

SNACKS

Frito Pie 6.00

Your choice of Sloppy Brisket, Trashcan Chili or Chili of the Moment layered with cheddar cheese & Fritos

Pig Wings

bite size pieces of porky goodness made from rib tips

1/2 pound 4.50

1 pound 9.00

Pig Candy

bacon glazed with maple syrup & brown sugar

75¢ each 2.00 for 3

SANDWICHES

served with Mustard Slaw, Vinegar Slaw or BBQ Beans
see our specials board for our sandwich toppings

Trashcan Chili 4.00

Sloppy Beef 5.00

Pulled Pork 6.00

Smoked Turkey 8.00

Beef Brisket 9.00

DINNERS

served with your choice of 1 side, slaw & corn muffin

Pulled Pork 10.00

Smoked Turkey 12.00

Beef Brisket 13.00

Rib & Meat (3 ribs & 1 meat) 20.00

Double Meat Palace (choice of 2 meats) 21.00

PORK SPARE RIBS

St. Louis cuts ribs with a Memphis inspired dry rub

1/2 Rack 15.00

served with your choice of a small side

Full Rack 24.00

served with your choice of a large side

Ribs By The Bone 2.50

JUST SOME MEAT

(price shown is per 1/4 pound)

Pig Wings 2.25

Pulled Pork 2.50

Smoked Turkey 3.50

Beef Brisket 4.00

SIDES

small 4.00 medium 5.00 large 7.00

most of our sides are vegetarian.

Smoked Mac & Cheese

Plain Old Mac & Cheese

BBQ Beans

Mustard Slaw

Vinegar Slaw

Kickin' Greens

Made with house smoked pork belly & our North Carolina Vinegar

Trashcan Chili

Made with a ton of BBQ meat, a bunch of BBQ Beans, our Thudernagi BBQ Sauce & pickled jalapenos simmered for several hours

BBQ FEASTS

Cha Cha Grande 80.00

feeds 6 to 8 adults

1lb each of pork, brisket & turkey, a full rack of ribs & your choice of three sides

Cha Cha Junior 45.00

It's half a Cha Cha Grande – good for 3 to 5

Cha Cha Mini 30.00

It's a quarter Cha Cha Grande – good for 1 to 2

DRINKS

free refills on coffee, tea & lemonade drinks

Fresh Squeezed Lemonade 2.00

Fresh Brewed Sweet Tea 2.00

Teamonade (1/2 tea 1/2 lemonade) 2.00

Coffee & Hot Tea 1.25

Can of soda 1.25

Bottle of Water 1.00

**Check our website or specials board
for lunch & dinner specials**

SAUCES

All sauces made in house & available for sale in hand packed bottles

Pour Some Sugar On Meat

A sweet KC style sauce featuring molasses & a touch of cinnamon.

Thundernagi

This is our standard house BBQ sauce. Tomato based with a little zing. We have two cats: Thundercleese & Unagi ("Nagi"). This sauce is named for them. A little mellow sweetness (the "Thunder") & a little crazy spicy (the "Nagi"). More sweet than spicy.

South Carolina Mustard

For the mustard lover in you, this is a sweet thick mustard sauce with a dijon kick. Sweet & dijon-y.

North Carolina Vinegar

Our take on a North Carolina vinegar sauce. Made with cider vinegar and cayenne. Tangy goodness.

Sweet Lightnin'

Starts off brown sugar sweet & ends with a bit of jalapeno kick.

ZyzzzyB's KAOS Sauce

Our 1st official hot sauce. It's a chipotle garlic sauce with a touch of sweetness. It won't kill ya - but it will make your lips tingle.

Sauce of the Moment

We just can't stop experimenting with sauces. These are ephemeral in nature & disappear without notice. Check the menu board or our website for the current Sauce of the Moment.

Having a party?

Let us do the cooking.

We offer unique BBQ packages designed especially for your event.

Drop by the Hut or
give us a call to discuss
or visit <http://chachahut.com/contact>

Prices & menu subject to change without notice

Follow us on Facebook for special deals and events
[facebook.com/chachahutbbq](https://www.facebook.com/chachahutbbq)

CHACHAHUT
BBQ



TAKE OUT or EAT IN

43311 State Route 28 | Arkville, NY
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Thursday - Sunday open at Noon

chachahut.com