

Beers

DRAFTS 16oz | 20oz

Miller Lite
Milwaukee, WI | ABV: 4.2% | IBU: 10

Dos Equis
Mexico | ABV: 4.2% | IBU: 10

Deep Ellum Dallas Blonde
Dallas, TX | ABV: 5.2% | IBU: 23

Stella Artois
Belgium | ABV: 5% | IBU: 24

Yuengling
Pottsville, CA | ABV: 4.5% | IBU: 12

Ziegenbock Amber Lager
Houston, TX | ABV: 4.9% | IBU: 14

**Sierra Nevada
Hazy Little Thing IPA**
Chico, CA | ABV: 6.7% | IBU: 35

BOTTLES & CANS

Budweiser | 16oz
St. Louis, MO | ABV: 5% | IBU: 6

Michelob Ultra | 16oz
St. Louis, MO | ABV: 4.1% | IBU: 10

Bud Light | 16oz
St. Louis, MO | ABV: 4.2% | IBU: 6

Coors Light | 16oz
Golden, CO | ABV: 4.2% | IBU: 10

Corona Extra | 16oz
Mexico | ABV: 4.6% | IBU: 19

Modelo Especial | 16oz
Mexico | ABV: 4.4% | IBU: 12

Heineken | 16oz
Netherlands | ABV: 5% | IBU: 19

**Revolver Blood & Honey
Texas Lager** | 16oz
Granbury, TX | ABV: 7% | IBU: 20

**Community
Mosaic IPA** | 19.2oz
Dallas, TX | ABV: 8.6% | IBU: 85

**Truly Wild Berry
Hard Seltzer** | 12oz
Boston, MA | ABV: 5%

**Angry Orchard
Hard Cider** | 12oz
Walden, NY | ABV: 8%

**Sun Cruiser
Vodka Iced Tea** | 12oz
Boston, MA | ABV: 4.5%

**Sierra Nevada Trail Pass
Non-Alc IPA** | 12oz
Chico, CA | ABV: <0.5% | IBU: 35

Wines 5oz | 8oz | Bottle

REDS
Seaglass | **Pinot Noir**
Sycamore Lane | **Merlot**
Murphy-Goode | **Cabernet Sauvignon**

WHITES & SPARKLING
Mionetto | **Prosecco**
Canyon Road | **Pinot Grigio**
Giesen | **Sauvignon Blanc**
Kendall-Jackson Vintner’s Reserve | **Chardonnay**

Cocktails

House Bloody Mary
Wheatley vodka, Demitri’s® Classic
Mary mix, celery, lime, olive, salt rim



**UPGRADE YOUR MARY
Baconize It!**
With BBQ sauce, delicious
crispy bacon, double baconed
bloody hell salt rim

Clear Old Fashioned
Casamigos Cristalino tequila, orange
bitters, simple syrup

Hot Honey Old Fashioned
Traveller whiskey, hot honey syrup,
barrel-aged bitters

Texas Old Fashioned
Maker’s Mark bourbon, Turbinado
syrup, walnut bitters

Pineapple Mint Mimosa
Sparkling wine, pineapple juice,
garnished with mint

Patrón Espresso Martini
Patrón XO Cafe, Licor 43, Amaro
Montenegro liqueur, coffee

La Paloma
Tres Agaves Organic 100% de Agave
Blanco tequila, grapefruit juice,
lime, soda water

Mixed Shots

Green Tea
Jameson Irish whiskey, peach
schnapps, sour mix, splash of Sprite

Blue Kamikaze
New Amsterdam vodka,
blue curaçao, sour mix

Zero Proof

Pineapple Ginger Cooler
Seedlip Notas De Agave, ginger purée, pineapple juice, soda water

Orange Blossom
Orange juice and passion fruit & mango purées, topped with Starry

Rose 75
Aviation gin, cranberry &
lime juices, simple syrup,
topped with sparkling wine

Poblano Margarita
Espolón Blanco tequila,
Ancho Reyes Verde liqueur,
triple sec, lime juice, agave,
fresh jalapeño slices

Appleton Peach Daiquiri
Appleton Estate 8yr rum,
peach purée, lime juice

Texas Sunset
Bacardi Superior rum, Aperol,
pineapple & orange juices,
grenadine float

Blackberry Mule
Wheatley vodka, blackberry purée,
topped with ginger beer

Ketel One Espresso Martini
Silky smooth and perfectly balanced
with Ketel One vodka, rich espresso
liqueur and cold brew coffee—crafted
for a flawless pour every time.

Lemon Drop
New Amsterdam vodka,
lemon juice, simple syrup

Cinnamon Toast Crunch
Fireball Cinnamon whisky, RumChata

Pink Starburst
New Amsterdam vodka, watermelon
schnapps, sour mix



Hickory BBQ defines backyard Texas BBQ with a focus on genuine hospitality and precise culinary execution. Established in 2010 and designed by the Abacus-Jasper’s Restaurant Group, the Hickory concept focuses on classic barbecue recipes. Experience an afternoon in our backyard with our *melt-in-your-mouth slow smoked brisket, BBQ bacon double burger and mouthwatering pulled pork. Barbecue is a culinary expression of love and patience,* and our slow smoking pitmaster’s lock in Hickory flavor while melting the marbling to showcase the high quality proteins of our local farmers. Pair your favorite meat with our *scratch-made sauces* and you’ll taste why *everything is bigger in Texas.*



Breakfast

SERVED UNTIL 10:30 AM



Breakfast Taco Trio
Choice of meat, cheddar jack, scrambled egg, on corn tortillas, served with pico de gallo and hash browns
PULLED PORK OR BACON 18 | SMOKED BRISKET 21

Breakfast Burrito | 17.50
Choice of breakfast sausage or jalapeño-cheddar sausage, scrambled eggs, shredded cheddar, fresh pico de gallo wrapped in a warm flour tortilla

Breakfast Brioche* | ● | 17.50
Choice of bacon, breakfast sausage or jalapeño-cheddar sausage, fried egg, American on toasted brioche, served with hash browns

Caramel French Toast | ● | 18
Texas French toast topped with whipped cream, powdered sugar, caramel drizzle, served with fruit
ADD JALAPEÑO-CHEDDAR SAUSAGE, BREAKFAST SAUSAGE OR CRISPY BACON 3.50

Avocado Toast | ●● | 16
Two toasted wheat slices topped with avocado and fresh pico de gallo
ADD AN EGG ANY STYLE* 3.50 | ADD JALAPEÑO-CHEDDAR SAUSAGE, BREAKFAST SAUSAGE OR CRISPY BACON 3.50

Ranch Hardy* | 18
Two eggs any style, choice of crispy bacon or jalapeño-cheddar sausage, hash browns, choice of white or wheat toast
SUB FRUIT FOR HASH BROWNS 3

Salads



Smoked Turkey Cobb | 22
Bacon, blue cheese crumbles, avocado, hard-boiled egg with avocado goddess dressing

House | ●● | 14.50
Spring mix, romaine, shredded cheddar, cherry tomatoes, radishes, micro cilantro, croutons with choice of Champagne vinaigrette, Caesar, ranch, avocado goddess or balsamic dressing
ADD GRILLED CHICKEN 6

Chicken Caesar | ● | 19.50
Sliced grilled chicken, romaine, Parmesan, croutons with Caesar dressing

Handhelds

Served with choice of side: Broccoli, Coleslaw, Fries, Potato Salad, Sweet Potato Fries or Bacon Mac & Cheese



BBQ Bacon Double Burger* | 27
Two premium beef patties, crispy bacon, cheddar, crispy onions, BBQ sauce on toasted brioche
ADD A PATTY 4.50 | SUB VEGGIE PATTY FOR NO CHARGE

Smoked Turkey BLT | ● | 21
Crispy bacon, lettuce, sliced tomatoes, roasted garlic mayo on “Hippy” wheat bread

Hickory Smokehouse Burger* | 20
Premium beef patty, choice of Swiss, cheddar or pepper jack, lettuce, sliced tomatoes, dill pickle chips, onions, secret sauce on toasted brioche

BBQ Chicken Sandwich | 20
Grilled chicken breast, cheddar, sliced tomatoes, coleslaw, house-made tobacco onions, ancho BBQ sauce on toasted brioche

Pork Sandwich | 20
Pulled pork, brown sugar-mustard glaze, topped with cheddar and coleslaw on Texas toast

Brisket Sandwich | 22.50
Pepper crusted & chopped beef brisket, pepper jack, house-made tobacco onions, ancho BBQ sauce on Texas toast

Ain’t Your Average Grilled Cheese | ● | 16.50
Smoked cheddar, Swiss, pepper jack, tomato jam on toasted “Hippy” wheat bread
ADD PULLED PORK OR TURKEY 6 | ADD SMOKED BRISKET 8

Bacon Blue Burger* | 22.50
Premium beef patty, crispy bacon, blue cheese crumbles, lettuce, sliced tomatoes, onions, steak sauce on toasted brioche
ADD A PATTY 4.50 | SUB VEGGIE PATTY FOR NO CHARGE



Hickory Favorites

● VEGETARIAN ● CAN BE MADE VEGETARIAN ● VEGAN ● ≤600 CALORIES

*Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness. Please inform your server if you have a food allergy and speak to a manager. Our dishes are prepared in an area where products containing wheat, eggs, milk, fish, shellfish, tree-nuts, peanuts, soybeans, sesame and sulfites are also prepared. We cannot guarantee that menu items are allergen free and we encourage our customers with food allergies to make safe and informed choices.

Smokehouse Must Haves

Smokehouse Platter
Choice of 4oz meat and choice of two sides: Broccoli, Coleslaw, Fries, Potato Salad, Sweet Potato Fries or Bacon Mac & Cheese
PULLED PORK, ASADO MARINATED PULLED CHICKEN OR SMOKED TURKEY 24
PEPPER CRUSTED & CHOPPED BEEF BRISKET 26

Loaded Mac & Cheese | ●
Cavatappi, smoked Gouda, cheddar, Parmesan, breadcrumbs, chives
PULLED CHICKEN, SMOKED TURKEY OR PULLED PORK 20
PEPPER CRUSTED BEEF BRISKET 22

Chicken Quesadilla | 21
Asado marinated pulled chicken, cheddar, onions, peppers in a warm flour tortilla, served with fresh pico de gallo, salsa, sour cream, tortilla chips & salsa

Brisket Nachos | 23
Pepper crusted beef brisket, hatch chile queso, guacamole, fresh pico de gallo, sour cream, jalapeños, cilantro piled high on tortilla chips

Tacos
Two tacos on corn tortillas with choice of asado marinated pulled chicken, chopped brisket or pulled pork, cotija, coleslaw, fresh pico de gallo, topped with house-made jalapeño streak, served with tortilla chips & salsa
PULLED CHICKEN OR PORK 20 | CHOPPED BRISKET 22
ADD A TACO: PULLED CHICKEN OR PORK 4 | PEPPER CRUSTED & CHOPPED BEEF BRISKET 6

Brisket Quesadilla | 23
Pepper crusted & chopped beef brisket and cheddar in a warm flour tortilla, served with fresh pico de gallo, salsa, sour cream, tortilla chips & salsa

Somethin’ Extra

COLESLAW	6
BACON MAC & CHEESE	8
BROCCOLI	6
POTATO SALAD	6
FRIES	6.5
SWEET POTATO FRIES.....	7