

CATERING &
PRIVATE PARTIES

PARTYTIME@FERRISWHEELERS.COM



BACKYARD & BBQ

SMOKED MEATS PRICED BY THE 1/2 LB

SLICED BRISKET	\$11.00
certified USDA prime brisket sliced to order	
PULLED PORK	\$9.00
slow smoked pork shoulder "lexington style" topped with house made bbq sauce	
SMOKED TURKEY BREAST	\$9.00
apple cider/honey brined turkey breast sliced to order	
HAND MADE HOT LINK	\$8.00/EACH
house made brisket/pork shoulder blend sausage stuffed with fresh jalapeños and cheddar cheese	
BROWN SUGAR GLAZED RIBS	\$12.00
1/2 rack st louis ribs smoked and finished in our house made bbq sauce	

SANDWICHES

BRISKET SANDWICH	\$10.00
chopped brisket on brioche bun topped with house made bbq sauce	
PULLED PORK SANDWICH	\$9.00
pulled pork shoulder on a brioche bun. topped with jalapeño bacon slaw and house made bbq sauce	
SMOKED TURKEY SANDWICH	\$9.00
apple cider/honey brined turkey breast sliced to order. served with our house made gold sauce	
THE DAY OFF	\$16.00
chopped brisket, smoked jalapeño cheddar sausage, pulled pork, jalapeño bacon slaw, house made pickles, and house made hot bbq sauce	

SIDES

SOUTHWESTERN POTATO SALAD	\$3.00
red potatoes, fresh corn, cilantro, green onion, bell pepper, and poblano	
SMOKED BBQ BEANS	\$3.00
navy beans slowly smoked with caramelized onions, house seasoning and bbq sauce	
JALAPEÑO BACON COLE SLAW	\$3.00
house smoked bacon, cabbage medley, fresh jalapeños	
BBQ MAC N CHEESE	\$3.00
elbow pasta, creamy cheese blend, and topped with crushed bbq flavor potato chips	
FRIED OKRA	\$3.00
battered in bbq seasoning and served with house made dipping sauce	
FRENCH STYLE BEANS	\$3.00
bacon, onions, lightly smoked and cooked slowly in house made bbq sauce	
WAFFLE FRIES	\$3.00
fried to order and dusted with house made seasoning	

BBQ BY DOUG PICKERING



STRAWBERRY FIELDS	12
makers mark whiskey, strawberry puree, lemon juice, bitters, simple syrup topped with ginger beer	
WAXAHACHIE HOOCH	11
patron silver tequila, pink lemonade, lime juice, triple sec and rosemary	
BUCKIN' CHUTE	11
stoli raz , lemoncello, fresh lemon juice and soda	
MA & PA'S LEMONADE	10
ketal citroen vodka, fleur elderflower liqueur, lemon juice, simple syrup and topped with sprite	
THE BRAMBLE	10
tanqueray gin, lemon juice, simple syrup, blackberry liqueur	
POMEGRANATE PALOMA	11
avion silver tequila, pomegranate juice, grapefruit juice and lime juice	
BUBBLY BLUEBONNET	10
lamarca, lemoncello and frozen blueberries	
OL' AUGUSTUS	12
elijah craig bourbon old fashioned with smoked whiskey ice cube	
SWEET LABELLE \$11	11
bacardi 0, cranberry juice, topped with soda and fresh raspberries and mint	
FIRE WATER MULE	12
grey goose, mint, ginger beer, simple syrup and lime juice	
EL VAQUERO	12
don julio silver tequila, lime juice, fernet branca, luxardo liqueur topped with champagne	

BOTTLED BEER

BLUE MOON	5
BUD LIGHT	4
BUD	4
COORS LIGHT	4
XX	5
MICHELOB ULTRA	5
MILLER LITE	4
SHINER BOCK	5
PERONI	5
LONE STAR TALL	4
PBR TALL	4
DEEP ELLUM IPA	5
COMMUNITY TEXAS HELLES	5
NO COAST TAKE A CHILL PILSNER	6

DRAFT BEER

REVOLVER BLOOD AND HONEY	6
COMMUNITY MOSAIC IPA	6
DEEP ELLUM BLONDE	6
NO COAST YOGA POSER PALE ALE	6
ANGRY ORCHARD	5
512 PECAN PORTER	6
FIREMANS 4 GOLDEN ALE	5
LAKWOOD ALL CALL KOLSCH	5
LAKWOOD TEMPTRESS	6
RAHR TEXAS RED	5
PETICOLAS VELVET HAMMER	6
TEXAS ALE PROJECT FIRE ANT FUNERAL	6

BEER & A SHOT SPECIAL

GENTLEMAN'S HANDSHAKE \$8
evan williams & lone star

WHITES

RENE BARBIER CHARDONNAY \$7/25
BARONE FINI PINOT GRIGIO \$8/30
OYSTER BAY SAV BLANC \$9/34

REDS

RENE BARBIER RED BLEND \$7/25
SAND POINT CABERNET \$8/30
HAHN PINOT NOIR \$9/34

SPARKLING

LAMARCA PROSECCO \$7
BABE ROSE \$7
VEUVE CLIQUOT \$110

ROSE

ROSE ALL DAY \$7
WHITE GIRL ROSE \$8