

Sometimes, Slow Is Better.

At Iron Pig Alehouse, we start with selected meats & smoke them low & slow for a period of time. This requires disciplined patience until our meats are perfectly tender, exceedingly juicy & loaded with flavor. We promise, it is worth it.

Next time you dine in at Iron Pig Alehouse, take the time to relax and experience the amazing smoky aroma and quench your thirst on one of our 36 craft beers on tap.



Made From
SCRATCH
Daily

Low
AND *Slow*

EXECUTIVE CHEF, RICK DANIELS

Chef Rick Daniels hails from El Paso, Texas and has mastered the art of smoking everything.

His award-winning smoked brisket is not to be missed, but neither is his famous pulled pork sammie!

Everything our culinary team prepares fresh each day is made from scratch, locally sourced from San Diego purveyors.

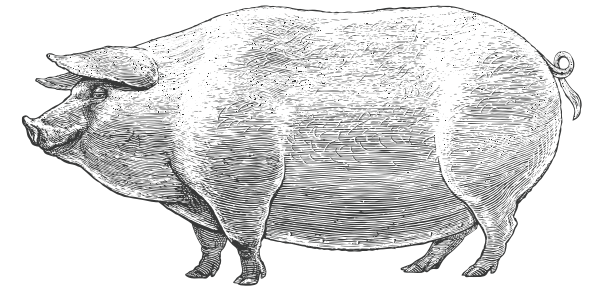
IRON PIG
ALEHOUSE
EST. 2014



IRON PIG
ALEHOUSE

EST. 2014

BBQ
TO-GO



HOURS

DAILY
11:30 AM – CLOSE

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

SMALL PLATES

SMOKED BRINED CHICKEN WINGS 12

served with choice of bbq sauce and ranch or bleu cheese

RIB TIPS ½ POUND 9 POUND 13

smoked pork brisket bones served with choice of bbq sauce

SMOKED TACO TRIO 11

brisket | pulled pork | smoked chicken served with roasted corn relish | cabbage cotija cheese | corn tortilla

CHIPS & DIPS 11

trio of guacamole | chile con queso | salsa

MAC & CHEESE 12

sharp cheddar | smoked gouda goat cheese | bread crumbs

add smoked meat of your choice 3

CHORIZO SKILLET QUESO 12

flour tortillas | fried shishito peppers

Salads

HOUSE SALAD 10

field greens | tomatoes | avocado smoked gouda | spicy pecans | croutons pecan vinaigrette

add smoked meat of your choice 3

MAN SALAD 14

wild arugula | brisket | smoked portobellos fries | tomatoes | goat cheese | pickled red onion balsamic herb vinaigrette

BEET SALAD 12

mixed greens | smoked beets | herbed goat cheese | shaved fennel | pistachios | sherry orange vinaigrette

add smoked meat of your choice 3

SAMMIES

SERVED WITH HAND CUT FRIES, PICKLE SPEAR & SMOKED TOMATO AIOLI

SLICED BRISKET 15

on texas toast

PULLED PORK 14

served with slaw | on toasted brioche bun

SMOKED PORTOBELLO 12

wild arugula | tomato | guacamole smoked gouda | pesto | smoked tomato aioli | on toasted brioche bun

PULLED CHICKEN 13

served with slaw | on toasted brioche bun

GRILLED CHEESE 11

smoked gouda | sharp cheddar goat cheese | on texas toast

add smoked meat of your choice 3

BIG PLATES

SERVED WITH YOUR CHOICE OF TWO SIDES AND TEXAS TOAST

BABY BACK RIBS ½ RACK 21 FULL RACK 29

dry rubbed | hickory smoked

SPARE RIBS ½ RACK 19 FULL RACK 27

(served after 5pm) dry rubbed | hickory smoked

HALF CHICKEN 16

brined and dry rubbed | hickory smoked

PULLED PORK 18

dry rubbed | smoked slow and low

IPA FAVORITE | BRISKET 20

smoked slow and low | texas style

Extras

ADD TO YOUR SAMMIES, PLATES OR BY THEMSELVES

pickle spear	1	slice of texas toast	2
choice of cheese	2	avocado	3
pickled peppers	1	bacon	3
tomatoes	2	corn relish	2

SIDES

POTATO SALAD 4

red potatoes | eggs | pickles | red onion celery | aioli | mustard

SLAW 4

apples | cabbage | vinegar | cilantro | aioli

SOUTHERN GREENS 4

collard greens | smoked pork onions | garlic

SLOW SMOKED BEANS 4

pinto beans | smoked pork | onions garlic | spices

CHEESY SMASH 4

yukons | sharp cheddar | bacon sour cream | chives

HANDCUT FRIES 5

handcut kennebecs | seasoning tomato aioli

SEASONAL VEGGIES 4

(ask your server)

Sweets

SEASONAL COBBLER 8

delivery orders do not include ice cream

KEY LIME PIE 8

graham cracker crust | whipped cream

HOURS DAILY 11:30 AM – CLOSE

!! PLEASE ADVISE YOUR SERVER OF ANY DIETARY RESTRICTIONS! !!