

Where we learned to Que

Real authentic pit BBQ is the low temp slow smoke process of cooking meats and other worldly delights with split wood. For many years, we've traveled all over the world learning a lot about the art of "Que". From Texas and The South to even Portugal and Spain, our approach is simple— utilize traditional and time honored methods of smoking meats.

At Slick's, we take a lot of pride in our Que and always aim for an outstanding customer experience whether its Eat-in, Take-out or Catering services. Our team of is dedicated to helping you enjoy one of the most pleasurable American foods. There's simply nothing better than good Que, family and friends.

Our Barbecue is often referred to as "St Louis- Texi-Memph" style—a regional flavor experience. While the food at Slick's is served in Texas and Southern tradition, on paper with simple sides and drinks in a family friendly atmosphere, the smoke flavors are a unique mesh of apple and a tailing of Texas and Southern woods to create a smooth and fine finish. We hope you enjoy a passion for good Que and the Slick's experience.

We continue our "BBQ research", driving upwards of 25,000 a year to attend competitions and connect with others in the business.

Our Catering Services

We offer full service and self service catering options. For more information, please visit our catering page on the web at:

www.slicksqueco.com

Or email at info@slicksqueco.com

541-549-4BBQ



Scan with your smart phone to visit our:

Website



Facebook



Hours

Slick's Que Co. in Sisters

541-549-4227

Wed-Sun 11:30AM-8PM

Mon Lunch Only 11:30-3:00PM

About Our Little Barbeque Joint...

All our smoked meats, salads, rubs and sauces are made at Slick's everyday. Meats are slow smoked 16-18 hours on split wood. The salads and sides are made fresh here daily, and the rubs and sauces are made from the very best ingredients available on the market.



Our Menu

**Slick's Que Co.
Authentic Pit BBQ
Eat-In, Take-Out and
Catering.**

**Slick's Que Co.
442 E Hood Ave
Sisters, Oregon 97759**

541-549-4BBQ



Urban BBQ Bowls

- Memphis-** Pulled Pork, Sauce & Slaw \$10.00
- Oregon-** Turkey, Sauce & Slaw \$10.00
- Texas-** Burnt Ends, Garlic Mash & Slaw \$10.00

Sandwiches

* Includes Any One Individual Side *

- Pulled Pork Sandwich** \$12.00
- Brisket Sandwich** \$12.50
- Burnt End Sandwich (Brisket)** \$12.75
- Smoked Turkey Breast Sandwich** \$12.50

Plates

- * Small-Any One Side Regular-Any Two Sides *
- | | | |
|--|---------|---------|
| | Small | Regular |
| Pulled Pork | \$12.00 | \$14.50 |
| Meyers Sausage | \$12.00 | \$14.50 |
| Brisket Plate | \$12.50 | \$15.50 |
| Burnt Ends—Brisket | \$12.75 | \$15.75 |
| Smoked Turkey Breast | \$12.50 | \$15.00 |
| Smoked 1/2 Chicken
(Weekly Special) | \$12.99 | |

We Cater! —from 100 to 500 People

Visit us at www.slicksqueco.com

All prices are subject to change without notice and are based on current market prices



Platters

- 2 Meat Combo-** 2 Sides, Bread and Fruit \$16.95
- Sampler Platter 4 Meats/3 Sides** \$28.00
- Rib Combo—One additional meat
Plus 2 Sides** \$24.00

Pork Baby Back Ribs

Over 2 lbs per Rack! Everyday while they last.

- Half Rack: \$17.95 Full Rack: \$25.95**
Includes: Any Two Sides and Bread

Add Ribs to Any Order

No Sides

- Half Rack** \$11.50
- Full Rack** \$22.00

Meats by the Pound

- **Pulled Pork** \$ 14.00
- **Burnt Ends—Brisket** \$ 19.00
- **Brisket** \$ 18.50
- **Smoked Turkey Breast** \$ 17.00
- **Texas Sausage Links (ea)** \$ 3.00

Beer, Wine, Cocktails, Sodas, Etc

We offer a variety of local and national beer brands, sodas, premium red and white wines and cocktails.

Beer in Cans \$1—Standard Beer \$3—Premium \$4

**Guess You Might Have Heard a Rumor...
That we occasionally run out of food!**

Yep, its true. As you know, the slow smoked Que process can take up to 18 hours to finish mouth watering Pulled Pork and Tender Moist Brisket. With that kind of cook time we can't just throw something on the grill and slap it on your plate. We do our very best to anticipate the next days' need and we like to keep things fresh each day. This is all part of the daily process of serving our very best. We don't run out too often but when we do— we hate it the same and appreciate your understanding and support. Get here early and enjoy the fun!

Slick's Meal Kits

Take-Out Only

- #1 Feeds 4-6 \$85.00**
Pulled Pork plus Brisket or Burnt Ends
2 Hot Sides (Quarts)
1 Cold Side (Quart)
Bread rolls and Barbecue Sauce
- #2 Feeds 4-6 \$92.00**
Brisket plus Turkey or Burnt Ends
2 Hot Sides (Quarts)
1 Cold Side (Quart)
Bread rolls and Barbecue Sauce
- #3 Feeds 6-8 \$129.00**
Brisket and Pork plus Turkey or Burnt Ends
2 Hot Sides (Quart and a 1/2 Each)
1 Cold Side (Quart and a 1/2)
Bread rolls and Barbecue Sauce
- #4 Feeds 6-8 \$135.00**
Brisket and Turkey plus Pork or Burnt Ends
2 Hot Sides (Quart and a 1/2 Each)
1 Cold Side (Quart and a 1/2)
Bread rolls and Barbecue Sauce

Slick's Sides

	Single	Pint	Quart
Potato Salad	\$2.50	\$5.00	\$10.00
Cole Slaw	\$2.50	\$5.00	\$10.00
Baked Beans	\$3.50	\$7.00	\$13.00
Garlic Mash	\$3.50	\$7.00	\$13.00
Mac-N-Cheese	\$3.50	\$7.00	\$13.00

Desserts

We offer a variety of desserts, including our famous New Orleans Style Bread Pudding, warm brownies with ice cream and other delights