

SWEET TREATS

BANANA PUDDING \$3

CHOCOLATE PIE \$3

COCONUT CREAM PIE \$3

OATMEAL CREAM PIE \$3

PEACH COBBLER \$4

ICE CREAM \$1



HALF PINTS MENU

All Half Pints items served with fries. \$5

BBQ SLIDER • MAC N CHEESE

CHEESEBURGER • GRILLED CHEESE

SPECIALS

LUNCH Changes daily

& includes soda!

Mon - Fri

DINNER

starts at 4 pm

Mon: Fish and Chips

Beer battered cod with hand cut fries and creamy coleslaw. Served with house made tartar **\$11**

Tues: Burnt Ends

Served with choice of 1 side + toast, **\$11**

Wed: 1/2 Chicken Dinner

Served with Texas Toast + Smoked Baked Potato, **\$10**

Thur: Steakhouse Sliders

3 smoked burgers with horseradish and A1 sauce. topped with lettuce and red onions. **\$9**

Fri: Smoked Prime Rib

Served with sauteed green beans and garlic mashed potatoes, **\$17**

ROAD PACKS

(Carry out ONLY!!)

Family Packs

1lb meat & 2 pints of sides **\$20**

(2 adults, 2 kids)

Party Pack

3lb meat & 2 quarts **\$55**

(8-10 people)

Meat Choices

pulled pork, pulled chicken, pork loin, double smoked sausage. BRISKET add 4 per lb

Bag of buns \$4

Pint of sauce \$4

House pickles \$4

Phone order in 48 hours in advance to guarantee quantities!

Carry out your order!

Call 515-257-7490



We are **Texas-Style BBQ** at Whatcha Smokin'!!

This means we serve our meats fresh daily from the pit!

When we sell out for the day, we are out!

We will have more tomorrow!

HOURS

SUN-THURS 11-8

FRI-SAT 11-9

515-257-7490

403 Iowa Ave
Highway 17 Luther
Luther, 50152

SMOKEY TREATS

DOUBLE SMOKED SAUSAGE ^{GF}
 ½ lb \$8 / LB \$15

 **IOWA PORK LOIN** ^{GF}
 ½ lb \$7 / LB \$13

BRISKET ^{GF}
 ½ lb \$9 / LB \$17


PULLED PORK OR CHICKEN ^{GF}
 ½ lb \$7 / LB \$13

BABY BACK RIBS
 ½ rack \$12 / Full rack \$20

PIT MASTER PLATE ^{GF}
 Choice of smoked meat plus 2 homemade sides. Choose from thick-cut Iowa loin, pulled chicken, double-smoked sausage or pulled pork. Served with Texas toast and cornbread. **\$10** Make it Brisket for **\$2** more.
 2 meat **\$13** • 3 meat **\$16** • Substitute Fries **\$1**
GF = without toast/corn bread

ON BUN ^{GF}
 This mouth-watering sandwich comes on the softest bun you will lay your hungry lips on! Choose from thick-cut Iowa loin, pulled chicken, double-smoked sausage or pulled pork on a fresh baked white or wheat bun. Served with pickles. **\$6**
 Make it Brisket for **\$1** more.
 Add side **\$2** • Add chips **\$1** • Add fries **\$3**
GF = without bun

BABY BACK DINNER ^{GF}
 Half or full rack of ribs plus two homemade sides, cornbread, and Texas toast.
 ½ Rack Dinner **\$16** / Full Rack Dinner **\$24**

 = CONTAINS SOME SPICY HEAT!
^{GF} = GLUTEN FREE
ALL SAUCES ARE GLUTEN FREE

APPETIZERS

BEER-BATTERED CHEESEBALLS
 White cheddar cheese, beer battered and fried to perfection. **\$8**

SECRET SPOT FRIES
 Hand-cut fries with house rub **\$7** • Add Cheese **\$1**
 Add BBQ meat/bacon **\$2**

SERVICE STATION SLIDERS
 3 slider buns with garlic butter and your choice of meat, served with pickle on the side. **\$8**

GOLDEN CORN NUGGETS
 Sweet corn kernels battered and fried golden brown.
 Served with honey or ranch. **\$8**

BARBOCUOS WINGS
 Smoked wings fried and tossed in our Sweet and Sticky, Prairie Buffalo, Wildfire, Golden Honey, Bourbon Creek, Giddy Up
6/\$10 • 12/\$18 • 18/\$25

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DIPPING SAUCE: Ranch or Bleu Cheese
 Extra 50¢/each

SIDES

Single **\$2** • Pint **\$6** • Quart **\$10**

CAMP GROUND BEANS ^{GF}
MOM'S POTATO SALAD ^{GF}
CREAMY COLESLAW ^{GF}
CHEESY POTATOES
TEXAS TOAST By the slice. **\$1**
CAST IRON CORN BREAD By the slice. **\$1**

CHIPS \$1 ^{GF}


SPECIALTIES

IOWA CHEESE STEAK \$9
 Smoked brisket, pulled pork, sautéed onions, mushrooms and peppers and Swiss cheese.
 Served with Secret Spot Fries.

BACKYARD BURGER \$10
 2 - ¼ lb. beef grilled patties topped with American cheese and LTOP, served with Secret Spot Fries.
 Add BBQ Meat/Bacon **\$2** | Add Bleu cheese **\$1**
 Add mushrooms/sautéed onions **\$1**

THE DOUBLE WIDE \$10
 An Iowa Classic! Hand breaded tenderloin, pounded flat, and fried crispy with LTOP.
 Served with Secret Spot Fries.

MAKE YOUR MAC \$10
 This is no normal mac and cheese! Real 3 cheese blend and your choice of 2 ingredients: Jalapeños Green Peppers • Mushrooms • Corn • Sun Dried Tomato Bacon House-smoked meat. Topped with homemade Garlic Parmesan panko and scallions.
 Add more meat **\$3** Add cheese **\$1** • Add veggies **\$2**

 **HIKER HASH \$9**
 Been hiking all day? This will fix you up!
 Diced red potatoes, onions, green peppers and choice of house-smoked meat.
 Add more meat **\$3** • Add cheese **\$1**
 Need less heat? Just ask!

FUN GUY \$9
 Who said a vegetarian can't eat BBQ?? Mouth watering smoked portabella, Swiss, garlic mayo and LTOP on a toasted bun. Served with Secret spot Fries.

FRITO PIE ^{GF} **\$9**
 Crunchy corn chips stacked with pulled pork, campground beans, and 3 cheese blend.
 Topped with red and green onions.

THAT GOOD SALAD ^{GF} **\$7**
 Luscious bed of lettuce topped with tomatoes, cucumber, red onion, hardboiled egg, cheese and croutons. Mom always said eat your veggies!
 Add bacon **\$2** • Add chicken **\$2** • Add brisket **\$3**
GF = without croutons

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DRESSINGS
 Ranch • Honey Mustard • Bleu Cheese
