

SANDWICHES

Sliced or chopped meat, served on yeast bun.

	W/Single Side	W/Two Sides
BRISKET	\$15	\$16
SLOW SMOKED BURGER	\$13	\$14
PULLED PORK	\$13	\$14
CHICKEN BREAST	\$12	\$13
3 TACOS	\$13	\$14
<small>(Choose 1: Chicken, pulled pork or brisket. Choose 2 toppings: Mango salsa, cole slaw, cheese, or grilled onions)</small>		
ROWDY RUSSELL	\$14	\$15
<small>(Chopped chicken, diced red onion, minced garlic, topped with jalapenos & Pepper jack cheese)</small>		
ANGRY PIT MASTER	\$18	\$19
<small>(Chopped brisket topped with pulled pork, sliced jalapenos, cole slaw, grilled onions and cheese)</small>		

- ★ Cheddar, American or Pepper jack cheese add \$1
- ★ Top with cole slaw, sliced jalapenos or grilled onions add \$1 each
- ★ Wild Style- Top any sandwich with pulled pork or sausage link for \$4
- ★ Texas Style- Top any sandwich with brisket for \$6
- ★ 10% Added for Lean Brisket

DRINKS

FOUNTAIN DRINKS	\$3
COFFEE OR HOT TEA	\$2
DRAFT BEER & WINE	SEE MENU

About Hog Wild

As longtime customers Steve and Mary Fulmer recognized the opportunity to purchase Hog Wild BBQ in 2018 and made the easy transition from corporate America to the good life of Texas BBQ. Margie, Mary's mother is the family baker sharing her delicious cobblers, cakes, and delightful homemade desserts to satisfy the sweet tooth. All three share a love of creating great food and desserts for family and friends with a smile!

Aaron Evans developed Hog Wild BBQ in 2013 with low and slow recipes he created while at Eddie Deen & Company in Dallas. Aaron learned the art of freshly smoked meats, tasty side dishes prepared from scratch, homemade rolls and, of course, Southern hospitality.

Our three Pitmasters; Russell, Alex, Nick and Joe smoke our meats low and slow daily to create juicy tender meat under a tasty layer of bark our customers howl for! In addition you can treat yourself to any one of Margie's award winning desserts like Four Berry Cobbler, Raspberry Swirl Cheesecake or scrumptious Carrot Cake with cream cheese icing!

Have a corporate event, wedding or large gathering you need catered? Be sure to contact Julie, our Catering manager for any large groups - 10 or more - We are happy to bring BBQ and sweets to your guests for a memorable event! Our goal is simple - keep on keepin' what Aaron started, Margie's desserts plus our friendly staff equals the Hog Wild winning combination!

