



Pit Masters Choice

two course \$89 pp | three course \$114 pp

entrée

fried chicken wings

marinated chicken wings, coated in our tennessee smokehouse spice rub flour mix

sriracha butter cheese nachos

warm nachos, sliced jalapeno, tomato and onion salsa, shredded cheese, chili lime guacamole, sriracha butter sauce, warm cheese sauce dip

sizzling garlic beef skewers

garlic marinated smoked-beef cubes, served on skewers, brushed with beef fat chimichurri velouté

mains

beef back ribs platter

smoked and slow cooked for 48 hours and basted with our signature dry spice rub and smoked spicy bbq served with garlic rosemary fries

hot honey chichorons

crispy fried smoked pork belly strips, basted with spicy garlic manuka honey, served with chili lime guacamole

sides and salad

chili cheese loaded chips

mac and cheese

desserts

*only served with three-course menu

dulce de leche tiramisu v ca

pistachio panna cotta gf cn

ELEMENTS

ESTD 2018 ★ ★ ★



Grilled and Chill

two course \$109 pp | three course \$133 pp

entrée

fried chicken wings

marinated chicken wings, coated in our tennessee smokehouse spice rub flour mix

chipotle crispy chicken taco

crispy fried chicken, chili lime guacamole, sliced jalapeno, tomato salsa, shredded cheese, smoked chipotle aioli

mains

beef brisket

smoked and slow cooked beef brisket cooked for 48 hours, carved table side as per your desire served with condiments

herbaceous baked half chicken

marinated in our signature cream cheese and blended herb marinade, cooked sous vide and then grilled to perfection, basted our signature smoked spicy bbq or have it with no basting served with baked potato

nashville bacon slabs

smoked bacon chargrilled and basted our habanero bbq sauce, served with nashville hot sauce and beef fat chimichurri veloute

sides and salad

southern comfort gravy chips

grilled sweet corn ribs

purple cabbage coleslaw

desserts

*only served with three-course menu

dulce de leche tiramisu v ca

pistachio panna cotta gf cn

ELEMENTS
ESTD 2018 ★ ★ ★



Grill Masters Feast

two course \$129 pp | three course \$153 pp

entrée

fried chicken wings

marinated chicken wings, coated in our tennessee smokehouse spice rub flour mix

hot honey buffalo haloumi fries

crispy fried haloumi, on buffalo hot sauce, drizzled with hot honey and pistachio crumbs, served with blue ranch

birria tacos

slow cooked beef ragu in mexican spices, melted cheese, tomato salsa, toasted on the grill with birria sauce and parmesan crust

mains

thor's hammer bbq smoked beef shank

3 kilo massive beef shank, smoked and slow cooked for 48 hours with herbs and spices, basted with our signature smoked spicy bbq, served with baked potatoes and finished with red wine jus

back ribs platter

sides and salad

garlic fried green beans

garlic and thyme portobello mushroom

kimchi coleslaw

desserts

*only served with three-course menu

dulce de leche tiramisu v ca

pistachio panna cotta gf cn

ELEMENTS

ESTD 2018 ★ ★ ★