



SALADS

SANTA FE CHICKEN SALAD

Blackened chicken breast, roasted corn, yellow peppers, black beans, pepper jack cheese, avocado, tortilla strips, tossed with cilantro-pepita dressing. 13.95

TRI-TIP SALAD

Sliced tri-tip, mixed greens, red onion, cherry tomatoes, cucumber, avocado and onion straws. 13.95

COBB SALAD

Crisp romaine lettuce, chopped tomato, cheddar jack cheese, avocado, hard-boiled egg, house-smoked bacon and choice of pulled pork, brisket or pulled smoked chicken, tossed with parmesan Louis dressing, and topped with our famous onion straws. 13.95

MESQUITE GRILLED BURGERS

Our 1/2 pound premium, fresh burgers made with a proprietary blend of Brisket, Short Rib and Ground Chuck are grilled to order and chargrilled over a live mesquite fire and served on a fresh Brioche bun.

With 1 CLASSIC SIDE or +1.00 for a PREMIUM SIDE

RANCH BURGER

Lettuce, tomato, red onion, 1000 Island dressing, pickle spear. 10.95

SMOKEHOUSE BURGER

BBQ sauce, caramelized onions, sharp cheddar cheese, house-smoked bacon, pickle spear. 12.95

ULTIMATE BAR-B-QUE BURGER

Pulled pork or chopped brisket, BBQ sauce, caramelized onions, pepper jack cheese, onion straws, pickle spear. 15.95

WOOD FIRED PORTOBELLA BURGER

Fresh mozzarella, tomato, lettuce, avocado, basil aioli. 12.95

PIT SMOKED PLATES

With Cornbread and 2 CLASSIC SIDES
Upgrade to PREMIUM SIDE for +1.00 per side

SLICED BRISKET

1/2 pound USDA Prime brisket, seasoned with our house rub and hickory-smoked for 14-16 hours, sliced and topped with our Original BBQ Sauce. 16.95

FIRE-ROASTED TRI-TIP

1/2 pound Certified Angus choice beef tri-tip, lightly smoked and finished over a mesquite grill. Served medium rare and above. 15.95

BBQ HALF-CHICKEN

1-3/4 pound all natural fresh chicken, hickory roasted and basted with our BBQ sauce (will appear pink inside from the smoking process). 15.95

HOUSE-SMOKED JUMBO SAUSAGE

1/2 pound sliced and served on a bed of caramelized grilled onions and peppers. 14.95

CAROLINA PULLED PORK

1/2 pound of fresh bone-in pork shoulder, marinated with our Dry Rub, slow-smoked 14-16 hours, hand-pulled and tossed in our Carolina sauce. 14.95

FREE RANGE ORGANIC BBQ CHICKEN BREAST

10 oz., fresh, all natural juicy chicken breast, marinated, Regal Crest Farms Fresh Organic chicken breast, marinated, mesquite grilled and basted with our own special BBQ sauce and topped with cheddar-jack cheese, smoked bacon and scallions. 14.95

SANDWICHES

With 1 CLASSIC SIDE or +1.00 for a PREMIUM SIDE

BEEF BRISKET

Your choice of sliced or chopped Brisket, served on a soft brioche bun. 11.95

With grilled onions & Swiss cheese +1.50

FIRE-ROASTED TRI-TIP

Thin-sliced and served on a French roll, topped with BBQ sauce. 11.95

With grilled onions & Swiss cheese +1.50

CAROLINA PULLED PORK

Hand-shredded and tossed with our vinegar-based BBQ sauce on a soft brioche bun. 10.95

Topped with coleslaw +1.50

BBQ PO' BOY

Pulled pork and chopped brisket served with lettuce, tomato, cheddar cheese & BBQ sauce. 12.95

CATFISH PO' BOY

Breaded in-house and served on a French roll with iceberg lettuce, tomato and jalapeño tartar sauce. 12.95

FREE RANGE BBQ CHICKEN BREAST

Regal Crest Farms, fresh, all natural, hormone free chicken breast, marinated, mesquite grilled and served on a French roll with lettuce, tomato and Swiss cheese. 11.95

PRIME RIB MELT

Our special hickory smoked Prime Rib, thinly sliced, topped with savory grilled onions and peppers with Swiss cheese on a French roll. 15.95

RIB DINNERS

With Cornbread and 2 CLASSIC SIDES
Upgrade to PREMIUM SIDE for +1.00 per side

ST. LOUIS PORK RIBS

Half Rack (5-6 Ribs) 18.95
Full Rack (11-12 Ribs) 27.95

BABY BACK PORK RIBS

Half Rack (5-6 Ribs) 19.95
Full Rack (11-12 Ribs) 28.95

BEEF RIBS

3 Ribs 23.95 / 5 Ribs 32.95
7 Ribs 44.95

COMBINATION RIB PLATE

St. Louis and Baby Back Rib combo
Half Rack 19.95 / Full Rack 28.95

SIDES

All our sides are made from scratch.

CLASSIC SIDES 2.99

Ranch Beans
Cole Slaw
Potato Salad
Fresh Cut French Fries
Garlic Mashed Potatoes
Macaroni Salad
Mixed Green Side Salad
Cornbread

PREMIUM SIDES 3.99

Sweet Potato Fries
Beer Battered Onion Rings
Cheddar & Corn Hush Puppies
Garlic Parmesan Fries
Fresh Corn on the Cobb
Mac 'n Cheese
Grilled Vegetable Skewers
Crispy Onion Straws

KIDS STUFF – 8.95

Includes drink, Oreo Cookie, choice of 1 CLASSIC SIDE and one of the following entrees:

HAMBURGER • GRILLED CHEESE
BBQ CHICKEN • CHICKEN STRIPS
CHOPPED BEEF SANDWICH
MAC N' CHEESE • RIBS

SWEET THINGS

CHOCOLATE PECAN PIE slice 5.50 whole pie 24.95
With dark chocolate and toasted pecans in a rich butter crust topped with whipped cream.

FRUIT COBBLER (Changes Daily) 6.95
Peach, Apple, Blackberry or Cherry topped with whipped cream.

ANY DESSERT A LA MODE +2.50

COMBO PLATES

With Cornbread and 2 CLASSIC SIDES
Upgrade to PREMIUM SIDE for +1.00 per side

2-MEAT COMBO

19.95

3-MEAT COMBO

23.95

4-MEAT COMBO

26.95

BABY BACK COMBO

Half Rack of Baby Back

Ribs & one other meat.

24.95

MEAT CHOICES:

Brisket
Tri-Tip
House-Smoked Sausage
1/4 BBQ Chicken
Carolina Pulled Pork
St. Louis Ribs (4) +1.99
Baby Back Ribs (4) +1.99
Beef Rib (2) +6.95
Chicken Breast +1.99

DAILY FEATURES

"Until we sell out!"

All featured items are served with choice of 2 classic sides.

Please see the menu boards for today's featured items.

MESQUITE GRILLED STEAKS

PRIME TOP SIRLOIN

11 oz. baseball cut, mesquite grilled and topped with Worcestershire chive butter and served with choice of any 2 sides. 26.95

COWBOY RIBEYE STEAK

14 oz. bone-in, center cut, USDA Choice, steak, heavily marbled and topped with Worcestershire chive butter and served with choice of any 2 sides. 38.95

SMOKED PRIME RIB

Weekends Only
'Til We Sell Out!

1 lb. prime rib, wet aged for 28 days, heavily marbled, hickory roasted and finished on our Mesquite grill. Served medium rare and above. 29.95

OTHER THINGS

Make a meal with 1 CLASSIC SIDE +1.99

MAC 'N CHEESE

Velvety, rich cheese sauce, jumbo ridged noodle, cheddar crusted topped and baked golden brown. 10.95
With pulled pork, pulled smoked chicken or brisket +3.95

STUFFED TATER

Our stuffed giant potato with butter, sour cream, melted cheddar-jack cheese, scallions and choice of pulled pork, pulled smoked chicken or chopped beef brisket. 10.95

STREET TACOS (3)

Choice of smoked carnitas, pulled smoked chicken, brisket or fish topped with shredded cabbage, pico de gallo, chipotle crema and cotija cheese. 10.95

BBQ NACHOS

Housemade tortilla chips, creamy queso, pico de gallo, guacamole and chipotle sour cream with choice of pulled pork, pulled smoked chicken or chopped beef brisket. 11.95

JUMBO CHICKEN WINGS

1 dozen brined jumbo wings with choice of Original BBQ, Honey BBQ or Buffalo. 14.95

GREEN CHILI "LOBSTER" BISQUE

+ Cornbread 9.95

SMOKEHOUSE CHIPOTLE CHILI

+ Cornbread 8.95

CRISPY CHICKEN TENDERS

Fresh, all natural chicken, breaded in-house and served with choice of honey mustard, buffalo or original BBQ sauce. 9.95

FRIED PICKLE CHIPS

Breaded in house and served with ranch dressing. 8.95

STUFFED POTATO SKINS

Guacamole, cheddar jack cheese with choice of beef brisket, pulled pork or pulled smoked chicken and served with sour cream. 10.95

FRESH FISH

SOUTHERN FRIED CATFISH

Breaded in house, served with hand cut fries, cole slaw, house made hushpuppies and served with jalapeño tartar sauce. 18.95

MESQUITE GRILLED SHRIMP

8 skewered shrimp basted with our secret sauce and served with two classic sides. 16.95

OUR STORY



Located in San Juan Capistrano, **Bad To The Bone BBQ** was established in 2005 after the founders, Marty and Mary Wells, established a popular catering business known for its "real pit BBQ" – meats that are slow-cooked in our J&R wood burning pits over hickory wood for long periods of time that can only be achieved by cooking with wood only. The result is a mouthwatering product with a deep pink smoke ring on the outside of the meat that represents "real pit bbq".

With a shared love of barbecue and horses, Marty and Mary built **Bad To The Bone BBQ** on Oklahoma and rodeo tradition. Marty is a former P.R.C.A. cowboy, and Mary is an avid horse lover and former show jumping horse trainer. Marty's father, Jerry Wells, was an Oklahoma Quarter Horse Association (OQHA) Hall-of-Famer and legendary horse trainer. Together through **Bad To The Bone BBQ**, Marty and Mary continue to be passionate supporters of rodeo and equestrian sports.

Serving USDA Prime and Choice beef along with fresh, organic, free range chicken, **Bad To The Bone BBQ** hosts fans from far and wide who rave about barbecue that melts in your mouth and is full of flavor.

Ribs are front and center at **Bad To The Bone BBQ**, with racks and half racks of beef back ribs, St. Louis pork ribs and baby back pork ribs on the menu. Other popular selections include USDA Prime brisket, Certified Angus beef tri-tip and Carolina pulled pork. Traditional sides include ranch beans, sweet potato fries and mac 'n cheese, and more; and desserts, including fresh fruit cobbler and chocolate pecan pie.

Bad To The Bone BBQ is the first to offer "real pit BBQ" in Orange County, which has led to three expansions and a reputation that spans Southern California and beyond. The popularity of **Bad To The Bone BBQ** has led to the creation of a budding retail business with signature sauces and dry rubs now available for purchase. These include salsa verde pepper sauce, original pepper sauce and original blend dry rub and the most popular retail offering, original BBQ sauce.

Bad To The Bone BBQ also offers an array of catering options, which can be customized to meet the needs of any event, including weddings, corporate events, private parties and even overnight trail rides. The options include delivery only, on-site grilling, full service buffet service and more.

Bad To The Bone BBQ also offers:

- Full bar with 25 beers on tap and Specialty Cocktails
- Live Music on Fridays & Saturdays
- Seasonal specials and holiday menus
- Freshly baked bread
- House-made side dishes

Bad To The Bone BBQ is open daily from 11 a.m.-9 p.m., Sunday-Thursday; and 11 a.m.-10 p.m., Friday-Saturday

HAPPY HOUR

MONDAY - FRIDAY | 3 P.M. - 6 P.M.
BAR and PATIO ONLY

APPETIZERS

Street Tacos (3) • 7.95
Choice of pulled pork, pulled chicken, brisket or fish

St. Louis Ribs (3) • 5.00

BBQ Nachos • 8.95

Chicken Wings (8pc.) • 8.95

Crispy Chicken Tenders • 7.95

Cheddar & Corn Hushpuppies • 3.99

Chips & Guacamole • 4.50

Garlic Parmesan Fries • 3.00

Cheese Burger • 5.00

Onion Rings • 3.00

Stuffed Potato Skins • 7.95

Fried Pickles • 6.95

Side of guacamole, sour cream, cheese or salsa – +1.50

Specials in Bar and Patio Only

SELECT DRAFT BEERS

DOMESTIC

Pint 4.00 / 22 oz. 6.00

CRAFT

Pint 5.00 / 22 oz. 7.00

SELECT DOMESTIC BOTTLED BEERS

3.50

WINES BY THE GLASS

Chardonnay, Merlot or Cabernet
5.00

COCKTAILS

Well Drinks • 5.00

Specials in Bar and Patio Only
Must be 21 | ID Required



BEER & WINE

ON TAP

25 Beers on Tap with Seasonal Selections

BOTTLED BEER

Coors Light, Bud Light, Budweiser • 4.50
Corona, Heineken, Pacifico, St. Paulie Girl (Non-Alcoholic) • 5.00

HOUSE WINES

House Chardonnay	glass 7.00	bottle 26.00
House Merlot	glass 7.00	bottle 26.00
House Cabernet Sauvignon	glass 7.00	bottle 26.00

WHITE WINES

Kendall-Jackson – Chardonnay	glass 10.00	bottle 38.00
La Crema – Chardonnay	glass 12.00	bottle 46.00
Mazzacorona - Pinot Grigio	glass 7.00	bottle 28.00
Smoking Loon - Sauvignon Blanc	glass 8.00	bottle 30.00
Berringer - White Zin	glass 7.00	bottle 26.00
Ferrari Carrano – Chardonnay		bottle 48.00

RED WINES

Sterling - Napa Valley Cabernet	glass 11.00	bottle 42.00
Seven Daughters - Pinot Noir	glass 8.00	bottle 30.00
Ferrari Carrano - Cabernet Sauvignon		bottle 48.00

SPECIALTY DRINKS

OLD FASHIONED

Wild Turkey Rye, Bitters, Orange Peel, Sugar, Maraschino Cherry 12.95

BLOOD ORANGE OLD FASHIONED

Wild Turkey Rye, Blood Orange Bitters, Orange Peel, Maraschino Cherry 12.95

CUCUMBER MOJITO

Bacardi Light Rum, Simple Syrup, Fresh Mint Leaves, Cumber,
Lime Juice, Soda Water 11.95

MAI TAI

Malibu Rum, OJ, Pineapple, Sweet N Sour, Grenadine, Myers Dark Rum Float 10.95

MANDARIN COSMO

Absolut Mandarin, Cointreau, Roses Fresh Lemon & Lime Juice, Cranberry Juice 12.95

TENNESSEE TEA

American Born Dixie Moonshine, Iced Tea, Lemon Juice,
Orange Juice, Simple Syrup 9.95

JALAPENO CUCUMBER MARGARITA

Jose Cuervo Silver, Triple Sec, Agave Nectar, Lime Juice, Sweet N Sour,
Fresh Jalapeno, Fresh Cucumber, Chili Lime Rim 10.95

ABSOLUTE MULE

Absolut Vodka, Fever Tree Ginger Beer, Fresh Lime Juice 10.95

ORANGE CRUSH MARTINI

Absolut Mandarin, Cointreau, Orange Juice, Grapefruit Juice, Pineapple Juice,
Cranberry Juice, with Fresh Lemon 12.95

BLOODY MARY

Seagrams Vodka, Worcestershire, Tabasco, BTTB Pepper Sauce,
Fresh Lime Juice, Stirrings Bloody Mary Mix 10.95