

THE
LUCKY WELL
INCUBATOR

**SEASON 2
BEGINS
February 28th, 2024!**

**Come check out
3 Brand New Chefs &
Menus to enjoy
alongside
Lucky Well BBQ!**



CƠM TẮM "RICE PLATTERS"

Steamed Jasmine Rice, Lettuce, Seasonal Pickles, Tomato, Cucumber & Grilled Protein of Your Choice. (Add soft egg or fried egg for \$3)

GÀ NƯỚNG (CHICKEN) (\$18)

Grilled Chicken Thighs w/ Kumquat Nuoc Cham

SƯỜN NƯỚNG (PORK CHOP) (\$18)

Grilled Shoulder Pork Chop with Kumquat Nuoc Cham

TÔM (SHRIMP) (\$20)

Grilled Head-on Shrimp w/ Muoi Ot Xanh, a seafood sauce made from condensed milk, green bird eye chili, cilantro, and lime leaf

TUỖ BÒ NƯỚNG (BONE MARROW) (\$22)

Grilled Bone Marrow w/ Chili Sa te, a condiment made from chiles, lemongrass, and galangal

SALADS / SIDES

FRIED FISH SAUCE BRUSSELS SPROUTS (\$9)

Brussels sprouts fried and tossed in kumquat nuoc cham, fried garlic, Vietnamese herbs, sweet onions, and puffed rice



STARTERS

BBQ OYSTERS (\$19)

6 BBQ Oysters, Butter, Horseradish Hot Sauce, Chorizo, Lemon Zest

TEXAS RED CHILI (\$12)

Smoked Brisket and Chuck, Guajillo and Arbol, crema, cheddar, onion, cornbread

BBQ

ST. LOUIS-CUT PORK RIBS (\$20 / \$40)

Dry-Rubbed, Smoked Over White Oak, Saint Louis Cut Pork Spare Ribs

ALABAMA WHITE BBQ DUNKED HALF CHICKENS (\$16 / \$32)

Herb Brined, and Smoked over White Oak, Then charred over the fire before getting a good dunk in our Alabama White BBQ Sauce

MAPLE BOURBON PORK BELLY BURNT ENDS (\$15 / \$30)

Smoked then braised in our house sauce with Maple, Bourbon, and Carolina Mustard. Topped with Scallions, and Crispy Onions

PULLED PORK (\$14 / \$27)

Seasoned with dry rub, smoked with white oak overnight until tender

BEEF BRISKET (WEEKENDS ONLY) (\$19 / \$38)

Seasoned with Salt and Pepper. Smoked over White Oak and sliced to order

HOUSE MADE SMOKED JALAPENO SAUSAGES (\$18 / \$36)

House-made cheddar jalapeno pork sausage, grilled over fire (half or full links)

SANDWICHES

INCUBURGER (\$18)

8oz. House-Ground Brisket served as only Pink or No Pink (as we smoke them first). Grilled over the fire, with smoked 1000 island, cheddar, house dills and Thick Bacon. Served with Waffle Fries

PULLED PORK SANDWICH (\$17)

Topped with Memphis Mustard Slaw, House BBQ sauce, served with waffle fries

NOT SO SLOPPY JOE SANDWICH (\$17)

Texas Chili, diced onion, dill pickle on a potato bun with waffle fries

HULI HULI HOUSE-MADE SAUSAGE SANDWICH (\$18)

Our house-made cheddar jalapeño sausage, Huli Huli Sauce, and grilled pineapple salsa on Brioche served with a side of waffle fries

SIDES

BBQ BEANS (\$6)

MEMPHIS MUSTARD SLAW (\$6)

WAFFLE FRIES (\$6)

MAC AND CHEESE (\$7)

TURKEY & MISO COLLARDS (\$7)

CORNBREAD (\$6)



TRADITIONAL NAVAJO TACO (\$14)

Once limited to pow-wows and state fairs, Shiprock's Navajo Taco includes the traditional toppings of chili beans, cheese, lettuce, tomato, pickled red onions and sour cream

CARNE ADOVADA NAVAJO TACO (\$16)

Hearty chunks of pork shoulder braised in New Mexico red chile atop our delicious frybread with all of the traditional toppings above

VEGETARIAN NAVAJO TACO (\$13)

Our traditional Navajo taco without the meat. Pintos, cheese, lettuce, tomato, and sour cream. Leave off the dairy and it's vegan-friendly

FRYBREAD (Plain \$4 / Sweet \$6)

Frybread is versatile enough to be savory AND sweet. Choose from plain (\$4) or cinnamon sugar, powdered sugar, or honey (\$6)