

# Fox & Hound

## Barbecue

LAKE TAHOE BAR & GRILL | ELEVATION 7380

[www.FoxAndHoundTahoe.com](http://www.FoxAndHoundTahoe.com)



### Taking BBQ to a Higher Elevation

Many different styles of BBQ throughout the country have inspired our very own. To capture the real soul and spirit of original barbecue, we slow-smoke all meats with a blend of fruit and hard woods and complement every cut of beef, chicken and pork with our finest selection of dry rubs and sauces. We cook our BBQ as it should be, low and slow, for up to 16 hours. Enjoy!

Available after noon. To insure the highest quality we only smoke BBQ in a limited quantity every day.

### St. Louis-Style Pork Ribs

Hand-rubbed with a blend of spices and seasonings, and slow-smoked for 3-4 hours over a sweet apple wood fire. Served lightly glazed and we let you put more sauce on it if needed. Served with a cornbread muffin and your choice of two sides.

Full rack (12-bones) \$27.99

Half rack (6-Bones) \$19.49

### Beef Brisket \$16.49

Up to 16 hours in the smoker, this stuff is moist and tender. The deep, rich smoke flavor is complemented by a spice rub. Sliced and served with the sauce on the side. Comes with a cornbread muffin and your choice of two sides.

### Pulled Pork \$15.49

For some, pulled pork is the very definition of BBQ. When you try ours, you'll see why. We smoke our butts over apple and hickory and pull them by hand to deliver the perfect texture and the ideal mix of the crusty, smoky pieces from the outside and the tender, juicy pieces from the inside. Topped with our house BBQ sauce, this stuff is hard to beat. Served with a cornbread muffin and your choice of two sides.

### Half Chicken \$15.49

Not your ordinary piece of chicken. Our chicken is hand-rubbed with a blend of unique seasoning and lightly smoked with a blend of apple and hickory wood. Glazed with our house recipe sauce and served with the BBQ sauce on the side. Comes with a cornbread muffin and your choice of two sides.

### Double-Up Combo \$19.99

Double your enjoyment with any two different meat selections. With the two-meat BBQ combo you choose between brisket, pulled pork, or a half-chicken. Served with a cornbread muffin and your choice of two sides.

### Rib & Meat Combo \$21.99

Get a 1/3 slab of our St. Louis-style ribs plus your choice of brisket, pulled pork, or half-chicken. Served with a cornbread muffin and your choice of two sides.

### Lake Tahoe BBQ Feast \$74.99

A full slab of St. Louis-style ribs, a whole chicken, and 1/2 lb. beef brisket or pulled pork. Coleslaw, fries, Tahoe beans, and four cornbread muffins. Served family-style for 4-6.

### Stateline BBQ Feast \$49.99

The entire flavor, but half the size of our Lake Tahoe BBQ Feast. Served family-style for 2-3.

### Pig On A Cow \$11.99

Don't tell your doctor! Juicy burger topped with pulled pork, grilled ham, bacon, and BBQ sauce. Served with fries. Add another side for \$1.

### Pulled Pork Sandwich \$10.50

A healthy handful of pulled pork with BBQ sauce stacked within a fresh bun. Served with fries. Add another side for \$1.

### Beef Brisket Sandwich \$10.50

A healthy handful of beef brisket with BBQ sauce stacked within a fresh bun. Served with fries. Add another side for \$1.

## Sides

### Tahoe Beans \$2.99

Our baked beans loaded with bacon, pulled pork, brisket, and a hint of jalapeño peppers.

### Coleslaw \$2.75

A classic homemade coleslaw.

### Potato Salad \$2.75

Do we really need to explain?

### Cornbread Muffins \$2.75

Fresh baked cornbread muffins, topped with honey-butter that melts in your mouth.

18% gratuity added to parties of 6 or more. \$1.50 for split plates.  
NOTICE: Consuming raw or undercooked meat, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness.