



## Starters and Salads

Prices range from \$5 to \$8

- **Pulled Pork Nachos**  
Warm tortilla chips, tender slow smoked pulled pork, our own original BBQ sauces, real cheese and jalapeno rings— Wow!
- **Memphis Bowl**  
Our famous addictive delight—slow smoked pulled pork, original BBQ sauce, our own slaw and topped with hot sauce.
- **Twisted Asian Salad w/ Pulled Pork**  
Tender romaine, slow smoked pulled pork, soy and sesame toasted cashews, mandarin oranges, Chinese noodles and our own twisted Asian salad dressing.
- **Smoked Turkey Caesar Salad**  
Tender romaine, slow smoked apple wood turkey, craisins, croutons and caesar dressing

## Sandwiches

Prices range from \$6 to \$9

All sandwiches are piled high with one of our slow smoked meats and served with a choice of one of our house sides. You can add pickles, peppers and onions, and your choice of Slick's Que Co. warm BBQ sauce.

- **Pulled Pork Sandwich**—Tender and moist
- **Brisket Sandwich**—Way better than burger!
- **Burnt End Sandwich**—Caramelized Brisket
- **Smoked Turkey Sandwich**— Think Apples
- And Specials Every Week

## Plates

Prices range from \$7 to \$13

Plates come in Two Sizes

### **One Meat—One Side or Two Meats—Two Sides**

Both include bread, pickles, peppers and onions, and your choice of Slick's Que Co. warm BBQ sauce.

- **Pulled Pork**— Smoked low and slow
- **Texas Style Sausage**—Tasty and smooth
- **Brisket Plate**—Choice Angus Beef
- **Burnt Ends**—Our legendary delight
- **Smoked Turkey Breast**—Tender & moist
- **Smoked Half Chicken**—A big favorite!
- And Specials Every Week



## Platters

Prices range from \$12 to \$45

For Big BBQ Fans, Families and Business Meals

- **2 Meat Combo Platter**—You pick the meats and two sides. Bread, pickles, peppers and onions included
- **Sampler Platter 4 Meats/Any 3 Sides**  
Over 1 lbs of meat & 3 sides! You pick the meats and the house made sides. Bread, pickles, peppers, onions & BBQ sauce.
- **Family Platter 3 Meats/Any 3 Sides**  
Way over 2 lbs of meat & 3 sides! Sides are 16oz You pick the meats and the house made sides. Bread, pickles, peppers, onions & BBQ sauce.

## Baby Back Ribs—Pork

Everyday- while they last!

Over 2lbs per rack— these are not small Danish racks. Slow smoked on apple and pecan woods. Includes any two house sides, bread, pickles, peppers, onions & BBQ sauce.

Available in half and full rack orders

## Lunch and Dinner Kits

Our lunch and dinner kits are a quick and easy way to feed big groups or a hungry family on the go. You pick the combination of meats and sides.

- **2 LBS Meat & 2 Pt Sides**
- **3 LBS Meat & 3 Pt Sides**
- **4 LBS Meat & 2 Qt Sides**
- **One Big Henway**

## Meats by the Pound

All of Slick's Que Co quality smoked meats are available by the pound for small to large occasions. For poundage orders, we encourage everyone to call a day or two ahead and reserve your meats. This allows us to have enough on-hand everyday so the restaurant stays open later for everyone to enjoy some great Que!

## **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 just 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 Side Dishes**

**Prices range from \$5 to \$8**

Our sides are made in house everyday and are available in Single, Pint and Quart sizes

- Potato Salad
- Cole Slaw
- Baked Sweet Potato—Southern Style
- Baked Beans
- Garlic Mash
- Mac-N-Cheese

## **Drinks**

Our selection of beverages at Slick's includes Fountain Drinks, Water, Iced Tea and Lemonade, Milk, Red and White Wines and a great selection of famous canned beers, as well as several tapped local beers.

## **Important Note about our BBQ**

We do not load up your food with BBQ sauce. BBQ done right doesn't need sauce. We do make our own sauces and rubs and you're more than welcome to add as much sauce as you want. We'd just like you to enjoy what real authentic pit BBQ is all about.

All menu items and prices are subject to change without notice and are based on current market prices. You will find our prices to be very fair and the portion sizes generous.

### **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 began here in Central Oregon as a full service up-scale catering company, The Left Handed Chef. At Slick's we utilize two custom built (fancy!) fully self-contained mobile kitchens capable of catering small to very large private, corporate and wedding parties. Full Service and Self Catered menus offer BBQ and much more. Our full service white table cloth catering is presented in elegance, yet cost effectively. And, best of all, we rarely touch the on-site facilities kitchen, leaving your venue to you and your guests. For more information, please visit us at:

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

**Thank you!**  
**Slick's Que Co.**  
[info@slicksqueco.com](mailto:info@slicksqueco.com)



### **Locations and Hours**

**Slick's Que Co.**  
**212 NE Revere Ave**  
**Bend, Oregon 97701**  
**(541) 647-2114**  
**Tuesday—Saturday**  
**11:00AM—8:00PM or til we're out**  
**Closed Sunday & Monday**

**Slick's Que Co.**  
**240 E. Cascade Ave**  
**Downtown Sisters, OR 97759**  
**(541) 719-0580**  
**Winter Hours**  
**Closed January 1st—March 15th for**  
**Winter break and BBQ Travel**  
**Reopen March 16th, 2012**

### **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 Restaurants**  
**with locations in Bend and**  
**Sisters Oregon. We offer**  
**Eat-In, Take-Out and**  
**Catering.**

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