

# MABEL'S

# BBQ

@BBQMABELSLV | MABELSBBQLV.COM | 702.944.5931

# by Michael Symon

## MEATS | RIBS | POULTRY

SERVED WITH

### PICKLES, KRAUT & WHITE BREAD

ALL OF OUR HOUSE-SMOKED MEATS ARE FROM HUMANELY RAISED ANIMALS THAT HAVE NEVER RECEIVED ANTIBIOTICS OR ADDED HORMONES.  
#FOODYOUCANTRUST

## MEATS BY THE 1/2#

'til out

Beef Brisket	\$17
Pork Belly Maple & Mustard Glaze	\$15
J+J Kielbasa Classic or Jalapeño Cheddar	\$12
Turkey	\$15

## RIBS AND POULTRY

'til out

Half Chicken Salsa Verde	\$16
Pork Spare Ribs Half Slab	\$18
Giant Beef Ribs Pastrami Spices (Serves 2+)	\$50
Chicken Wings Alabama White Sauce	\$12

## SANDWICHES

The Sausage Hoagie Roll, J+J Kielbasa, Cleveland BBQ, & Poppyseed Coleslaw	\$13
Spicy Pulled Pork Brioche Bun, Pulled Pork, Sweet & Sour BBQ, & Kraut	\$14
Chopped Brisket Hoagie Roll, Cheddar Sauce, Pickle Relish	\$15
Pork Belly Tacos Corn Tortillas, Onion, Cilantro, Lime, Radish, & Cotija	\$13
Chopped Brisket Burrito Flour Tortilla, Cheddar Sauce, Onions, Salsa Verde and Fritos	\$18

## BIG SALADS

\$7 Add Smoked Turkey, Pork Belly, or Brisket

Kale & Apple Shaved Kale, Radish, Parmesan, Apple, Cider Vinaigrette	\$13
Beets & Blue Cheese Romaine, Smoked Beets, Avocado, Blue Cheese, Buttermilk Herb Dressing	\$14
Arugula & Chickpea Arugula, Chickpea, Tomato, Cucumber, Red Wine Vinaigrette	\$13

## ICE CREAM

Ice Cream Sandwiches	
Double Chocolate Chip or Vanilla Chocolate Chip	\$5

## PIG PARTS

Crispy Tails	\$8
Crispy Ears	\$8
Cracklin' Salt and Vinegar with French Onion Dip	\$6

## SIDES

Baked Beans Pork and Smoked Jalapeño	\$7
Smoked Beets Horseradish	\$7
Fried Potatoes Mabel's Style with Scallions and Sherry Vinegar	\$6
Loaded Fried Potatoes Pulled Pork, Cheddar Sauce, Pickled Jalapeños	\$14
Poppyseed Coleslaw Red Onion and Cilantro	\$6
Broccoli Salad Peanuts and Dried Cherries	\$7
Hot Greens with Pork	\$7
Spiced Mac and Cheese Mascarpone, Cheddar	\$7
Cucumber Salad Sour Cream and Red Onion	\$6

### BOTTLED

Abita Root Beer	\$5
Big Red Cream Soda	\$5
Stewarts Orange or Black Cherry	\$5
Mexican Coke	\$4
Ginger Ale	\$4
Aqua Panna Still	\$7
San Pellegrino Sparkling	\$7
<b>FOUNTAIN</b>	\$3
Coke, Diet Coke, Sprite, Lemonade, Barq's Root Beer, Fanta Orange	
<b>CAFFEINATED CANS</b>	\$7
Modern Times Cold Brew Coffee	
Bourbon Barrel Aged Ethiopian	
La Colombe Draft Lattes	
Classic, Mocha, or Vanilla	
Red Bull Regular or Sugar Free	
<b>BREWED</b>	
Espresso Single or Double Shot	\$3/\$6
Americano	\$3
Black Iced Tea	\$3

## WINE BY THE GLASS

### BUBBLES

Moscato d'Asti, Saracco, Piedmont, Italy	\$12
Lambrusco, Medici Ermete, Emilia-Romagna, Italy NV	\$10
Prosecco, Giuliana, Extra Dry, Veneto, Italy NV	\$10

### WHITE

Pinot Grigio, Vallagarina, Trentino-Alto Adige	\$10
Friulano, Bastianich, Friuli-Venezia Giulia	\$11
Sauvignon Blanc, Mt. Nelson, Marlborough, New Zealand	\$10

Chardonnay, Ranch 32, Arroyo Seco, California	\$12
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### ROSÉ

Diving into Hampton Waters, Languedoc, France	\$10
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### RED

Pinot Noir, District 7, Monterey, California	\$12
Chianti Classico, Cecchi, Tuscany, Italy	\$14
Blend, Tait, 'The Wild Ride' Barossa Valley, Australia	\$16
Cabernet Sauvignon, Twenty Bench, Napa Valley, California	\$13

## SIGNATURE COCKTAILS

Kentucky Old Fashioned - ON TAP	\$12	Mabel's Fancy Manhattan - ON TAP	\$14
Old Forester Signature Bourbon, Sorghum, Bitters		Bulleit Rye, Noilly Pratt, Cynar, Maraschino, Bitters	
Hi-Octane Cherry Coke	\$12	Sauce Cutter	\$13
Old Crow Bourbon, Berentzen Cherry Liqueur, Amaretto-Steeped Cherry, Coca-Cola		Seagram's Extra Dry Gin, Orange Blossom Water, Fresh Grapefruit, House Grenadine	
French Toast Manhattan	\$12	Dirty Beachcomber	\$12
Ten High Bourbon, Maple, Hazelnut Liqueur, Walnut Bitters		Mt Gay Black Barrel Rum, Passion Fruit, Fresh Lime, Honey, Bitters	
Symon's Summertime Sipper	\$12	Strawberry Mint Margarita	\$12
Mellow Corn Whiskey, Housemade Lemonade and Iced Tea, Mint		Mi Campo Blanco Tequila, Strawberry, Mint, Fresh Lime, Spiced Seasoning	
Sazarac Sno-Cone	\$13	Mabel's Jerked Bloody Mary	\$12
Old Overholt Rye Whiskey, Jaggery Sugar, Absinthe, Peychaud's Bitter		Tito's Vodka, Tomato, Jerked Seasoning, Secret Aardvark Hot Sauce, Seared Kielbasa	
Barrel Aged Fireball	\$8	Boiler-Maker	
Ancient Age Bourbon, Apple, Cinnamon, Brown Sugar		Shot of Knob Creek Rye backed with a St Archer White Ale	
		Manhattan of the Month: "Cock & Bull"	
		Knob Creek Rye, Courvoisier, Cointreau, Benedictine	

### BOTTLE-AGED COCKTAILS

(Serves 2+)

Bottle-Aged Negroni	\$39
Gordon's London Dry Gin, Grand Poppy Aperitif, Contratto Vermouth- Aged in Bottle with Smoke Wagon Bourbon Barrel Charcoal	
The Hunt Club	\$39
Laphroaig 10, Liard's Apple Brandy, Taylor Fladgate 10 Year Tawny Port, Honey, Nux Walnut Liqueur - Aged in the Bottle with Toasted Oak	
Bottle-Aged Manhattan	\$36
Old Grand Dad Bonded, Noilly Pratt, Cherry Heering, Angostura - Aged in Bottle with Charred White Oak	