SWEET BABY RAY'S BARBECUE PASSPORT MENU

Take your guests beyond the backyard barbecue. Our Barbecue Passport Menu takes you where you've never been before. Walk the streets of Memphis with Elvis, ride the BBQ trail from Texas to Kansas City, hang-10 on a wave of flavor from Hawaii or the Caribbean islands, or try a new twist on barbecue along California's Citrus Coast. Sweet Baby Ray's has the passion and expertise to take you and your guests on an unforgettable, full-of-flavor barbecue adventure.

MEMPHIS BARBECUE - *11.99*

The city of Soul and Rock & Roll—keep the sauce off your blue suede shoes

Hickory Smoked Pulled Pork Shoulder

Dry Rubbed Loin Back Ribs with sauce on the side

Baked Mac 'n Cheese
A creamy blend of three Cheeses, Garlic, Shallots and Cream with tender Elbow Noodles and crunchy topping of crumbled Cheez-It ® Crackers

Housemade Shredded Creamy Coleslaw

Memphis Jack's Housemade Barbecue Sauce

Add Grilled Bologna for a Memphis classic - *1.49*

TEXAS TRIPLE PLAY - *13.99*

Barbecue flavors from the Texas Hill Country

14-hour Slow-Smoked Beef Brisket

Texas-Size Pork Spare Ribs

Authentic Texas Sausage
Inspired by Texas barbecue icon, Vencil Mares

Barbecue Baked Beans

Potato Salad

Traditional Texas Condiments
Pickles, Onions, Jalapenos and White Bread & Crackers

Housemade Texas Style Barbecue Sauce

KANSAS CITY BARBECUE - *11.99*

America's Cowboy Crossroads "Where Good Food meets Good Flavor (and great barbecue)"

Kansas City Burnt Ends
A Brisket Reduction

Barbecue Chicken

Refreshing Blend of Sweet Onions, Cucumber & Tomato Salad

Sweet Baby Ray's Signature Baked Beans

Honey-Kissed Cornbread Muffins

Housemade Kansas City Style Barbecue sauce

LEXINGTON STYLE BARBECUE - *11.99*

Southern Small-Town Charm—great people and great barbecue

Whole Pork Shoulder
Lightly smoked for 12-hours then finely chopped to blend the flavors

Slow-Smoked Spare Ribs
Finished with our Lexington BBQ Sauce

Hush Puppies
East Coast Southern Classic

Sweet & Tangy Red Carolina Coleslaw
With Classic Vinegar Dressing and a touch of Catsup

Housemade Lexington Style Barbecue Sauce

SANTA "MONICA" BARBECUE - *13.99*

Barbecue with a "twist" from the Citrus Coast

Slow-Smoked & Char-Grilled Beef Tri-Tip

Duo of Citrus Glazed Shrimp & Chicken Skewers

Baked Mac 'n Cheese
A creamy blend of three Cheeses, Garlic, Shallots and Cream with tender Elbow Noodles and crunchy topping of crumbled Cheez-It ® Crackers

Santa Maria-Style Beans
Rendered Bacon, Onion, Garlic, Tomato and Pinto Beans stewed for hours

Garlic Bread

HAWAIIAN BARBECUE LUAU - *11.99*

A Wave of Big Flavors!

Kalua Pulled Pork Shoulder
Rubbed with a Polynesian Spice Blend, wrapped in Banana Leaves, and slow-smoked

Huli-Huli Chicken
1/8 Cut Chicken marinated in Ginger, Soy, Sesame and Tomato, grilled to perfection and topped with Green Onions

Hawaiian Potato-Mac Salad
Only in Paradise—2 Favorites served as one dish!

Big Island Coleslaw
Pineapple, Mandarin Oranges and Creamy Dressing

CARIBBEAN BARBECUE - *11.99*

Live Life Bold & Flavorful

Char-Grilled Jamaican Jerk Chicken
Splashed with Mango Cilantro Salsa

Blackened Tilapia
With Caribbean Cream Sauce

Coconut-Infused Red Beans & Rice

Mr. Marley's Jicama Slaw

Honey-Kissed Cornbread Muffins

CHICAGO BARBECUE - *11.99*

The Second City with 1st Class Flavors

Sweet Baby Ray's Baby Back Ribs
A Slow-Smoked Chicago Favorite

Chicago Hot Links

Housemade Barbecue Potato Chips
Seasoned with our Signature Rub

Classic Creamy Coleslaw

Honey-Kissed Cornbread Muffins

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