LeRoy AND Lewis



TO SHARE

"Barbecue may not be the road to world peace, but it's a start." - Anthony Bourdain

PITMASTER'S PLATTER

1/2 LB each of Sliced Beef, Pulled Whole Hog or Chopped Beef, Sausage, and Smoked Veggies, served with large sides of Kale Caesar Slaw, Frito Pie, Refried Beans, and Pork Hash & Rice. A proper Texas BBQ feast, feeds 3 to 5.

PLATES

All plates served with pickles, jalapeños, bread and barbecue sauce
+$2 for tri-tip, beef cheeks, and beef specials
+$3 for brisket and flat iron

2 Meats & 2 Sides	$23
1 Meats & 2 Sides	$17

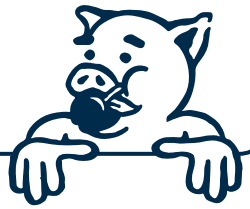
MEATS & MORE

Available on plates, sandwiches or in 1/4 lb increments. Please ask for market pricing on our meats by the pound.

MEAT
- Flat Iron
- Tri-Tip*
- Chopped Beef
- Pulled Whole Hog
- Direct Smoked Chicken

SAUSAGE
- Beef Chorizo
- Pork Hop Sausage

VEGGIES
- Cauliflower Burnt Ends
- Miso Glazed Carrots
  Vegan



DAILY Specials

Wednesday
-PORK CHOPS
-BEEF CHEEKS

Thursday
-BEEF CHEEKS

Friday
-BEEF CHEEKS

Saturday
-BRISKET
-BACON RIBS

Sunday
-BRISKET
-BEEF BARBACOA



SIDES

Medium $6 / Large $9

- Kale Caesar Slaw*
- Grain-bow Salad
- Beef Fat Potato Chips
- Kimchi
- Texas Red Chili Frito Pie
- Pork Hash & Rice
- Refried Beans
- Chori-papas

We source all of our meats locally and sustainably from Texas. Thanks to our friends at Peaceful Pork, Sloan Dennis, 44 Farms, Heartbrand Beef, Lorene Farms, True Bird Farms and more!

Extra Tortillas +$1 each

Specialty HANDHELDS

L&L Burger* $15
Smoked and seared 1/2 lb brisket patty, American cheese, grilled onion, pickles, & special sauce
Add Beef Fat Potato Chips +$3

New School BBQ Sandwich $14
Choice of meat (sliced or chopped beef, or whole hog), kimchi, Beet BBQ sauce, & fresh herbs
Add Beef Fat Potato Chips +$3

Taco/Sausage Wrap $7
Choice of meat, onions, salsa, cilantro on flour Tortillas - *Extra Tortillas* +$1 each
Add Beef Fat Potato Chips +$3

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness; especially if you have a medical condition.*

COCKTAILS

Blame It All On My Root 12
Bonal, lemon, honey, root beer extract, soda

Beet 'Em To The Punch 13
Saké, orange bitters, beet, lime, raspberry

South Austin Sangria 12
Azul y Garanza white, lime, passionfruit, Hardcore Carnivore Chile Lime

Cappelletti Spritz 12
Cappelletti, sparkling wine, lemon, soda

Meat-chelada 10
House michelada mix, Modelo, Hardcore Carnivore Chile Lime

Dr. Pepe 12
Pasubio vino amaro, Dr. Pepper

Summer Seasonal

SAKE PAINKILLER 10

THE GREAT TEXAS FREEZE

$8 SM BIG RED SANGRIA $12 REG

DRAFT BEER

LIGHT

Austin Beerworks 7
Super Awesome Helles

DARK

Real Ale 7
Oktoberfest

CANNED BEER

St Elmo 6.5
Carl - Kolsch

Austin Beerworks 6.5
Peacemaker - Anytime Ale

Zilker 7
Marco - IPA -12oz

Lone Star 6
Big Tex - 16 oz

Lone Star Light 5
Lil Tex - 12 oz

Live Oak 6.5
Hefeweizen

Austin Beerworks 7
Bloodwork Orange - IPA

Meanwhile 11
Tender Robot - Hazy IPA

Modelo 6
Especial

Coors 6
Original





ANYTIME EATS

ORDER AT THE BAR AND PICK UP AT THE END OF THE BBQ LINE

Hog Fat Cornbread 8
With seasonal fruit butter & puffed sorghum

Arugula Salad 9
Lemon vinaigrette, parmesan, radish, crispy garlic

L&L Burger* 15
Smoked and seared 1/2 lb brisket patty, American cheese, grilled onion, pickles, & special sauce
Add Beef Fat Potato Chips +$3

Old School BBQ Sandwich 14
Chopped beef, pickles, onion, & Beet BBQ Sauce
Add Beef Fat Potato Chips +$3

Chopped Cheese Sandwich 15
Smoked burger patty, extra cheese, lettuce, tomato, & onion
Add Beef Fat Potato Chips +$3

Onion Rings 9
With white BBQ sauce



WINE

BY THE GLASS

Ostatu 12
Blanco Vioja (White) - ES

William Chris 13
Mourvedre (Red) - TX

Lost Draw 14
Pinot Meunier (Sparkling Rose) - TX

Las Jaras 15
Glou Glou (Red Blend, Chilled) - CA

HIPPY HIGHWAY SPRITZ

Tejas Tonic Lime + Cappelletti 16
CONTAINS 5 MG THC

NON-ALCOHOLIC

Iced Tea 3.5

Rambler 3

Mexican Coke 6.5

Diet Coke 3

Dr Pepper 3

Sprite 3

St Elmo Hop Water 6

Tejas Tonic - Lime 12
CONTAINS 5 MG THC

Ricks Original 7

Kids Milk Box 5

Kids Juice Box 3

Drip Coffee 4

Cold Brew 6
*Tres Leches Cream +3
*Honey-Citrus +3

DESSERT

German Chocolate Cobbler with Buttermilk Ice Cream $9

Banana Pudding Tiramisu with Nilla Streusel $12

Cheddar Cheesecake with Apple Butter $8

Add a pairing of Dovetail Pommeau, 4 yr cask-aged fortified cider from Texas Keeper $7

Just ordering dessert? No need to wait in line - you can order from the bar!