

Welcome

True Bar-B-Que is what we are about.



We rub our meats with our house seasoning mix before slow cooking in our Hickory pits for upto twelve hours. The result is a tender moist product that is true Barbecue.

Seeing Pink? If you notice your meat is pink around the outside, this a normal occurrence that results from hours of exposure to the natural smoking process resulting in what is known as the "Smoke Ring" in the world of Bar-B-Que. All our meats are cooked for long periods of time to insure their doneness and to achieve that unique flavor.

We are not fast-food barbecue!

A few things you should know about us.....

Grumpy's Will Not:

Sing Happy Birthday

Skimp on portions

Ignore rude and disruptive behavior

Shy from spices

Cash checks

Extra is extra, we don't get it free, sorry!

We will do this:

Spice you right

Cook Hogs

Keep your Beers full

Ride Haws

Cater your event with great " Q"

Like Cash - take plastic

Provide the best live music in the Valley

Call a ride if you need one

Closed Mondays - Serving food 11 A.M Tuesday - Sunday
and till 10 P.M. Tuesday - Thursday.
Extended hours during entertainment nights.



Gumbos - Chili - Bisques - and Soups

Soups

Your server will tell you what delicious homemade soup we have today. All made from scratch and all good! \$2.49 cup \$4.10 bowl

SPICY Gumbo

Try one of our many varieties of authentic Cajun Gumbos while they last, as we only make one kettle a day of the most delicious Bayou staple. They are a bit spicy as they should be. Look for Andouille, Shrimp, Crab, Chicken, Gator, Cactus, Steak, Rabbit, and what ever else we find to throw in. OOOOOOOOH-WEEEE they are good! \$3.50 cup \$5.75 bowl

Chili Roadhouse Style

Simmered in a huge pot with several wood pit cooked meats and plenty of spices, it's the recipe that won several competitions in the area. Served with cheese and a chip. \$2.75 cup \$4.75 bowl

Bisques and Cream Soups

Chef made. Every weekend a different selection including several that have become signature; Shrimp Artichoke, Shrimp and Red Pepper, New England Crab, and New England Clam. \$3.75 cup \$5.75 bowl

Appetizers to Start

Pit Bar-B-Que Wings

Large Roaster Wings rubbed with Grumpy Dust seasoning then slow cooked in our Hickory pit until tender and tasty. Served with our own Bleu Cheese sauce and celery. Choose BBQ, Spicy BBQ, Buffalo Hot, Hotter Hot, or Honey Hot. \$6 - \$4.65 12 - \$8.90 24 - \$17.00 48 - \$32.15

Gator Bites

Yup it's what it says, Alligator meat breaded and fried. A bit spicy, served with a Bistro dipping sauce. \$7.95

SPICY Bayou Peel and Eat Shrimp

Boiled in beer and dusted with spice. Tasty, messy, and fun to eat. Served with our own Cocktail sauce. Half Pound \$7.85 Full Pound \$14.95

Buffalo Shrimp

Breaded Fantail Shrimp tossed in your favorite sauce; BBQ, Spicy BBQ, Honey Hot, and Buffalo Hot. Comes with our Bleu Cheese and celery. \$7.45

Chili Nachos

A pile of tri-color tortilla chips topped with our award winning chili, cheese, salsa, black olives, and sour cream. \$8.95

Breaded Boneless Chicken Nuggets.

Boneless Chicken, breaded, fried, coated in your choice of sauce. BBQ, Spicy BBQ, Honey Hot, and Buffalo Hot. Bleu Cheese to dip. \$6.50

Quesadillas - Pulled Pork, Chicken, Vegetable, or Cheese.

Two grilled shells filled with meat and or cheese of your choice. Comes with sour cream and salsa. \$7.95

Beer Battered Onion Rings

Basket of golden brown battered and fried onion slices. \$4.95 add Bistro Sauce \$.50

Chili Cheese Fries

Plate of our tasty fries smothered in chili and topped with cheese. \$7.45

Onion Petals

Spicy coated onion sections fried and served with our house made Bistro sauce. \$5.50

Variety Sampler

Onion Rings, Buffalo Shrimp, Onion Petals, and a Half of a Quesadilla to share. complimented with sour cream, Bistro, and Salsa. Sorry no Substitutions. \$9.45

SPICY Jambalaya with Sausage and Chicken Appetizer Sized

Our famous Smoked Andouille sausage, diced Chicken, onion, celery, green pepper, tomato, and spices cooked into rice to create this authentic Cajun dish. \$3.50 cup \$6.00 bowl

Extra Cheese or Sauces are .75 cents.

From Our Wood Pits

Slow Hickory Cooked Spare Ribs

All Bar-B-Que Entrées come with a choice of two sides from the list

Quarter Rack

3 to 4 Ribs, Good amount for some and teasers for others. \$8.64

Half Rack

6 to 8 Ribs based on size. Now your talking, this is our most popular and a half rack will do it for most but warning be hungry! \$14.50

Full Rack

13 to 14 makes a huge portion, or as we like to say a non-human amount of food that not many will consume. Seriously hungry only. \$26.50

Single Ribs Ala-carte

Good for an ad-on, sample, or even as an appetizer. These are ribs only, Tell your server how many. \$2.10 each

Pulled Pork Bar-B-Que

Pulled Pork Plate

A heap of our slow cooked Pork Butt with your choice of two sides. Add gravy if you like for \$1.00 extra. \$9.75

Pulled Pork Sandwich

The King of the Barbecue meats on a Kaiser alone or with sides.
\$7.25 sandwich only \$10.50 with two sides

Pulled Pork Carolina Style Sandwich

We're adding our homemade creamy coleslaw right on top of the sandwich the way it's sometimes preferred in the South. \$7.75 \$11.00 with two sides

Carolina Style Wrap

A Roadhouse creation for cutting the carbs by filling a flavored tortilla wrap with Pulled Pork, Jack Cheese, Coleslaw, and a shot of BBQ Sauce. Served grilled with a hand full of Onion Rings
\$9.25

NEW Nacho Carne de Cerdo

A platter of nacho chips topped with an ample heap of chopped Pulled Pork, Cheddar and Pepper Jack Cheeses, Enchilada sauce, and green onions. \$11.50

Wood-pit Chicken

Bar-B-Que Chicken Half

A half chicken with a leg, thigh, and breast served with any two sides. \$10.60

Bar-B-Que Chicken Quarter

Your choice of the Hickory slow cooked white meat breast section or the thigh and leg, or as we call the bottom section. Served with two sides. \$7.80

Grilled Boneless Chicken Breast

Marinated boneless chicken char broiled, sauced, and served with two sides.
\$8.60 single \$12.90 for two

Bar-B-Que Wing Dinner

A Dozen of our jumbo roaster wings Hickory cooked in the pit and char broiled with your choice of sauce. Served with a choice of two sides. \$11.80

Beef Brisket Bar-B-Que

Bar- B-Que Beef Brisket Sandwich

Sliced slow hickory cooked real beef brisket piled on a Kaiser.
\$8.75 alone \$12.00 with two sides

Beef Brisket Platter

Same tasty wood cooked beef without the roll. Choice of two sides. \$11.25

NEW Tex Mex Wrap

Slow cooked Brisket in a flavored tortilla with roasted corn, black beans, lettuce, cheese, and enchilada sauce. Choice of a salad or fries. \$12.50

Added Brown Gravy

Add-on extra gravy to any meat platter. \$1.00

Bar-B-Que Mix Combos

NEW Slider Sandwich Combo

Brisket, Pulled Chicken, and Pork. Perfect sized selection of our most popular barbecue meats on small buns served with Coleslaw and fries. No substitutions please. \$11.50

1/4 Chicken Breast or Thigh section with a 1/4 Rack of Ribs.

Pig and Chicken. Our full sized spare ribs and a quarter wood-pit cooked chicken with your choice of two sides. \$15.50

1/2 a Chicken with a 1/4 Rack of Ribs

Half the bird Top and bottom along side a 1/4 Rack of Hickory Ribs. Pick two sides. \$18.50

Boneless Chicken and Ribs

Grilled boneless white meat along with our 1/4 rack and two of our home made sides. \$15.50 add another breast for \$3.00

"Extreme Combo" Half Chicken, Half Rack of Ribs, and sliced Brisket.

Here it is, the biggest and the best Bar-B-Que we have for the hungriest Bar-B-Que customers we have. Plus it comes with two sides. \$27.50

Bar-B-Que Three Meat Sampler

Choose your custom mix, any three. 1/4 Chicken, 1/4 Rack of Ribs, Boneless Chicken, Pulled Pork, or Beef Brisket.(No doubling of the ribs please) Choose your two sides. \$21.00

Roadhouse Special Plate Features

Grumpy's Sausage and Chicken Jambalaya

A huge plate of our famous Cajun dish we sell throughout the summer at various outdoor venues. Made with Andouille Sausage, Chicken, Chicken Stock, Onion, Peppers, Celery, Tomato, Spices, and Rice. All cooked in a real iron kettle. \$13.50

Grilled Smoked Pork Chops

About an inch thick ham cured and smoked beauty of a chop(s) grilled and served with two sides. \$10.25 for a single or \$15.75 for double chops.

SPICY NEW Shrimp Étouffée

Large Shrimp cooked up in a spicy Roux with stock, onions, celery, and peppers for a rich stew like meal with rice. \$17.50

SPICY Crawfish Étouffée over Blackened Catfish

A plump Catfish Filet coated with Cajun seasoning and blackened in a cast iron pan surrounded by a peppery mix of Crawfish meat, onion, peppers, celery, in a brown roux. An experience that will transport you to Bourbon Street LA. Choose a side. \$15.50

Daily Features

Sundays and Tuesdays - Blackened Prime Rib Sandwich

An 8 ounce slice of our specialy prepared Rosemary rubbed Prime Rib thats been pit cooked before coating with Cajun Seasoning and blackened. Lettuce and Tomato on the sandwich and served with a choice of two sides. \$14.95

Tuesday is Bar-B-Que Slider Night

Choose as many Slider Sandwiches of your favorite liking. Beef Brisket, Pulled Pork, or Chicken \$3.00 each

Wednesday - Smoked Pork Chop with 3 Ribs

One thick Chop with Three of the best ribs in the Valley. Choice of two sides. \$15.50

Thursday - Half Rack of Ribs with 6 Wings

Our best seller, a Half Rack of our ribs piled next to 6 of our Bar-B-Que Wings. One sauce flavor only. Pick two sides. \$18.50

Fridays and Saturdays - Rosemary Rubbed Hickory Cooked Prime Rib

16 ounce cut of slow cooked Rib Roast that comes with Horseradish Sauce and a choice of 2 sides.It's all about the Hickory Smoking! \$19.95

There is a \$2.00 CHARGE for sharing a dinner or Combo Platter.

Our Sides

Fries
Baked Beans
Coleslaw
Apple Sauce
Substitute a side Salad
Fried Okra with Stewed Tomatoes
Added Gravy \$1.00

Garlic Mashed Potatoes
Vegetable of the Day (see server)
Collard Greens
Cucumber Tomato Salad
Ala Carte Sides \$1.85
Large Basket of Fries \$3.50

Salads

Veggie →

Grilled Portabella Salad

A marinated Portabella mushroom sliced on a large mix of greens, black beans, roasted corn, tomatoes, and croutons.

\$9.25



Smoked Turkey and Bacon

A huge tasty salad with Turkey cooked in the Hickory Pit, sliced atop mixed greens, tomato, bacon, hard boiled egg, and shredded cheese. Choice of a dressing

\$10.50

Buffalo Chicken Salad

Grilled Boneless Chicken Breast brushed with Wing Sauce, sliced and placed on top of a mix of greens, red onion, and crumbled Bleu Cheese. Dressing on the side. \$8.25

Pig in the Garden

Only at Grumpy's! A heap of our Wood Pit cooked Pulled Pork mounded on a bowl of greens, tomatoes, onion, croutons, and a choice of dressing. \$9.25

Grilled Garlic Barbecue Shrimp

Seasoned and char broiled large shrimp on mixed greens, tomato, onion, Romano cheese, croutons, and a choice of dressings. \$9.50

Blackened Chicken Salad

A large bowl of greens, croutons, and Romano Cheese topped with an iron skillet blackened boneless breast. \$9.50

"Kid's Que 12 years and under"

NEW

Mini "Q" Slider

Choose from our Beef Brisket, Pulled Pork, or BBQ Chicken on a Slider roll with fries and slaw. \$5.25

Piglet

Two small real wood pit ribs and two small sides. \$6.25

Whimpy Burger

Regular burger with cheese and fries. \$4.50

Chicken Little

Grilled boneless chicken with a few fries. \$7.30

Chicken Nuggets

Yup, just like the fast food joints! 6 and some fries. \$4.00

Children's Mac "n Cheese

Creamy Cheddar and pasta, can't go wrong. \$4.00

Toasted Cheese Sandwich

Grilled sandwich with American Cheese and fries. Kids favorite. \$4.25

Roadhouse Desserts

Roadhouse Made Bread Pudding

Taste of the South with our version of bread, eggs, milk, raisins, and spices. Topped with a sweet Bourbon sauce and a touch of Raspberry accent. \$6.25

Southern Banana Pudding

We got it at Grumpy's as do all the Bar-B-Que's in the South. That creamy vanilla pudding with sliced bananas, Nilla wafers, and whipped cream. \$4.25

Chocolate Lovers Fix

Need chocolate? This rich moist cake will do it! Dense dark chocolate cake stacked between a layer of icing and topped with chocolate chips. \$5.25

Pecan Pie

100 year old recipe makes this delicious combination of whole eggs, pure butter, real vanilla, and plump pecans a favorite. \$4.50

Peanut Butter Silk Pie

Creamy peanut butter mousse on a layer of fudgy chocolate. Garnished with chopped peanuts, melted chocolate, a peanut butter cup and whipped cream. \$4.25

Bottled Beers

Amstel Light - Becks -- Bud Light - Bud Lime - Coors Light - Corona
Corona Light-Corsendonk - Franzikaner Dunkel - Heineken - Magic Hat
Michelob Ultra - Miller Lite - Miller High Life - O'Douls - Pabst 16 oz can
Pilsner Urquell - Rolling Rock - Sam Adams Boston Lager - Sam Adams Light
Sam Adams Cherry Wheat - Schmidts - Shock Top - Smirnoff
Smirnoff Raspberry - Stella - Yuengling Lager - Yuengling Premium
Yuengling Light - Yuengling Black and Tan

From the Tap



Franzikaner - Dog Fish 60 Minute IPA - Blue Moon
Bass- Guinness - Coors Light - Miller Lite - Labatt Blue
Sam Adams Seasonal - Yuengling Lager

Social Enhancers

See your table tents and or server for details of todays feature
Martinis, Hurricanes, Flavored Infussions, and other Special items.



Drink Specials

Catering Service

Grumpy's Bar-B-Que is ready to quote your
next special event private or corporate with
the Lehigh Valleys Best Barbecue. Voted Best
Babecue Foods 5 years and Best Caterer 2010
for our cometitive pricing and expierenced service.
Give us a call or email Fiery90@aol.com for more info.
Your guests will thank you!.



To check out our catering menu, entertainment schedule, or to sign up
for our newsletter, visit our website - www.Grumpysbbq.net