

★ Gourmet Food Truck Menu ★

ABOUT US:

At Capelo's Barbecue, we take great pride in cooking with natural and organic, sustainable food. We use the utmost quality of meat from our local, family-owned meat purveyor, Golden Gate Meat Co. We use only wood fire rotisserie smokers to cook our seasoned meats low and slow. Every detail matters as we go above and beyond to provide the best tasting barbecue, second to none! Gourmet truck minimum \$2K plus 20% service charge, sales tax and travel fee.

BARBECUE PLATES:

- 1 MEAT PLATE** \$14*
served with the choice of 2 sides
- 2 MEAT PLATE** \$17*
served with the choice of 2 sides
- 3 MEAT PLATE** \$20*
served with the choice of 2 sides *Add \$1 for Brisket and \$1 for Ribs*

PREMIUM BBQ MEATS

NATURAL ANGUS BEEF BRISKET*

House Specialty USDA Prime & high choice brisket, coffee rubbed, and smoked for 12 hours with oak wood

PULLED PORK

All natural bone-in pork shoulder smoked for 12 hours over apple & oak wood, then hand-pulled to order

LOCAL ORGANIC GRILLED CHICKEN BREAST

Sonoma county raised organic free-range chicken, herb-rubbed, and grilled to perfection

NATURAL PORK SPARERIBS*

St. Louis pork spareribs smoked for 8 hours with applewood

LOCAL LOUISIANA HOT LINKS

Award Winning San Francisco based Schwarz fine sausages, all natural beef and pork links grilled, & served sliced

LOCAL BBQ SMOKED CHICKEN

Rocky Jr natural chicken, herb-rubbed with sweet bbq sauce, smoked for 4 hours over apple & oak wood

SIDES:

GF BBQ BAKED BEANS

GF CREAMY COLE SLAW
mayo and sour cream based mixed with cabbage & shredded carrots

GF KALE SLAW

with cranberries, shredded carrots, slivered almonds, and house-made vinaigrette dressing

GF POTATO SALAD

mayo, mustard, celery, & onions

CILANTRO PEANUT SLAW

with house-made sesame dressing

HOUSE-MADE CORN MUFFINS \$1.50

CREAMY MAC N' CHEESE

ASSORTED CHIPS & BEVERAGES

All Sides are Vegetarian Friendly

Capelo's Barbecue

Address: 2655 Middlefield Road, Redwood City, CA 94063

Phone: 650-701-5433 Email: events@capelosbarbecue.com

MEAT A LA CARTE

GRILLED ORGANIC CHICKEN BREAST	\$18 per lb
PULLED PORK	\$20 per lb
1 lb feeds 3-4 people	
BEEF BRISKET	\$26 per lb
1 lb feeds 3-4 people	
Smoked Chicken	
DARK QUARTER	\$6
WHITE QUARTER	\$8
FULL CHICKEN	\$20
St. Louis Pork Ribs	
3 RIBS	\$9
HALF RACK	\$14
FULL RACK	\$27
11-12 bones	

TACOS & SANDWICHES

(2) PULLED PORK TACOS	\$10
topped w/creamy slaw & porklicious bbq sauce	
(2) CHICKEN TACOS	\$9
topped w/cilantro peanut slaw & sweet or spicy sauce	
(2) BRISKET TACOS	\$11
topped w/pickles & onions, sweet or spicy bbq sauce	
GRILLED CHICKEN SANDWICH	\$10
with lettuce, tomato, pickles, onions & choice of sauce	
PULLED PORK SANDWICH	\$11
topped w/creamy slaw & porklicious bbq sauce	
BRISKET SANDWICH	\$12
HOT DOG	\$6
all natural beef dog served in a hot dog bun served with ketchup, mustard, pickles, & onions	
HOT LINK DOG	\$8
Louisiana hot link served in a hot dog bun served with ketchup, mustard, pickles, & onions	
GOURMET VEGGIE BURGER	\$10
with lettuce, tomato, pickles & onions & choice of sauce	



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