



SMOKEHOUSE & BAR

AT THE HISTORIC LAUNDRY

START & SHARE

CALI GREENS ^{VEG/GF}	\$18
<i>tomato, red onion, smoked corn, carrots, agave dressing</i>	
ICEBERG SLAB ^{GF}	\$20
<i>tomato, red onion, point Reyes blue cheese, bacon lardons, green goddess</i>	
SMOKED QUESO DIP & GIANT PRETZEL ^{VEG}	\$21
<i>warm cheese dip, tomatoes, onions, jalapeños</i>	
PULLED PORK SLIDERS	\$22
<i>pickled onions, pickles, brioche bun</i>	
SMOKEHOUSE CHEESE CURDS ^{GF}	\$23
<i>crispy tots, achiote bbq, smoked cheese curds, pulled pork, cilantro, pickled jalapeños</i>	

SMOKED VEGETABLES

CORN FRITTERS ^{VEG}	\$16
<i>corn meal batter, smoked corn, carrot purée, pickled onions</i>	
SMOKED HEIRLOOM CARROTS ^{VEG/GF}	\$19
<i>achiote bbq sauce, pistachios, carrots top</i>	
SMOKED EGGPLANT DIP ^{VEG}	\$17
<i>yogurt, mustard seeds, mint, lemon, pepitas, crostini focaccia</i>	
SLOW BAKED BUTTERNUT SQUASH ^{VEGAN}	\$18.50
<i>pomegranate seeds, coronado bbq glaze</i>	

THE MEATS

BRISKET BY THE ½ LB ^{GF}	\$24
PULLED PORK BY THE ½ LB ^{GF}	\$19
PORK RIBS BY THE 1 LB ^{GF}	\$26
JALAPEÑO CHEDDAR SAUSAGE ^{GF}	\$11
SMOKED ORGANIC MARRY'S ½ CHICKEN ^{GF}	\$22

SMOKEHOUSE PLATE	\$33
CHOICE OF 2 MEATS: <i>brisket, pulled pork, pork ribs, jalapeño sausage, smoked chicken</i>	
CHOICE OF 2 SIDES: <i>tater tots, mac & cheese, bbq beans, cole slaw, potato salad</i>	
SERVED WITH: <i>sweet roll, bbq sauces & house pickles</i>	
FAMILY FEAST	\$195
FEEDS 4-6 <i>all the meats, 4 sides, 6 rolls, cali green salad, all the sauces & condiments</i>	

SIDES

TATER TOTS ^{VEGAN/GF}	\$10
<i>sea salt, cracked pepper</i>	
POTATO SALAD ^{VEG/GF}	\$9
<i>tangy honey mustard</i>	
DEL MAC & CHEESE ^{VEG}	\$13.50
<i>traditional yellow cheddar mac & cheese</i>	
BBQ BEANS ^{GF}	\$11
<i>brown sugar, bacon lardon, tomato, bay leave</i>	
COLE SLAW ^{VEGAN/GF}	\$8.50
<i>grilled apple vinaigrette</i>	

THE SAUCE

CORONADO SAUCE^{GF}

our version of a light, tangy & citrus forward Carolina style BBQ sauce, hints of coriander seed, cumin

THE WEST COAST BBQ SAUCE^{GF}

our version of a classic red Memphis BBQ sauce, sweet & tangy

PEACH MOP SAUCE^{GF}

roasted peach and mustard-based mop sauce with a touch of mezcal

PADRE HOT SAUCE^{GF}

fermented fresno chilies house hot sauce

PIT MASTERS RECOMMENDATION
pairs best with:

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 PORK RIBS SAUSAGE CHICKEN

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