



Starters and Salads

\$5-\$10 Range

- Slick's Spicy Wings 6 - \$6.95 or 10 -
- Twisted Asian Salad w/ Pulled Pork
- Smoked Turkey Caesar Salad
- Pulled Pork Nachos
- Memphis Bowl

Sandwiches

** Includes Any One Individual Side **
\$7-\$9 Range

- Pulled Pork Sandwich
- Brisket Sandwich
- Burnt End Sandwich (Brisket)
- Smoked Turkey Breast Sandwich

Plates

\$8-\$12 Range

** Small-Any One Side Regular-Any Two Sides **
Small and Regulars

- Pulled Pork
- Meyers Sausage
- Brisket Plate
- Burnt Ends—Brisket
- Smoked Turkey Breast

Platters

- 2 Meat Combo Platter

- Sampler Platter 4 Meats/Any 3 Sides

Over 1 lbs of meat & 3 sides! Sides are 6-7 oz

- Family Platter 3 Meats/Any 3 Sides

Way over 2 lbs of meat & 3 sides! Sides are 16oz

** You can add a half rack of Baby Back Ribs **

Pork Baby Back Ribs

Over 2 lbs Per Rack! - Everyday- while they last

** Includes: Any Two Sides and Bread **

Half and Full Racks



Great Quick Values!!!

Lunch and Dinner Kits

You save up to \$15

- **2 LBS Meat & 2 Pint Sides**
- **3 LBS Meat & 3 Pint Sides**
- **4 LBS Meat & 2 Quart Sides**
- **BBQ Sauce by the pint**



Meats by the Pound

- **Pulled Pork**
- **Burnt Ends—Brisket**
- **Brisket**
- **Smoked Turkey Breast**
- **Texas Sausage Links (ea)**

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.

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!

Kids QT's - Under 10 / Over 65

* Includes Any One Individual Side and Ice Cream *

- Pulled Pork Sandwich
- Turkey Breast Sandwich
- Brisket Sandwich

Slick's Sides

Single Pint Quart

- Potato Salad
- Cole Slaw
- Baked Beans
- Garlic Mash
- Mac-N-Cheese
- Dusted Fries

See Restaurant for current pricing

Drinks

- Fountain Drinks 16oz: \$ 2.25
- Water \$ 1.50
- Iced Tea and Lemonade \$ 2.25
- Milks \$ 1.00
- Draft Beer—Pint \$ 3.75
- Bottled Beer \$ 3.00 & \$ 3.50
- Wine \$ 3.00



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



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, our founder Roy has traveled all over the world learning a lot about the art of "Que". From Texas and The South to Portugal, Spain, Italy, Australia, The Tropics and back, his approach is simple— utilize traditional and time proven methods of smoking the 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. We're here, dedicated to help you enjoy one of the most pleasurable American food pastimes. There's simply nothing better than good Que, family and friends.

Roy's a member of the National BBQ Association and currently sits on its Board of Directors. He's very active in the Associations' education and membership activities. The BBQ buddies there often refer to our Que as "St Louis -Texi-Memph" style. 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.

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

Thank you!
Slick's Que Co.



Scan with your smart phone to visit our:

Website



Facebook



Hours

Slick's Que Co. in Bend
(541) 647-2114
Monday—Saturday
11AM-8PMish
Closed Sunday

Slick's Que Co. in Sisters
(541) 719-0580
Summer Hours
7 Days a Week 11AM-8PMish

All Food is First Come—First Served

Thank you!



Our Menu

Slick's Que Co.—
Authentic Pit BBQ Restaurants
with locations in Bend and
Sisters Oregon. We offer
Eat-In, Take-Out and
Catering.

Slick's Que Co.
212 NE Revere Ave
Bend, Oregon 97701
(541) 647-2114

Slick's Que Co.
240 E. Cascade Ave
Downtown Sisters, OR 97759
(541) 719-0580