

## SALADS

### KELLY'S BIG WEDGE

**\$7.99**

Artisan Iceberg lettuce half, Maytag bleu cheese chunks with creamy buttermilk dressing, topped with our house-cured bacon crumbles and thinly sliced red onion.

### PAULIE'S HOUSE SALAD

**SMALL \$4.99 | LARGE \$7.99**

Mixed greens, cherry tomatoes, red onion, shredded cheddar and topped with pit-smoked walnuts.

Served with your choice of one of our house-made dressings: fig vinaigrette, creamy ranch or Maytag bleu cheese buttermilk dressing.

### THE GREEN GOBBLER- \$13.99

**SALAD ONLY \$7.99**

Our crowd favorite! On a bed of mixed greens, we lay freshly sliced pit-smoked turkey breast, scatter scrumptious homemade candied pecans, sprinkled with dried cranberries, a chunk of tart goat cheese and finish with our house-made fig balsamic vinaigrette dressing.

### STEAK SALAD- \$16.99

**SALAD ONLY \$7.99**

A Keto Dream! We pit smoke and reverse-sear our 4 ounce Filet Medallion, serve it sliced on a bed of Romaine lettuce and mixed greens, with cherry tomatoes, sliced red onion, Gorgonzola cheese crumbles and drizzled with our house-made red wine vinaigrette.

## KIDDO PLATES

For children 12 and under.

### WINNER WINNER CHICKEN DINNER- \$7.99

Tasty Chicken Tenders quick fried and served w/ BBQ sauce or ranch.

### KID'S BODACIOUS BURGER- \$9.99

Same as our adult Bodacious Burger, just half the size!

### THE CHOPPER- \$7.99

Our Original Chopped Beef Sandy w/ BBQ sauce and pickles.

All Kiddo Plates are served with house-made steak fries and funnel cake fries. Substitutions are welcome but are sold a la carte.

## DESSERT

Ask Your Server!

We are constantly making fresh, seasonal, chef-inspired desserts that come from the heart!

## APPETIZERS

### PECAN SMOKED CHICKEN WINGS

**HALF DOZ. \$8.99 | FULL DOZ. \$15.99**

Pit-smoked on pecan wood then deep fried for that crunch! Choose between our own Diablo Hot Sauce, Alabama White BBQ Sauce or one of our weekly special sauces. Accompanied with a side of each of our creamy ranch and bleu cheese buttermilk sauces alongside celery and carrot sticks.

### FRIED PICKLES- \$7.99

Sour, tart and crunchy! Dill chips dipped in our house-made buttermilk batter and rolled in seasoned breadcrumbs, quick fried and served with our creamy ranch or special sauce of the week. Pucker up!

### CREEKSIDE BRISKET POUTINE- \$16.99

Poutine in Texas, eh? Mon dieu! Our pit-smoked brisket is layered on our thick house-made steak fries, doused with our thick beefy mushroom gravy, topped with white cheddar cheese curds and finished with house-cured bacon crumbles and chopped scallions.

### WORLD INFAMOUS RODEO NACHOS- \$13.99

This is not our first rodeo! Start with crunchy tortilla chips. Smother with a heaping load of pit-smoked brisket and BBQ sauce, our smoke-house baked beans, then jalapeño cream corn and shredded cheddar cheese.

A messy masterpiece but oh soooo good!

### BRISKET QUESO- \$8.99

Our house-made blanco queso is dressed with our chopped pit smoked brisket, fresh cilantro, jalapeño pepper rings and drizzled with BBQ sauce and served with white corn chips and house-made salsa.

Add a scoop of guacamole for only \$3.00



512.722.3683

www.creeksidecookers.com  
500 River Road, Wimberley TX

## DINNER MENU



## BBO & STEAK HOUSE

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## MEAT BY THE POUND

### BRISKET- \$19

The real deal! High quality pit-smoked brisket cooked expertly the Hill Country Central Texas BBQ way by our professional pitmasters. Choose moist, lean, or something in between. Every bite will be an epiphany!

### TURKEY- \$16

Our turkey breast is hands-down the moistest and most flavorful pit-smoked turkey you've ever tasted and it will soon be your favorite! No need to add anything - perfection right from the pit!

### ST. LOUIS RIBS- \$14

Rib Day used to be just Saturdays - now it's every day! Beautiful, meaty St. Louis style ribs are pit-smoked for hours and finished with our own tasty rib glaze. Ribalicious!

### PULLED PORK- \$14

Our pork bone-in shoulders are dry-rubbed and pit-smoked for hours to retain that fall-apart-easy-melt-in-your-mouth tender taste! Served with our house-made vinegar-based pork sauce for the ultimate pulled pork experience!

### SAUSAGE- \$4 BY THE LINK

Artisan sausage links by our own sausage maker! Your choice of our smoked garlic beef or one of our rotating seasonal special selections. Mix it up and get one of each!

### PECAN SMOKED HALF YARDBIRD- \$6.99

Dry-rubbed half chicken smoked on the pit. Crispy on the outside, juicy on the inside. Have it plain, with a side of our BBQ sauce, or for a real surprise, we'll dip it in Alabama White BBQ Sauce!

## ALL THE SIDES

**SINGLE \$4 | FAMILY SIZE \$8**

**COACH'S STEAK FRIES**

**JETHRO'S BAKED POTATO**

**CHRIS'S MAC N CHEESY**

**SMOKE HOUSE BAKED BEANS**

**POTATO SALAD**

**ROASTED JALAPEÑO CREAM CORN**

**ASPARAGUS**

**GREEN BEANS**

**MASHED POTATOES**

## GUEST FAVORITES

### BUILD-YOUR-OWN BODACIOUS BRISKET BURGER- \$13.99

Ground and seasoned brisket meat, formed in a gargantuan 1/2 pound patty, pit-smoked then finished on the flat top to sear in that juice! Served on a fresh bun with lettuce, tomato, pickles and red onion. Choose your cheese: smoked Gouda, bleu cheese, sharp cheddar, pepper jack or Gorgonzola.

•Add our house-cured bacon, grilled onions, grilled mushrooms, avocado, or fried egg for **\$2 each**.

Served with our house-made steak fries.

### CREEKSIDE CHICKEN FRIED STEAK- \$16.99

A well-seasoned tender steak double-dipped in our wet and dry secret seasoning, quick-fried and served with homemade mashed potatoes and gravy and fresh snap green beans. Soooooooo good!

### CAJUN FISH-N-CHIPS- \$15.99

2 well-portioned filets of catfish breaded in Cajun seasoning, quick-fried and served with fresh dill tartar sauce on a bed of our delicious fries, cole slaw, hush puppies and remoulade sauce.

## FAMILY PLATTERS

### THE COOPER- \$70.99

Serves 3-4 People

Mouth-watering pit-smoked meats and 3 large family portion sides. You'll get 1 pound each of sliced Brisket and Turkey and 3 sausage links. If you're looking for a well-rounded meal that feeds a family of four or a group of friends, this is it! You can always add more! Excludes baked potato.

### THE MASON- \$106.99

Serves 5-7 People

Mouth watering pit-smoked meats and 5 large family portion sides. You'll get a pound each of sliced Brisket, Pulled Pork, Turkey and 5 sausage links.

Great for a small group of people or maybe get 2 for your entire table!

It's a meal and then some! Excludes baked potato.

## STEAKS

All of our steaks are USDA Niman Ranch CAB© (Certified Angus Beef) Prime, seasoned, pit-smoked, reverse seared and cooked to order. All come with one side of your choosing.

### 16 OUNCE RIB EYE- \$33.99

Cowboy Up! for this ranch favorite! Juicy, well-marbled, tender and flavorful.

### 10 OUNCE SIRLOIN- \$18.99

Our sirloin steak is a family favorite cut from the loin that is lean and well-flavored. Everyone in the family can enjoy!

### 18 OUNCE T-BONE- \$23.99

The best of both worlds - a strip and a filet!

### 6 OUNCE PETIT FILET- \$26.99

This filet may be smaller but it's got BIG taste! Perfect for someone who wants a tender steak with big flavor but not too much steak!

## THE TOMAHAWK EXPERIENCE

**-ONLY AT CREEKSIDE-  
\$124.99**

Get your iPhones out and set to Instagram! We're delivering to you this 32-36 ounce Niman Ranch CAB© (Certified Angus Beef) Prime Tomahawk Ribeye with a 9 inch bone, dry-aged for 28 days, wet-aged for 7 days that will simply take your breath - and hunger - away!

This colossal steak comes with 3 sides of your choosing, sautéed mushrooms and 1 dessert.

Whether you're brave enough to order for it yourself, or for the two of you, you won't go hungry! We're even throwing in a jar of Creekside Cookers Rub to recreate your experience at home!



Dinner menu served after 5PM  
Wednesday ~ Saturday

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[www.creeksidecookers.com](http://www.creeksidecookers.com)