PHONE: 954-673-9834

EMAIL: No JOKE BBQ @GMAIL.COM

WEBSITE: WWW.NOJOKEBBQ.COM
PLEASE GIVE US A 48 HOUR NOTICE ON ANY ORDERS



EVERY MEAL IS COOKED FRESH. PLEASE INFORM US OF ANY ALLERGIES OR SPECIAL DIETARY RESTRICTIONS. WE WILL BE HAPPY TO ACCOMMODATE YOUR NEEDS.



## MAIN DISHES

## BEEF BRISKET

SLOW COOKED OVER PECAN WOOD FOR OVER 12 HOURS. SEASONED WITH OUR SPECIALTY RUB.

## BURNT ENDS

DOUBLE SMOKED BRISKET BURNT ENDS. SLOW COOKED OVER 12 HOURS AND THEN COVERED IN OUR ORIGINAL BBQ SAUCE.

## PULLED PORK

COVERED IN OUR SPECIALTY RUB AND SLOW COOKED OVER AN APPLE WOOD FIRE. PULLED AND THEN MIXED WITH OUR BBQ SAUCE.

## ST. LOUIS RIBS

RUBBED AND MARINATED OVER NIGHT THEN SMOKED OVER A WOOD FIRE. SAUCED AND READY TO EAT.

## BABY BACK RIBS

RUBBED AND MARINATED OVER NIGHT AND SMOKED OVER A WOOD FIRE THEN SAUCED FOR A TENDER FINGER LICKIN GOOD MEAL.

# SIDES

## POTATO SALAD

WHITE POTATOES WITH MAYO, RED ONIONS, EGGS, PEAS AND CARROTS AND BLENDED WITH OUR SPECIAL SAUCE.

#### COLE SLAW

SHREDDED CABBAGE, CARROTS BLENDED WITH OUR DELICIOUS HOMEMADE DRESSING

## CORN SALAD

CHAR-GRILLED CORN, PEPPERS, SOUR CREAM, BACON AND CHEESE. MIXED WITH OUR SIGNATURE BBQ RUB.

# MAC AND CHEESE

CREAMY HOMEMADE MAC & CHEESE TOPPED WITH BACON. MIXED WITH OUR ORIGINAL BBQ SAUCE.

# SMOKED JALAPENO POPPERS

JALAPENO WRAPPED WITH BACON AND STUFFED WITH OUR SPECIALTY CREAM CHEESE. DRIZZLED WITH OUR BLACK PEPPER BBQ SAUCE.





