MENU

SALADS

HOUSE SALAD | $12
field greens | tomatoes | avocado
smoked gouda | spicy pecan
cregouts | pecan vinaigrette

GENDER NEUTRAL SALAD | $15
(formerly known as the MAN SALAD)
wild arugula | brisket | smoked portobello
caprese frites | tomatoes | goat cheese
pickled red onion | balsamic herb vinaigrette

BEET SALAD | $13
mixed greens | smoked beets
beetroot gouda | goat cheese | citrus vinaigrette

SERVED WITH HAND-CUT KENNEBEC FRIES, SMOKED TOMATO AIOI & HOUSEMADE PICKLE SPEAR

add pulled pork, pulled chicken, brisket, bacon, fried egg or avocado | $4

Sammies

SLICED BRISKET | $16
on texas toast
PULLED CHICKEN | $14
on toasted brioche bun
SMOKED PORTOBELLO | $14
smoked wild mushrooms | mushrooms | goat cheese
smoked tomato aioli | toasted brioche bun
PULLED PORK | $15
on toasted brioche bun
GRILLED CHEESE | $13
on texas toast

add pulled pork, pulled chicken, brisket, bacon, fried egg or avocado | $4

House Favorites

SMOKED BRINED CHICKEN WINGS | $13
with choice of BBQ sauce and ranch or blue cheese
(R wings)

RIB TIPS | $10 | $14
smoked brisket bone served with choice of BBQ sauce
1/2 POUND | $10 | Full POUND | $14

SMOKED TACO TRIO | $13
brisket | pulled pork
smoked chicken served with corn relish
cabbage | cilantro lime | tortilla

BRISKET BURRITO | $13
flour tortilla | sour cream | brisket | pico de gallo
cheddar cheese | housemade salsa

MAC & CHEESE | $12
sharp cheddar | smoked gouda
goat cheese | bread crumbs
add choice of meat | $4

CHIPS & DIPS | $11
 trio of guacamole | chips | queso | salsa
add choice of meat | $4

IPA NACHOS | $12
housemade tortilla chips | slow cooked beans
sour cream | jalapeños | chili cheese | pico de gallo
add choice of meat | $4

Big Plates

HALF CHICKEN | $18
brined and dry rubbed
hickory smoked
PULLED PORK | $18
dry rubbed
smoked slow and low
BRISKET | $23
smoked slow and low
TEXAS STYLE
BABY BACK RIBS | $24 | $32
dry rubbed | hickory smoked
1/2 POUND | $24 | FULL POUND | $32

SERVED WITH YOUR CHOICE OF TWO SIDES AND TEXAS TOAST

Meat Madness Platter
baby back ribs | pulled chicken | pulled pork
brisket | your choice of three family-style sides | texas toast
$45

Sides

CHEESY SMASH
yuken | sharp cheddar | bacon
sour cream | chives

SLOW SMOKED BEANS
pinto beans | smoked pork
onions | garlic | spices

SEASONAL VEGGIES
ask your server

POLENTA SALAD
red potatoes | eggs | pickles
red onion | celery | jalapeno | mustard

SOUTHERN GREENS
collard greens | smoked pork
onions | garlic

GRILLED CORN ON THE COB
corn | cotija cheese | butter | chili flakes

side of smoked meat: pulled pork, pulled chicken, brisket | $6

Add-Ons

HOUSEMADE PICKLE SPEAR | $2
CHOICE OF CHEESE | $2
PICKLED PEPPERS | $2
TOMATOES | $2
AVOCADO | $4
SLICE OF TEXAS TOAST | $2
BACON | $4
CORN RELISH | $3
FRIED EGG | $4

Drinks

FRESH SQUEEZED LEMONADE | $3
SOUTHERN SWEET TEA | $3
HOUSEMADE ICE TEA | $3
CANNED SODA | $3
SPARKLING WATER | $2
STUBBORN SODA | $3

Eat Local. Drink Local.

Sweets

BROWNIE SUNDAE | $9
brownie | scoop of ice cream
whipped cream

SEASONAL COBBLER | $9
served with scoop of ice cream & bourbon glaze

KEY LIME PIE | $9
graham cracker crust | whipped cream

SCOOP OF HANDMADE ICE CREAM WITH BOURBON GLAZE | $6
(1 refill on lemonade, iced tea, sweet tea)

MONDAY-FRIDAY 4 PM – 10 PM
SATURDAY-SUNDAY 9 AM – 10 PM
WEEKEND BREAKFAST 9 AM – 12 PM
KITCHEN CLOSES NIGHTLY AT 9:30 PM

Please advise your server of any dietary restrictions.

Add-on menu available in PDF below.
PAY-AT-TABLE

1. Scan the QR code on your receipt using the camera on your mobile device.

2. You will be directed to a website where you can enter your email address, credit card information, and add a tip to the check.

3. A message will appear to let you know your payment has been received.

HAVING A CORPORATE EVENT, BACKYARD GET-TOGETHER, BIRTHDAY PARTY, DIVORCE CELEBRATION...?

WE’VE GOT YOU COVERED!

Looking to raise money for a local charity or have a fundraising night? Ask to speak to a manager for details.

VISIT WWW.IRONPIGALEHOUSE.COM FOR CATERING MENU
EVENTSSRCH@GMAIL.COM | 619 356 3176

WE ARE A SCRATCH COOKING KITCHEN. Worth The Wait
WE COOK OUR MEAT LOW AND SLOW. WE MAKE SURE THAT PRECISE PLACEMENT, OPTIMAL TEMPERATURE, AND PROPER AIRFLOW COME TOGETHER PERFECTLY.

BEFORE PLACING YOUR ORDER, PLEASE INFORM US IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.
Our products may contain wheat, egg, dairy, soy, or fish allergens. In addition, our products may be processed in facilities that process tree nuts and peanuts. Please be advised consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions. Naturally, thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illnesses.
Please contact us at 858.412.4299 if you have specific questions or concerns about any of our menu items.

WWW.IRONPIGALEHOUSE.COM | 858.412.4299
1520 GARNET AVE. SAN DIEGO, CA 92109