winning RIBS

Served with choice of 2 sides (120-1280 Cal) and a Corn Bread Muffin (260 Cal).

St. Louis-Style Spareribs

- 4 BONES (640 Cal) \$20
- 6 BONES (960 Cal) \$22 Center Cut upgrade +\$3
- THE BIG SLAB (1910 Cal) \$32 Center Cut upgrade +\$6





Burgers & SANDWICHES

DAVE'S FAVORITE BURGER* \$14

Monterey Jack cheese, bacon and our Rich ϑ Sassy® sauce.

ULTIMATE BURGER* (1240 Cal) \$15

Georgia Chopped Pork, bacon, sharp American cheese and our signature Sweet Θ Zesty $^{\rm TM}$ sauce.

BURNT ENDS (700 Cal) \$13

Tender pieces of Texas Beef Brisket seared and caramelized with Sweet & Zesty™ BBQ sauce.

BBQ PULLED CHICKEN (640 Cal) \$11

Roasted, pulled chicken tossed in Rich & Sassy® and topped with melted Monterey Jack cheese.

TEXAS BEEF BRISKET (680 Cal) \$12

Piled high with hand-seasoned, hickory-smoked Texas Beef Brisket

GEORGIA CHOPPED PORK (690 Cal). \$11 Slow-smoked chopped pork topped

with Rich & Sassy®.



Lil' Wilbur MEALS

For kids 10 and under. Includes choice of any 1 side (60-640 Cal) or (MOTTS) applesauce (50 Cal), plus Oreo® cookies (100 Cal) and a kids fountain beverage (0-180 Cal) or milk (190/260 Cal).

CHEESEBURGER (560 Cal) \$7.5

BBQ CHICKEN (360 Cal) \$7

GEORGIA CHOPPED PORK (390 Cal) \$7



KRAFT MAC & CHEESE (330 Cal) \$7

HAND-BREADED CHICKEN STRIPS (290 Cal) \$7

Lunch MENU

ADD AN EXTRA MEAT (290-640 CAL) FOR \$4

Platter & Combo Specials:

1 MEAT PLATTER (380-840 Cal) \$14

2 MEAT COMBO (570-1680 Cal) \$15

RIB 'N MEAT (320-1680 Cal) \$16

Meat Choices: Georgia Chopped Pork, Southside Rib Tips, Texas Beef Brisket +\$1, Country-Roasted or BBQ Chicken, Hand-Breaded Chicken Strips, Burnt Ends +\$1 Smoked Jalapeño Cheddar Sausage +\$1, Hot Link Sausage, St. Louis-Style Spareribs +1 (Calories listed in 'Que Combos)



Signature Sandwiches:

Served with choice of 1 side (60-640 Cal) and spicy Hell-Fire Pickles (30 Cal). Try it "Memphis-Style" for just \$1 (add 40 Cal).

TEXAS BEEF BRISKET (600 Cal) \$12

GEORGIA CHOPPED POR (640 Cal) \$11

BBQ PULLED CHICKEN (630 Cal) \$11

Family TO GO

ST. LOUIS-STYLE SPARERIBS (Big Slab) (1800 Cal) \$32 | (6 Bones) (960 Cal) \$22

HOT LINK SAUSAGE (LB.) (1070 Cal) \$16 | (6 OZ.) (535 Cal) \$9

TEXAS BEEF BRISKET (LB.) (1300 Cal) \$28 | (1/2 LB.) (650 Cal) \$15

SOUTHSIDE RIB TIPS (LB.) (1450 Cal) \$18 | (1/2 LB.) (725 Cal) \$10

BBQ PULLED CHICKEN (LB.)(720 Cal) \$19 | (1/2 LB.)(360 Cal) \$10

BURNT ENDS (LB.) (1270 Cal) \$28 | (1/2 LB.) (635 Cal) \$15

GEORGIA CHOPPED PORK (LB.) (1380 Cal) \$16 | (1/2 LB.) (690 Cal) \$9

SMOKED JALAPEÑO CHEDDAR SAUSAGE (LB.) (1190 Cal) \$17 | (1/2 LB.) (595 Cal) \$10

SIDE DISHES (Quart) (550-1540 Cal) \$15

CORN BREAD MUFFINS (260 Cal Each) (1) \$2 | (1/2 Dozen) \$8 | (1 Dozen) \$15

Handcrafted DESSERTS

DAVE'S COOKIES (200 Cal) \$2

BROWNIE BITES (180 Cal) \$3

DAVE'S AWARD-WINNING BREAD PUDDING (1330 Cal) \$4

Melt-in-your-mouth, scratch-made bread pudding and pecan praline sauce, served with vanilla ice cream.

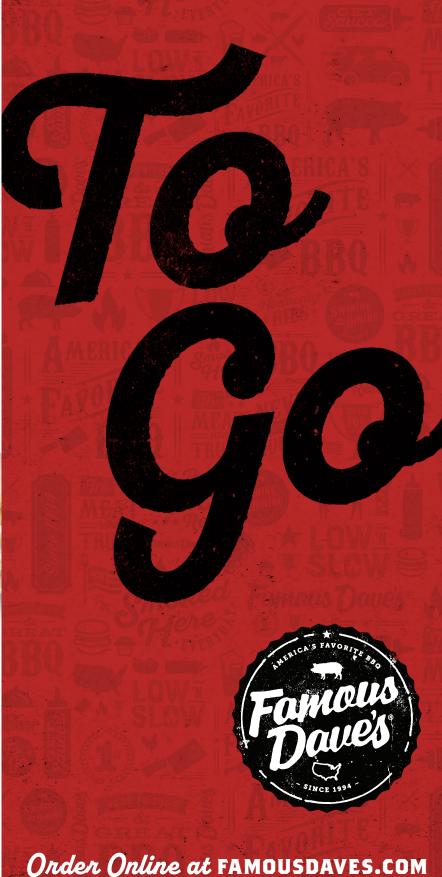
DOWN HOME BANANA PUDDING (1330 Cal) \$3

Rich and creamy handmade banana pudding.





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۲۸	JoB#: 358986	DATE: 11/15/24	QTY: 500	DESIGNER: BLB P
ND MENU USE ONLY	CUSTOMER: Famous Dave's Triple A Restaurants			
	PROJECT: Tucson To Go Menu Card			
CLEVELAND MENU	ATTENTION: BBQ Holdings Lauren Early Ariana Martinez			
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