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MIMPI
SAVAGE SUNDAY

**TEXAS
BARBECUE**

// DEC
26

TEXAS BARBECUE MENU

Wagyu Beef Brisket , 13-hours smoked over coffee wood	325
USDA Pork Ribs , low & slow, Chef Joseph's family spice rub	295
Heritage Farm's Pork Butt , pulled to perfection	195
Tasting Platter 395K PER PERSON	

Accompanied with

- Texan Style BBQ Sauce**, sweet and spicy with a black pepper finish
- Cowboy Baked Beans**, brown sugar, house smoked bacon
- Potato Salad**, hard-boiled egg, onion, chopped pickle, yellow mustard dressing
- Crunchy Coleslaw**, caraway seeds, apple cider vinegar
- Pickles**, house cured, garlic, dill, guajillo chilies