

FED EIN - 27-1167120
 WI Seller 456-1027081006-03
 WI EIN-456-1027081006-04

ORIGINAL ALCOHOL BEVERAGE LICENSE APPLICATION

Submit to municipal clerk.

For the license period beginning July 1 20 09 ;
 ending June 30 20 10

TO THE GOVERNING BODY of the: Town of } Madison
 Village of }
 City of }
 County of Dane Aldermanic Dist. No. _____ (if required by ordinance)

Applicant's Wisconsin Seller's Permit Number: <u>456-1027081006-03</u>	
Federal Employer Identification Number (FEIN): <u>27-1167120</u>	
LICENSE REQUESTED	
TYPE	FEE
<input type="checkbox"/> Class A beer	\$
<input checked="" type="checkbox"/> Class B beer	\$
<input type="checkbox"/> Wholesale beer	\$
<input checked="" type="checkbox"/> Class C wine	\$
<input type="checkbox"/> Class A liquor	\$
<input type="checkbox"/> Class B liquor	\$
<input type="checkbox"/> Reserve Class B liquor	\$
Publication fee	\$ <u>20.00</u>
TOTAL FEE	\$

1. The named INDIVIDUAL PARTNERSHIP LIMITED LIABILITY COMPANY
 CORPORATION/NONPROFIT ORGANIZATION

hereby makes application for the alcohol beverage license(s) checked above.

2 Name (individual/partners give last name, first, middle; corporations/limited liability companies give registered name): Porky Pine Pete's SmokeHouse BBO LLC

An "Auxiliary Questionnaire," Form AT-103, must be completed and attached to this application by each individual applicant, by each member of a partnership, and by each officer, director and agent of a corporation or nonprofit organization, and by each member/manager and agent of a limited liability company. List the name, title, and place of residence of each person

Title	Name	Home Address	Post Office & Zip Code
President/Member	<u>President</u>	<u>Lesley K. Peter</u>	<u>6705 Putnam Rd. Madison, WI. 53711</u>
Vice President/Member			
Secretary/Member			
Treasurer/Member			
Agent	<u>Lesley Peter 6705 Putnam Rd. Madison, WI. 53711</u>		

Directors/Managers

3 Trade Name Porky Pine Pete's SmokeHouse BBO LLC Business Phone Number 608-381-0256
 4 Address of Premises 7475 Mineral Point Rd. Post Office & Zip Code Madison, WI. 53717

- 5 Is individual, partners or agent of corporation/limited liability company subject to completion of the responsible beverage server training course for this license period? Yes No
- 6 Is the applicant an employe or agent of, or acting on behalf of anyone except the named applicant? Yes No
- 7 Does any other alcohol beverage retail licensee or wholesale permittee have any interest in or control of this business? Yes No
- 8 (a) Corporate/limited liability company applicants only: Insert state WI and date 10/22/09 of registration
- (b) Is applicant corporation/limited liability company a subsidiary of any other corporation or limited liability company? Yes No
- (c) Does the corporation, or any officer, director, stockholder or agent or limited liability company, or any member/manager or agent hold any interest in any other alcohol beverage license or permit in Wisconsin? Yes No
- (NOTE: All applicants explain fully on reverse side of this form every YES answer in sections 5, 6, 7 and 8 above)
- 9 Premises description: Describe building or buildings where alcohol beverages are to be sold and stored. The applicant must include all rooms including living quarters, if used, for the sales, service, and/or storage of alcohol beverages and records. (Alcohol beverages may be sold and stored only on the premises described) 6100sf suite entire premises
- 10 Legal description (omit if street address is given above): _____
- 11 (a) Was this premises licensed for the sale of liquor or beer during the past license year? Yes No
 (b) If yes, under what name was license issued? _____
- 12 Does the applicant understand they must file a Special Occupational Tax return (TTB form 5630 5) before beginning business? [phone 1-800-937-8864] Yes No
- 13 Does the applicant understand a Wisconsin Seller's Permit must be applied for and issued in the same name as that shown in Section 2, above? [phone (608) 266-2776] Yes No
- 14 Is the applicant indebted to any wholesaler beyond 15 days for beer or 30 days for liquor? Yes No

READ CAREFULLY BEFORE SIGNING: Under penalty provided by law the applicant states that each of the above questions has been truthfully answered to the best of the knowledge of the signers. Signers agree to operate this business according to law and that the rights and responsibilities conferred by the license(s), if granted, will not be assigned to another. (Individual applicants and each member of a partnership applicant must sign; corporate officer(s) members/managers of Limited Liability Companies must sign.) Any lack of access to any portion of a licensed premises during inspection will be deemed a refusal to permit inspection. Such refusal is a misdemeanor and grounds for revocation of this license.

SUBSCRIBED AND SWORN TO BEFORE ME

this 26th day of October, 20 09

Jean Treib-Schmitz
 (Clerk/Notary Public)

My commission expires 9-23-2012

Lesley K. Peter
 (Officer of Corporation/Member/Manager of Limited Liability Company/Partner/Individual)

(Officer of Corporation/Member/Manager of Limited Liability Company/Partner)

(Additional Partner(s)/Member/Manager of Limited Liability Company if Any)

TO BE COMPLETED BY CLERK

Date received and filed with municipal clerk <u>10-26-09</u>	Date reported to council/board	Date provisional license issued	Signature of Clerk / Deputy Clerk
Date license granted	Date license issued	License number issued <u>88337-beer</u> <u>88338-wine</u>	

City of Madison Supplemental Class B License Application

<input type="checkbox"/> Seller's Permit Number	<input type="checkbox"/> Description of Licensed Premise	<input type="checkbox"/> Floor Plans
<input type="checkbox"/> Federal Employer Identification Number	<input type="checkbox"/> *Notarized Appointment of Agent	<input type="checkbox"/> Lease
<input type="checkbox"/> Notarized Original Application Form	<input type="checkbox"/> Background Investigation Form(s)	<input type="checkbox"/> Sample Menu
<input type="checkbox"/> Notarized Supplemental Form	<input type="checkbox"/> Notarized Transfer of Ownership	<input type="checkbox"/> Business Plan
	<input type="checkbox"/> *Articles of Incorporation	* Corporation/LLC only

1. Name of Applicant/Partner/Corporation/LLC Porky Pine Pete's SmokeHouse BBQ LLC
 2. Address of Licensed Premise 7475 Mineral Point RD. #23 Madison WI. 53717
 3. Telephone Number: 608-381-0256 4. Anticipated opening date: December 2009
 5. Mailing address if not opening immediately 7475 Mineral Point Rd.23 Madison, WI 53717

6. Have you contacted the Alderperson, Police Department District Captain, Alcohol Policy Coordinator, and the neighborhood association representative for the area in which you intend to locate? Yes No

7. Are there any special conditions desired by the neighborhood? Yes No
 Explain. NO ASSOCIATION NOTHING PER ALD. SKIDMORE

8. Business Description, including hours of operation: Family BBQ Eat In or Take out
Restaurant Hours Daily: 11am - 9 pm

9. Do you plan to have live entertainment? No Yes—What kind? _____

10. Detailed written description of building, including overall dimensions, seating arrangements, capacity, bar size and all areas where alcohol beverages are to be sold and stored. **The licensed premise described below shall not be expanded or changed without the approval of the Common Council.**
High Point Center, Brick Strip Mall 6100SF STE. DIM. 22'x112'x47'x28'x111'
Wooden Booths, Tables and chairs, counter seating, capacity 202 persons
No conventional bar. Beer/wine to diners where seated. Storage behind food service counter at rear of dining area.

11. Are any living quarters directly or indirectly accessible and under control of the applicant? Yes No
 Please note that alcohol may be sold and stored only on the licensed premise, not in living quarters.

12. Describe existing parking and how parking lot is to be monitored Mall Parking lot, paved.
Parking lot size 232,876 385 parking spaces 10 handicapped spaces.
Lighted parking lot. Periodic visual monitoring.

13. Describe your management experience, staffing levels, duties and employee training
25 years management experience, 10yrs. in food service management. Current
Food Handling and Safe Serve certificates. Chef. All phases of Rest. Op.

14. Identify the **registered agent** for your Corporation or LLC. This is your corporation's agent for service of process, notice or demand required or permitted by law to be served on the corporation.

Lesley K. Peter 7475 Mineral Point Road Madison WI. 53717
 Name Address
 Home: 6705 Putnam Road Madison, WI. 53711

15. Utilizing your market research, who would you project your target market to be?

Our Market is very diverse. Everyone seems to enjoy BBQ. But, we are a family restaurant. Everyone is our target market.

16. What age range would you hope to attract to your establishment? All

17. Describe how you plan to advertise/promote your business. What products will you be advertising?

Word of Mouth, Newspaper, internet, maybe TV. We advertise BBQ Foods.

18. Are you operating under a lease or franchise agreement? Yes (attach a copy) No

19. Owner of building where establishment is located: Madison High Point LLC

Address of Owner: 2601 Old Camden Rd. STE 111 Madison WI Phone Number 414-202-5833
53718

20. Private organizations (clubs): Do your membership policies contain any requirement of "Invidious" (likely to give offense) discrimination in regard to race, creed, color, or national origin? Yes No

21. List the Directors of your Corporation/LLC

Lesley Peter 7475 Mineral Point Rd. Madison WI. 53717
Name Address

Home: 6705 Putnam Road Madison, WI. 53711
Name Address

Name Address

22. List the Stockholders of your Corporation/LLC

Lesley Peter 7475 Mineral Point Rd. Madison, WI 53717
Name Address % of Ownership

Home: 6705 Putnam Road Madison, WI. 53711
Name Address % of Ownership

Name Address % of Ownership

23. What type of establishment are you? (Check all that apply) Tavern Nightclub Restaurant

Other Please Explain Family Restaurant BBQ Beer and wine will be for customer

Convenience. We have no desire to be a tavern. Family atmosphere.

24. What type of food will you be serving, if any? SMOKE BBQ - RIBS - PORK - BRISKET

Breakfast Lunch Dinner

25. Please submit a sample menu with your application, if possible. What might eventually be included on your

operational menu when you open? Appetizers Salads Soups Sandwiches Entrees

Desserts Pizza Full Dinners

26. During what hours of your operation do you plan to serve food? ALL

27. What hours, if any, will food service not be available? None
28. Indicate any other product/service offered. _____
29. Will your establishment have a kitchen manager? Yes No
30. Will you have a kitchen support staff? Yes No
31. How many wait staff do you anticipate will be employed at your establishment? 5 to 10
During what hours do you anticipate they will be on duty? 9am to around 10pm
32. Do you plan to have hosts or hostesses seating customers? Yes No unless necessary
33. Do your plans call for a full-service bar? Yes No Only full service food counter
If yes, how many bar stools do you anticipate having at your bar? _____
How many bartenders do you anticipate you would have working at one time on a busy night? 1
34. Will there be a kitchen facility separate from the bar? Yes No But no real Bar!
35. Will there be a separate and specific area for eating only? Yes No
If yes, what will be the seating capacity for that area? _____
36. What type of cooking equipment will you have? Stove Oven Fryers Grill Microwave
Smokers
37. Will you have a walk-in cooler and/or freezer dedicated solely to the storage of food products? Yes No
38. What percentage of your overall payroll do you anticipate will be devoted to food operation salaries?
98%
39. If your business plan includes an advertising budget, what percentage of your advertising budget do you anticipate will be related to food? 100%
What percentage of your advertising budget do you anticipate will be drink related? 0%
40. Are you currently, or do you plan to become, a member of the Madison—Dane County Tavern League or the Tavern League of Wisconsin? Yes No Unsure
41. Are you currently, or do you plan to become, a member of the Wisconsin Restaurant Association or the National Restaurant Association? Yes No Unsure
-

42. What is your estimated capacity? 202

43. Pursuant to Chapter 23 of the Madison General Ordinances, all restaurants and taverns serving alcohol beverages shall substantiate their gross receipts for food and alcohol beverage sales broken down by percentage. For new establishments, the percentage will be an estimate.

Gross Receipts from Alcoholic Beverages	30 %
Gross Receipts from Food and Non-Alcoholic Beverages	70 %
Gross Receipts from Other	0 %
Total Gross Receipts	100%

44. Do you have written records to document the percentages shown? Yes No New
You may be required to submit documentation verifying the percentages you've indicated.

Read carefully before signing: Under penalty provided by law, the applicant states that the above information has been truthfully completed to the best of the knowledge of the signer. Signer agrees to operate this business according to law and that the rights and responsibilities conferred by the license(s), if granted will not be assigned to another. Any lack of access to any portion of a licensed premise during inspection will be deemed a refusal to permit inspection. Such refusal is a misdemeanor and grounds for revocation of this license.

Subscribed and Sworn to before me:

this 26th day of October, 2009

Lesley K. Peter
(Officer of Corporation/Member of LLC/Partner/Individual)

Juan Tactor-Schmitz
(Clerk/Notary Public)

My commission expires 9-23-2012

Appointment of New Liquor/Beer Agent

To be completed by Corporate Officer or Member of LLC

I, Lesley K. Peter, officer/member for Porky Pine Pete's
SmokeHouse BBQ LLC
(Corporation/LLC), doing business as Porky Pine Pete's, authorize and appoint
Lesley K. Peter (Name) as the liquor/beer agent for the premise
located at 7475 Mineral Point Road Madison, WI. 53717

Subscribed and sworn to before me this

26th Day of October, 2009

James T. Schmitz
Notary Public, Dane County, Wisconsin

My Commission Expires 9-23-2012

Lesley K. Peter
Signature of Officer/Member

To be completed by appointed Liquor/Beer Agent

I, Lesley K. Peter, appointed **liquor/beer agent** for
Porky Pine Petes SmokeHouse ^{BBO LLC} (name of Corporation or LLC), being first duly sworn
say I have vested in me, by properly authorized and executed written delegation, full authority
and control of the premise described in the license of such corporation or limited liability
company, and I am involved in the actual conduct of the business as an employee, or have a
direct financial interest in the business of the licensee, therein relating to the intoxicating
liquor/fermented malt beverage. The interest I have in the business is 100 %.

Subscribed and sworn to before me this

26th Day of October, 2009

James T. Schmitz
Notary Public, Dane County, Wisconsin

My Commission Expires 9-23-2012

Lesley K. Peter
Signature of Agent

The appointed Liquor/Beer Agent must complete the other side of this form.

Description of Suite 23 at 7475 Mineral Point Road, Madison, WI. 53717

Porky Pine Pete's SmokeHouse BBQ LLC

Unit 23 is comprised of approximately 6100 square feet in the High Point Center Mall. The building has a brick exterior.

Dimensions are as follows:

22' x 112' x 47' x 28' x 111'

The unit will be divided into two kitchens, a service bar area, restrooms, and two large open dining areas.

Seating capacity is approximately 202.

Seating will consist of a combination of casual seating at Tables with chairs, Wooden Booths (booths are not stationary) and tables, and counter seating.

Unit will not maintain a conventional "BAR" area. At this time we are not a bar, tavern or lounge, beer and wine will be served where customers are seated. Beer and wine are for customer convenience. BBQ is the main product at the restaurant.

Three tappers for beer and one for root beer will be located behind the service area in a designated drink area, along with sodas and other soft drinks as well as bottled wine and beer products. Storage of beer and wine will be in this area and in a storage area near the kitchens for restaurant products. We would list the area as entire premises. No living quarters are attached.

Kitchen(s) square footage is approximately 932'

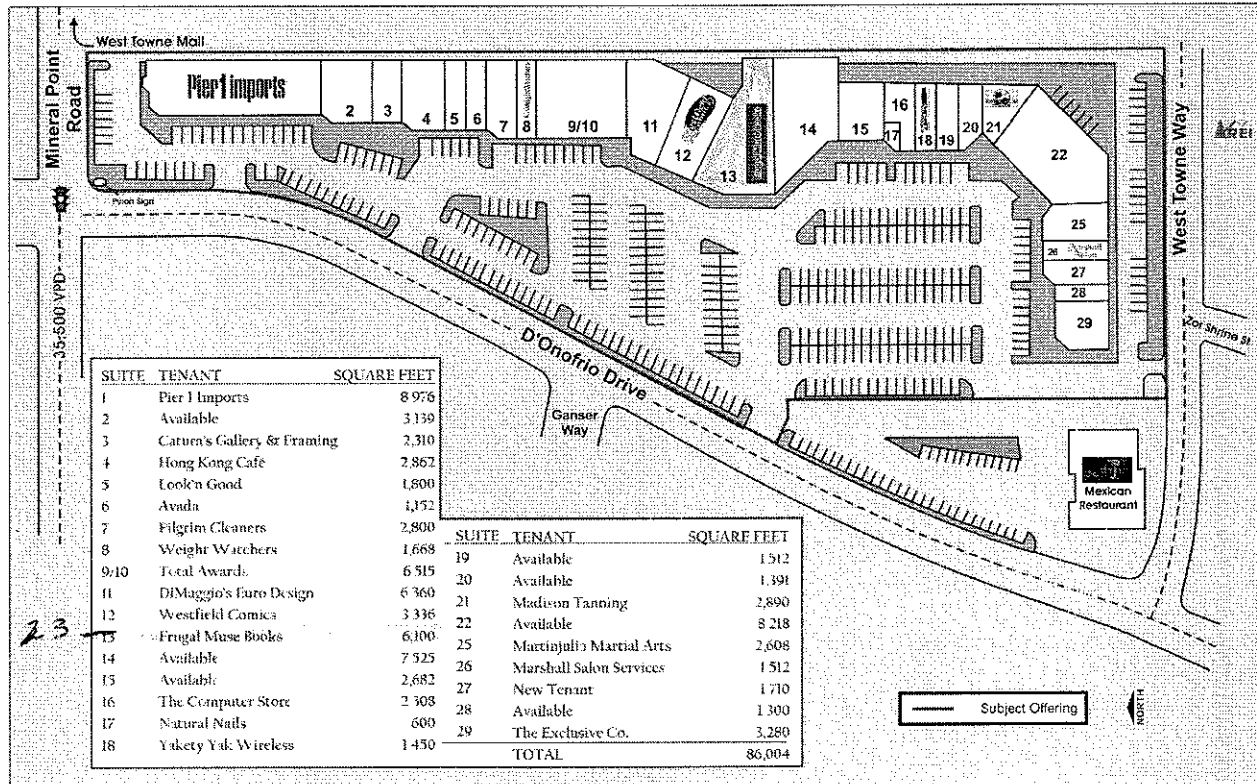
Food Service and Beverage square footage area is approximately 472'

Dinning Room square footage area is approximately 3015'

EXHIBIT B

SITE PLAN SHOWING THE GENERAL LAYOUT AND THE LOCATION OF THE PREMISES THEREIN

This exhibit is diagrammatic only. It is intended only to show the general location of the Premises and is not intended to show the exact dimensions or configuration of the Shopping Center or the extent or scope of the development thereof.



Porky Pine Pete's SmokeHouse BBQ LLC



7475 Mineral Point Road Suite 23 Madison, WI. 53717

Porky Pine Pete's

SmokeHouse BBQ LLC

7475 Mineral Point Rd.

Suite 23

Madison, Wi. 53717

Phone: 608-381-0256

Lesley Peter owner

Hours: Daily 1_{am} ~ 9_{pm}

Table of Contents

Executive Summary Page 3

Company Introduction Page 4

Mission Statement Page 5

Industry Analysis Page 6

Customers Page 7

Market Analysis Page 8

Competition Page 9

Marketing/Sales Plan Page 12

Human Resources Plan Page 13

Operations Page 14

Research and Development Plan Page 15

Financials

Use of Funds Page 16

Assumptions Page 17

Executive Summary

Porky Pine Pete's SmokeHouse BBQ is a single-unit medium sized restaurant. We focus on house-made smoked food. The restaurant will be located at 7475 Mineral Point Road, STE. 23, in Madison, Wisconsin, and is owned by Lesley Peter. The restaurant is in a high traffic area and will experience both residential and commercial traffic. Porky Pine Pete's hopes to open in Madison in December of 2009. The restaurant will build a reputation for good food at moderate prices. We feel that we have a competitive advantage over our competition due to our superior food products, innovative menu, prices, and unique dining concept. No other barbecue restaurant in this area has been able to provide this combination of features for their customers. With our western theme we are also able to provide a fun dining experience for the whole family. Lesley Peter and several family members are involved in the restaurant. All have extensive experience in the food industry. Lesley is Executive Chef, and has a Business Degree from UVI. She has been both a chef and restaurant manager. Patrick Peter is also involved in the daily operations of the restaurant, has been a Pit Master, Restaurant Cook, and Manager, as well. Prior to that he worked in several restaurants owned by his family. Lesley has owned and operated Fryer Tuck's Fish And Chips in the USVI, as well as Porky Pine Pete's Mobile Restaurant.

Company Introduction

Porky Pine Pete's BBQ is a full service restaurant specializing in Smoked Baby Back Ribs, Pulled Pork, Slow Smoked Brisket, Chicken and Fish. Our Smoked Foods are freshly prepared daily at our restaurant. All food is house-made with an emphasis on quality and taste. The restaurant offers dine in convenience seating 202 guests. Take out orders will be accepted and will be a significant percentage of our sales. There are many businesses in the area and we hope to include delivery service for them in the next six months. Porky Pine Pete's SmokeHouse BBQ will be operating as a Limited Liability Company registered in The State of Wisconsin. The owner of the business is Lesley Peter. Family members will provide support and staffing. Principal among those, Lesley's husband Patrick and son and daughter, Doug and Miss. Patrick. Sales in the mobile restaurant proved that Smoked BBQ is appreciated in Wisconsin. Porky Pine Pete's has been featured in Fish and Chips and Fast Food in the United Kingdom. Food Network is also considering filming Lesley's Smoked Cheesecake, a dessert that she created, in the Spring of 2010.

Mission Statement

Porky Pine Pete's SmokeHouse BBQ will provide high quality, freshly prepared food at reasonable prices. Our "western" decor will provide families with a fun atmosphere for a casual and comfortable dining experience. Friendly, courteous, and prompt service will be provided by a staff sensitive to a busy lunchtime clientele as well as a more couples and family dominated trade in the evening.

Industry Analysis

- Restaurant-industry sales are forecast to advance 2.5% in 2009 and equal 4% of the U.S. gross domestic product.
- The overall economic impact of the restaurant industry is expected to exceed \$1.5 trillion in 2009. Every additional million dollars in restaurant sales generates an additional 33 jobs for the economy. Eating-and-drinking places are mostly small businesses — with 91% having fewer than 50 employees.
- The restaurant industry employs an estimated 13 million people, or 9% of the U.S. workforce.
- The restaurant industry is expected to add 1.8 million jobs over the next decade, with employment reaching 14.8 million by 2019.
- One-quarter of eating-and-drinking-place firms are owned by women, 15% by Asians, 8% by Hispanics and 4% by African-Americans.
- Nearly half of all adults have worked in the restaurant industry at some point during their lives, and more than one out of four adults got their first job experience in a restaurant.
- Restaurants will provide more than 70 billion meal and snack occasions in 2009.
- On a typical day in America in 2009, more than 130 million individuals will be foodservice patrons.
- 68% of adults said their favorite restaurant foods provide flavor and taste sensations which cannot easily be duplicated in their home kitchen.

Wisconsin Restaurant Statistics

- Over 15,000 foodservice businesses operate in Wisconsin.
- 9.6% of jobs in Wisconsin are in the foodservice industry. (Bureau of Labor Statistics)
- The "Food Services and Drinking Places" industry is the largest private employer in the state. An estimated 277,800 jobs were provided by eating and drinking places in Wisconsin in 2008. (Wisconsin Department of Workforce Development)
- Food services and drinking places ranked number one on a list of industries with the most new jobs in Wisconsin for 2006-2008. (Department of Workforce Development)
- The state is expected to post restaurant sales of \$7.33 billion in 2009, a 2.2% increase over 2008.

More than 50 percent of all consumers visit a restaurant on their birthdays, making this the most popular occasion to eat out. Mother's Day and Valentine's Day are the next two most popular days to eat out.

These facts are reported by the National Restaurant Association.

Customers

Porky Pine Pete's seeks to provide an enjoyable dining experience for lunch and dinner. Our prices are reasonable, providing an affordable lunchtime option for people employed in the area as well as for families who primarily visit us during dinnertime.

The National Restaurant Association states that households headed by people in their peak earning years (35-54) have the highest average household expenditure on food away from home.

The most popular occasions to eat out include birthdays, Mother's Day and Valentine's Day. More than 50 percent of all consumers visit a restaurant on their birthdays making this the most popular occasion to eat out. August is the most popular month to eat out, and Saturday is the most popular day of the week for dining out.

There are many businesses in our area. Employees from these businesses, we feel, will provide the base for our lunchtime business.

Market Analysis

As mentioned previously our primary lunchtime traffic will be comprised of businesses in the area. They are numerous ranging from manufacturing companies to retail to service businesses. Families and local residents will make up the bulk of our dinnertime traffic. Because our restaurant is decorated in a "western" theme the atmosphere will be conducive to family dining.

Nationally barbecue restaurants as a brand are experiencing a period of growth. The National Restaurant News reports barbecue restaurants are "beginning to show signs of the kind of large-scale, national potential formerly enjoyed by a tiny handful of brands".

Competition

Our primary competition consists of two other restaurants. The first is Famous Dave's located on Park Street. They are a chain restaurant where we are an independent operation. . They sell ribs, baby back ribs, rib tips, chicken and smoked sausage.. Their prices are higher and we believe they do not represent the same quality of BBQ that Porky Pine Pete's does.

Our second major competitor is Smokey Jon's near the airport and generally considered to be far out of the mainstream area of Madison. This is a small take-out restaurant with a small dine-in area. They are well established and have been in business for many years. They sell both pork and beef ribs, rib tips, chicken, sausage and turkey as well as chili.

Madison offers room for positive growth of SmokeHouse BBQ Foods.

Marketing/Sales Plan

Press Releases will be sent out to announce the opening of the restaurant. Advertising will be decided upon according to budgetary constraints and best use of advertising funds.

Human Resources Plan

Lesley Peter, owner, is well versed in owning and operating restaurants and other businesses.

The restaurant will also employ other waitstaff as well as cook staff and cleaning staff. Scheduling will be dependent on traffic flow and may fluctuate during the year.

Operations

Porky Pine Pete's is a full service restaurant. We provide take out as well as dine in service. Our dining room contains a seating capacity of 202. Take out orders are accepted by telephone. A floor plan of the restaurant is attached in Supporting Information at the end of the business plan. The restaurant is open Daily from 11 AM to 9 PM and Friday and Saturday from 11AM to 10 PM. We have recently adjusted our hours slightly due to projected traffic flow.

Our main supplier is Sysco Food Services.

Research And Development Plan

The main objective of Porky Pine Pete's SmokeHouse BBQ is to become established in the community and develop a loyal clientele. We feel that we have adequate space to realize the sales we have projected. We feel that our menu will provide delicious smoked BBQ to an eager audience. Even in an economic downturn people continue to eat at restaurants. Good food and good value will appeal to our customers. Catering would be the only other avenue we would explore. We wish to see the restaurant firmly established before we venture into another area that may require further capital expenditures.

Financials

APPETIZERS

DRUNKEN SHAMELESS SHRIMP PEEL N' EAT SHRIMP COOKED
UP IN A BOIL OF BEER AND SPICES. SERVED COLD OR
HOT WITH SPICY COCKTAIL SAUCE OR BUTTER

1/4 LB. 5.95 1/2 LB. 10.95 1LB. 18.95

GRANDPAPPY'S SNAPPIN' CATFISH STRIPS SOUTHERN FRIED
MISSISSIPPI CATFISH, LIGHTLY CORNMEAL COATED, SERVED
WITH SPICY TARTAR SAUCE OR COCKTAIL SAUCE 5.95

FRIED GREEN T'MATERS CRISPY FRIED, SPRINKLED WITH
ROMANO CHEESE AND SERVED WITH BUTTERMILK RANCH
SAUCE 4.95

FANDANGLED GREEN T'MATERS OUR CRISPY FRIED GREEN
T'MATERS ALL DRESSED UP WITH SLICED SHRIMP, MELTED
CHEDDAR CHEESE AND BACON BITS 7.95

MAC BITES 2.95 CHEESE CURDS 3.95 ONION RINGS 1.95

HOT ONION SCOOPS 2.95 JALAPENO BOTTLE CAPS 2.95

ONION BATTERED GREEN BEANS 3.75 SHROOMS 2.95

SAMPLER PLATTERS A BIT OF EVERYTHING 7.50

SALAD

HOUSE SALAD A SIMPLE GREEN SALAD, SOME FRESH VEGGIES
IN SEASON, AND TOPPED WITH SMOKED PECANS 3.75

ADD PORK, BRISKET OR CHICKEN 3.50 EXTRA

Disregard Pricing - Just examples

SOUPS

YEEHAW HAWKINS CHILI OUR ROBUST CHILI WITH SOME BEANS N' PLENTY OF FLAVOR. YEEHAW GOOD!

CUP 2.00 BOWL 2.50 CHEESE .50 SOUR CREAM .50

PLEASE ASK ABOUT OUR SOUP OF THE DAY

THIS N' THAT

CHICKEN STRIP MEAL DEEP FRIED SEASONED CHICKEN STRIPS, FRIES, SLAW N' A HOT ROLL 5.25

CHICAGO DAWGS WITH FRIES 3.00 CHEESE .50 CHILI .50
CHILI CHEESE 1.00

BUFFALO BURGER 1/3 LB. HEALTHY N' LEAN 4.75

MINI SUBS HAM, ~~PIZZA~~ CHICK, BEEF, PORK 3.75

SHAMELESS SHRIMP BOIL DINNER 1/2LB. PEEL N' EAT SHRIMP BOILED IN BEER AND SPICES, SERVED HOT OR COLD, COMES WITH TWO SIDES N' ROLL 13.95

FANTAIL SHRIMP DINNER SIX JUMBO BREADED SHRIMP FRIED GOLDEN BROWN, FRIES, SLAW N' A HOT ROLL 9.50

GRANDPAPPY'S SNAPPIN' CATFISH STRIPS SOUTHERN FRIED MISSISSIPPI CATFISH, DUSTED WITH CORNMEAL, DEEP FRIED, SERVED WITH HUSH PUPPIES N' SLAW 7.95

FRIDAY FISH FRY FRIDAY ONLY HAND BATTERED COD, FRIES, SLAW, N' A ROLL ONE PIECE 5.95 TWO PIECE 7.95

FRIDAYNIGHT WALLEYE FISH FRY FRIDAY ONLY HAND BATTERED WALLEYE, FRIES, SLAW, N' A ROLL 10.50

SMOKER PIT DINNERS

DINNERS COME WITH TWO SIDES, AND A CRUSTY ROLL

OH YEAH BABE-BEE BACK RIBS SWEET N' MEATY BABY
BACK RIBS. DRY RUBBED WITH OUR SECRET RECIPE, SLOW
PIT SMOKED AND DOWNRIGHT DELICIOUS!
1/4 RACK 8.50 1/2 RACK 13.95 FULL RACK 18.95

PULLED PORK DINNER A HEAPIN' PILE OF DELICIOUS SLOW
SMOKED, TENDER, HAND PULLED PORK DANG GOOD! 7.75

BUTTER MY BUTT AND CALL ME A BISCUIT IF THIS AIN'T
REAL TEXAS BRISKET REAL SLOW SMOKED BEEF BRISKET,
HAND SLICED, EXTRY GOOD! 8.75

PORK N' BRISKET FEED A HEAP OF SMOKED PULLED PORK
N' SMOKED BEEF BRISKET. LARRUPING GOOD (MEANS A FEW
FINGERS TASTIER THAN FINGER LICKEN' GOOD) 10.95

~~8 OZ CHICKEN BREAST POUNDED FLAT,
STUFFED WITH CHEESES N' ONIONS. ROLLED UP, BACON
WRAPPED, FLAME GRILLED, BASTED WITH PETE'S TERIYAKI
BANG! SAUCE. CLASSIC TEXAS CHICKEN 8.25~~

TRES BANDITOS A WHOPPING THREESOME COMBO PLATE.
SLOW SMOKED PULLED PORK, 1/4 RACK OF BABY BACK RIBS
N' SLOW SMOKED TEXAS BRISKET YIPEE-KI-OH 14.95

DINNER SIDES: FRESH CUT FRIES CREAMY SLAW VEGGIE
RÖÖTIN' TÖÖTIN' CÖWBOY BEANS PÖTATÖ CAKES Ö RINGS
MASHED TATERS LOADED MASHED TATERS HUSH PUPPIES

DINNER SIZED SIDES ALONE 1.50

PIG ⊕ OUT - SANDWICHES

PORKY PINE PETE'S PULLED PORK (THIS IS THE ⊕ NE WE ARE KNOWN FOR) WE TAKE A BIG SOFT ROLL, PILE IT HIGH WITH REAL HAND PULLED, TENDER..JUICY..SMOKED RIGHT HERE PORK BUTT, YOU ADD THE SAUCE IFFIN Y'UNT SOME. IT'S BIG ... IT'S TASTY, TRY IT! 5.00

THE PIGGY PILE SOUTH (SMILE WHEN YOU SAY THAT!) SAME AS ⊕ UR PULLED PORK SANDWICH BUT WITH A TWIST, WE TOP IT CAROLINA STYLE WITH CREAMY SLAW 5.50

THE PIGGY PILE NORTH THIS ⊕ NE IS WISCONSIN INSPIRED AND PURELY NORTH. ⊕ UR PULLED PORK SANDWICH TOPPED WITH TANGY SAUERKRAUT IS GOOD YAH? 5.50

PORK BAR-B-WIS ⊕ UR DELICIOUS PULLED PORK SANDWICH TOPPED WITH THE MELTED CHEESE ⊕ F YOUR CHOICE 5.50

PORKY PINE PRESS ⊕ UR VERSION ⊕ F A CUBAN ⊕ SANDWICH. PULLED PORK, PIT HAM AND DOUBLE SWISS CHEESE LAYERED ⊕ N A ROLL, THEN TOASTED IN ⊕ UR PRESS 6.00

MONTANA PORTO PORK A MOUNTAIN ⊕ F PULLED PORK TOPPED WITH SWISS CHEESE, GRILLED PORTOBELLOS AND THINLY SLICED RED ⊕ NION. AMAZING! 6.25

THE PRISKET ⊕ INK N' MEE TASTY BRISKET TOPPED WITH MELTED CHEESE, LAYERED WITH PULLED PORK AND CROWNED WITH CREAMY SLAW 6.50

IT'S ABOUT THE BEEF-SANDWICHES

THE BIG BRISKET OUR SLOW SMOKED, HAND SLICED
TENDER BEEF BRISKET PILED HIGH ON A SOFT ROLL 6.00

BRISKET BAR-B-WIS OUR DELICIOUS BEEF BRISKET
SANDWICH TOPPED WITH MELTED CHEESE 6.50

MONTANA PORTO BRISKET SLICED SMOKED BRISKET TOPPED
WITH MELTED CHEESE, GRILLED PORTOBELLOS AND THINLY
SLICED RED ONION 7.25

THE CATTLE RUSTLER HAND SLICED PIT SMOKED BRISKET
TOPPED WITH SWISS CHEESE AND SMOKEY BACON 7.00

SOMETHING TO CLUCK ABOUT-SANDWICHES

FANDANGO CHICKEN BREAST CHOPPED SMOKED CHICKEN
BREAST GRILLED WITH FLAME ROASTED ONIONS, RED AND
GREEN PEPPERS AND MELTED CHEESE 6.95

CHICKEN BAR-B-WIS SMOKED CHICKEN BREAST TOPPED
WITH GRILLED ONIONS AND MELTED CHEESE 6.50

MOJO CHICKEN SMOKED CHICKEN BREAST TOPPED WITH
SMOKEY BACON, MUSHROOMS AND MELTED CHEESE 7.25

CHICKEN CORDON BLEU SMOKED CHICKEN BREAST, PIT HAM,
AND MELTED SWISS CHEESE, LAYERED ON SOFT BUN 7.25

DIABLO CHICKEN AZUL SPICY SMOKED CHICKEN AND TANGY
BLEU CHEESE TUCKED INSIDE A CRUSTY ROLL 3.75

BUCKBOARD BURGER MENU

LET US KNOW IF YOU WOULD LIKE PICKLES, RAW ONION OR FRIED ONIONS
WE COOK 'EM WELL DONE

THE COWBOY BURGER PETE'S GOOD OLD FASHIONED PLAIN JANE 1/3 LB.
CHOPPED STEAK BURGER. THIS IS THE BASE OF ALL OUR BURGERS. IT IS
GRILLED AND SERVED ON A TOASTED BUN 4.00

COWBOY CHEESEBURGER OUR STEAK BURGER TOPPED WITH
THE CHEESE OF YOUR CHOICE 4.50

COWBOY BACON CHEESEBURGER OUR STEAK BURGER TOPPED
WITH CHEESE AND SMOKEY BACON 5.75

COWBOY CHILI CHEESEBURGER OUR 1/3 LB. STEAK BURGER
TOPPED WITH CHILI AND CHEESE 5.00

COWBOY BLUES BURGER WE TOP THIS BURGER WITH
GRILLED SMOKEY HAM, SWISS CHEESE AND CROWN IT WITH
A LAYER OF BLEU CHEESE. TASTY! 5.75

THE BANDIT BURGER 1/3 LB. STEAK BURGER, COVERED
WITH FLAME ROASTED ONIONS, PEPPERS, MUSHROOMS AND
YOUR CHOICE OF CHEESE 5.75

IUST SHRROOMS BURGER THE STEAK BURGER BLANKETED
WITH SAUTEED MUSHROOMS. DELISH! 4.75

DIRTY DAVE'S BURGER TWO BURGERS, THREE CHEESES, ONE
BUN 2/3LB. 6.50

TRIPLE D 3 BURGERS, 4 CHEESES, 1 BUN = 1LB. 7.75

HAMBURGERS SERVED MEDIUM RARE OR RARE MAY BE UNDERCOOKED CONSUMING
RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS.

Dining
1476 SF
99 person

Dining
1539 SF
103 person

Takeout

13' Counter

Taproom

5' x 4' Counter

Dimensions
Kitchen 21' x 41'

Prep

5' x 6' 6" Sink
14' 5" 6" Div

6' 5" x 11' 1" Dishes

Cook
Area

Office
8' x 8'

Wash

Wash

Wash

Wash

Art work's Rm

