

# IRON PIG

ALEHOUSE

EST. 2014

## SMALL PLATES

### SMOKED BRINED CHICKEN WINGS 11

served with choice of bbq sauce and ranch or blue cheese

### RIB TIPS ½ POUND 9 POUND 13

smoked pork brisket bones served with choice of bbq sauce

### SMOKED TACO TRIO 11

brisket | pulled pork | smoked chicken served with roasted corn relish | cabbage cotija cheese | corn tortilla

### CHIPS & DIPS 10

trio of guacamole | chile con queso | salsa

### MAC & CHEESE 12

sharp cheddar | smoked gouda goat cheese | bread crumbs

add smoked meat of your choice 3

## Salads

### HOUSE SALAD 10

field greens | tomatoes | avocado | smoked gouda | spicy pecans | croutons pecan vinaigrette

add smoked meat of your choice 3

### MAN SALAD 14

wild arugula | brisket | smoked portobellos fries | tomatoes | goat cheese | pickled red onion | balsamic herb vinaigrette

### BEET SALAD 12

mixed greens | smoked beets | herbed goat cheese | shaved fennel | pistachios | sherry orange vinaigrette

add smoked meat of your choice 3

## Sweets

### SEASONAL COBBLER 8

served with homemade ice cream bourbon glaze

### KEY LIME PIE 8

graham cracker crust | whipped cream

### SCOOP OF HOMEMADE ICE CREAM 4

(til it runs out, ask server for flavors)

!! PLEASE ADVISE YOUR SERVER OF ANY DIETARY RESTRICTIONS

## SAMMIES

SERVED WITH HAND CUT FRIES, PICKLE SPEAR & SMOKED TOMATO AIOLI

<b>SLICED BRISKET</b> 15 on texas toast	<b>SMOKED PORTOBELLO</b> 11 wild arugula   tomato   guacamole smoked gouda   pesto   smoked tomato aioli   on toasted brioche bun
<b>PULLED PORK</b> 14 served with slaw   on toasted brioche bun	<b>GRILLED CHEESE</b> 11 smoked gouda   sharp cheddar goat cheese   on texas toast
<b>PULLED CHICKEN</b> 13 served with slaw   on toasted brioche bun	add smoked meat of your choice 3

## Extras

pickle spear 1	slice of texas toast 1
choice of cheese 2	avocado 2
pickled peppers 1	bacon 3
tomatoes 2	corn relish 2

## BIG PLATES

SERVED WITH YOUR CHOICE OF TWO SIDES AND TEXAS TOAST

<b>BABY BACK RIBS</b> ½ RACK 20 FULL RACK 28 dry rubbed   hickory smoked	<b>SPARE RIBS</b> ½ RACK 19 FULL RACK 27 dry rubbed   hickory smoked
<b>HALF CHICKEN</b> 16 brined and dry rubbed hickory smoked	<b>PULLED PORK</b> 18 dry rubbed   smoked slow and low

**BRISKET 20**  
smoked slow and low | texas style

## SIDES

<b>POTATO SALAD</b> 4 red potatoes   eggs   pickles   red onion   celery   aioli   mustard	<b>CHEESY SMASH</b> 4 yukons   sharp cheddar   bacon sour cream   chives
<b>SLAW</b> 3 apples   cabbage   vinegar cilantro   aioli	<b>HANDCUT FRIES</b> 4 handcut kennebecs   seasoning tomato aioli
<b>SOUTHERN GREENS</b> 3 collard greens   smoked pork onions   garlic	<b>SEASONAL VEGGIES</b> (ask your server)
<b>SLOW SMOKED BEANS</b> 3 pinto beans   smoked pork onions   garlic   spices	

**SODAS 2** ENJOY THE BOLD, NATURAL AND DISTINCTIVE FLAVORS OF BATCH SODA  
LEMON/LIME | PINK LEMONADE | ROOTBEER | SHIRLEY TEMPLE | DIET COLA | COLA | SOUTHERN SWEET TEA

## HOURS DAILY 11:30 AM – CLOSE

### EXECUTIVE CHEF, RICK DANIELS

Chef Rick Daniels hails from El Paso, Texas and has mastered the art of smoking everything. His award-winning smoked brisket is not to be missed, but neither is his famous pulled pork sammie! Everything that our culinary team prepares fresh each day is made from scratch, locally sourced from San Diego purveyors.

# DRINK IN STYLE

IPA HOODIES & T-SHIRTS  
AVAILABLE NOW



**GIFT**  
*cards*  
NOW  
AVAILABLE



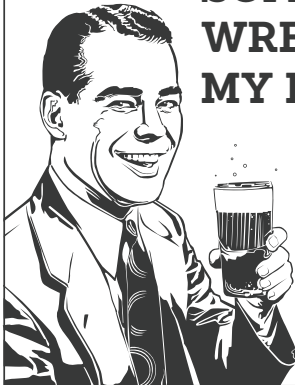
ASK YOUR SERVER  
ABOUT OUR

*specials*

IF YOU DON'T DRINK,  
HOW WILL YOUR FRIENDS KNOW  
YOU LOVE THEM AT 2AM?



SOMETIMES I  
WRESTLE WITH  
MY INNER DEMONS.



OTHER TIMES  
WE JUST HUG  
& DRINK SOME  
BEERS.

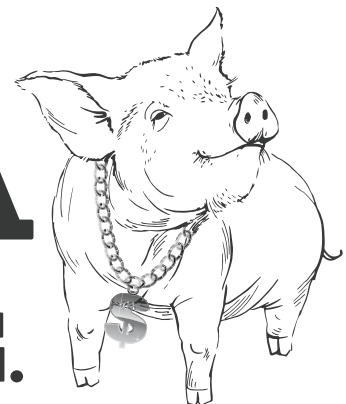


TODAY'S FORECAST  
**99%** CHANCE  
OF BEER

I LIKE IT WHEN YOU CALL ME

# PIG POPPA

## #NOTORIOUSP.I.G.



# LIFE IS BREWTFUL!!!!!!!!!!!!



WWW.IRONPIGALEHOUSE.COM | 858.412.4299  
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DISCLAIMER: SOME FACTS HAVE BEEN MODIFIED FOR THE SAKE OF HUMOR.  
SOURCE: THE INTERNET. BECAUSE EVERYTHING ON THERE IS 100% TRUE.