

Eldhuset BBQ Bar

PLEASE JOIN US FOR A

CELEBRATION OF SOUTHERN BBQ



Bar-B-Que Pit Plates

* ALL PLATES INCLUDE 2 HOMEMADE SIDES *

- Smokey Pork Ribs** (Sli, Snp) 209,-
Slow smoked dry rubbed Pork Ribs,
lightly glazed with our original BBQ sauce.
Topped with fresh chili and spring onion.
- **1/2 Rack** 209,-
- **Full Rack** 314,-

RECOMENDED BEER: Eldhuset Pale Ale (on tap)
Erdinger Picantus Weizenbuck (bottle)

- Pulled Pork** (Sli, Snp) 209,-
Slow smoked Pulled Pork shoulder
glazed with our original BBQ sauce.
Topped with fresh chili and spring onion.

RECOMENDED BEER: Hopbird (on tap)
7 Fjell Fløyen IPA (bottle)

- Brisket of Beef** (Sli, Snp) 273,-
Slow smoked hand-sliced Brisket of Beef
stacked and leaned with pickled onion and spring onion.

RECOMENDED BEER: Northie Brown Ale (on tap)
Haandbryggeriet Norwegian Wood (bottle)

- Pit Smoked Birdie Leg** (Sli, Snp) 203,-
Dry rubbed Apple infused Chicken leg
served with our original BBQ sauce.
Topped with fresh chili and spring onion.

RECOMENDED BEER: Weihenstephaner Hefeweiss (on tap)
Haandbryggeriet Ardenne Blond (bottle)

- House Sausage** (G) 199,-
Smoked and Spiced hot link Sausage,
served with onion marmelade.

RECOMENDED BEER: Hansa Chili Blond (on tap)
Founders Dirty Bastard (bottle)

The Combos

- Combo pick 2** 293,-
Combo pick 3 399,-

- **Smokey Ribs** - **Pulled Pork**
- **Brisket of Beef** - **House Sausage**
- **Pit Smoked Birdie Leg**

Homemade Sides

49,-

- **Potato Fries** (G, E)
- **Onion Rings** (E, G)
- **Mac and Cheese** (M, S, G)
- **Grilled Corn** (M)
- **Corn dip** (M)
- **Sweet Potato Mash** (with pecan nuts) (M, N, NP)
- **Mash Potato** (with gravy) (M)
- **Tomato Salad** (with red onion and vinaigrette) (Snp)
- **Burned End Beans** (with brisket)
- **Coleslaw** (M, E, Snp)
- **Farmers Salad** (Snp)
- **Sweet & Sour Cucumber**
- **Sweet Potato Fries** (M, E, G)

Sharing is Caring

- Nachos** (G, M, Sli, Snp) 203,-
Meat choice: Chicken - Pulled Pork
Served with salsa, sour cream, guacamole and cheddar.
Topped with fresh chili and spring onion.

- Dirty Fries** (M, Sli, Snp) 199,-
Potato fries topped with pulled pork, cheddar, salsa,
guacamole and sour cream.
Served with our original pickles.

Sliders Miniburgers

* ALL SLIDERS SERVED WITH FRIES *
* SWEET POTATOES 25kr :-*

- 3 sliders 189,- — 5 sliders 282,-**
7 sliders 389,- — 14 sliders 749,-

- **Cheyenne Burger** (M, E, H, Sli, Snp, Ssn)
- **Pulled Pork Burger** (M, E, H, Sli, Snp, Ssn)
- **Blue Cheese Burger** (M, E, H, Sli, Ssn)
- **Buffalo Burger** (M, E, H, Sli, Snp Ssn)

ALLERGY SYMBOLS

Hvete (gluten) = H, Egg = E, Fisk = F, Valnøtter = NV, Soya = S,
Peanøtter = P, Melk = M, Skalldyr = SK,
Sennep = Snp, Sesamfrø = Ssm, Pekannøtter = NP, Selleri = Sli,
Glutenholdig Korn = G

BBQ NUANCES

* Due to our long Low&Slow smoking process of fresh meat, we may unfortunately run out of certain types of smoked meat. We apologize in advance.
* For our gluten intolerant guests, the kitchen may have traces of gluten.

The House Burgers

* 230 G OF BURGER MEAT / ALL BURGERS SERVED WITH FRIES *
* SWEET POTATOES / GLUTENFREE BREAD 25kr :-*

- Cheyenne Burger** (M, E, G, Sli, Snp, Ssn) 209,-
American cheddar, house bacon and onion rings.
Served with our original BBQ sauce.

RECOMENDED BEER: Ægir IPA (on tap)
Maredsous Brown Ale (bottle)

- Buffalo Burger** (M, E, H, Sli, Snp, Ssn) 219,-
American cheddar, house bacon,
grilled paprika an caramelized onion.
Served with our original Buffalo Wiskey Dressing.

RECOMENDED BEER: Northie Brown Ale (on tap)
Founders Dirty Bastard (bottle)

- Smokey Veggie Burger** (M, E, H, Sli, Snp, Ssn) 197,-
American cheddar and onion rings.

RECOMENDED BEER: Hoppy Blond (on tap)
Vagabond Pale Ale (bottle)

- Pulled Pork Burger** (M, E, H, Sli, Snp, Ss) 209,-
Pulled pork shoulder, topped with coleslaw.

RECOMENDED BEER: Hoppy Blond (on tap)
Haandbryggeriet Fyr og Flamme (bottle)

Salads

- Smokey Chopped Salad** (NP, H) 189,-
(Vegetarian) 161,-
Grilled paprika, red onion, tomato, pecan nuts, alfalfa and toast.

Meat choice: Chicken - Pulled Pork - Brisket
Sauce choice: Blue Cheese (M, E) - **Honey mustard** (Snp, E, M)
- **Guacamole** (M)

Desserts

- Pecan Pie** (G, E, NP) 116,-
Served with peanut-caramel ice cream.
- Salty Caramel Brownie** (E,H,M) 119,-
Served with vanilla ice cream.
- House Icecream** (M,Pn) 89,-
Ask your waiter for seasonal icecream
- Key Lime Pie** (G, M, E) 119,-
Served with vanilla ice cream.

Red Wines

Glass: Big Joe 30cl Bottle:

Sangiovese Puglia, Italy 89,- 169,- 419,-

Intense ruby red color, fruity flavors with a touch of cherrie and strawberries, followed by a hint of spicy notes. Dry, balances and light tannins.

Pirosso Primitivo, Italy 459,-

Fresh young and juicy berry red Primitivo from sunny Puglia, south of Italy. Delicious with or without food. Dark violet color. Fragrance of mature forest berries with a welcoming aroma of cherries. Full-bodied wine, with a hint of fruit sweetness as ripe forest berries in nose and mouth, nice freshness, and pure fruity style with a great balance.

Smoking Loon Zinfandel, California 113,- 579,-

with Zinfandel opens with complex aromas of fig, black cherry and toasted sandalwood.

On the plate this wine is fruit driven with flavors of red raspberry, boysenberry, red cherry and dried strawberry.

Well balanced with soft tannins, pairs particularly well with frilled & smoked meat.

Smoking Loon Pinot Noir, California 579,-

Explosive tones by raspberry and lingonberry followed by rich tones of muscat and vanilla.

A wine with a freshness that reminds of strawberry and pomegranate, with a light sweetness and a touch of cedar.

White wines

Glass: Big Joe 30cl Bottle:

Petit Chablis, France 115,- 221,- 514,-

Clear light yellow color. Hints of fresh apples, minerals, flowers and little citrus on the nose.

Medium rich wine with your fruit with a good balance between fullness and freshness

Montaro Trebbiano d'Abruzzo, Toscana 429,-

Aromas of peaches and flowers. A rich and balanced wine with fine acid and fruit. Long aftertaste.

Privilege de Drouet 89,- 169,- 419,-

Fresh, light and delicious Sauvignon Blanc from the Loire. Drouth Drères is owned by Ackermann, who is known for making good wine from all the apples in the Loire.

The wine is clear straw yellow in color. Aromatic and typical Sauvignon Blanc with gooseberry and citrus.

Slim and dry at the end.

Rosé

Glass: Big Joe 30cl Bottle:

Prima Rosa Negro, Italy 90,- 173,- 439,-

Pomegranate on color. Fresh with bright red fruits and roses flavors.

Juicy, fresh and great fruit concentration. Great acid and long fresh ending.

Prosecco

Glass: Bottle:

Cartemisia Prosecco, Italy 92,- 429,-

Yellow straw colored wined. Fruity with a touch of apple, citrus and grapefruit.

A rich taste with fresh fruit, a good balanced acidlevel with a dry finish.

Champagne

Bottle:

Mailly Grand Cru, France 999,-

An eye of iridescent yellow gold, a complex and fruity nose, the aromas of lightly toasted bread covered with fresh butter, tickle the taste buds and set the conversation alight. It is the champagne not only for a special occasion but for any evening.

Let the celebration begin!

On tap

Eldhuset Pale Ale	(g-1)	5,6%	Norway	35cl	89,-
Heineken	(g-1)	4,7%	Holland	33cl	67,- / 50cl 88,-
Northie Brown Ale	(g-1)	5,5%	Norway	35cl	89,-
Hoppy Blond	(g-1)	4,5%	Norway	35cl	97,-
Ægir IPA	(g-1)	6,5%	Norway	35cl	98,-
Sagene Pilsner	(g-1)	4,7%	Norway	50cl	91,-
Hansa Chili Blond	(g-1/2)	4,7%	Norway	35cl	89,-
Hopbird	(g-1)	4,5%	Norway	35cl	89,-
Weihenstephaner Hefeweiss	(g-2)	5,4%	Germany	50cl	126,-

Non-Alcoholic

Coffee / Tea	31,-
Coca Cola	49,-
Fanta	49,-
Sprite	49,-
Olden Gul	49,-
Olden Blå	49,-
Apple Juice	49,-
Orju Orange Juice	49,-
Sagene Kjørepils	54,-
Hollows & Fentimans Ginger Ale	63,-

Weihenstephaner Hefeweisse (0,5% 50cl Germany) (g-2) 67,-

Husets viner/ rosè / prosecco og champagne kan inneholde sulfitter

Alleregener: Byggmalt = g-1, Hvetemalt = g-2, Glutenfri = *

Bottled

Nøgne Ø Porter	(g-1)	6%	Norway	33cl	128,-
Haandbryggeriet Ardenne Blond	(g-1)	7,5%	Norway	33cl	136,-
Haandbryggeriet Norwegian Wood	(g-1)	6,5%	Norway	33cl	128,-
Haandbryggeriet Fyr og Flamme IPA	(g-1)	6,5%	Norway	33cl	128,-
Erdinger Picantus Weizenbuck	(g-1/2)	7,3%	Germany	50cl	139,-
Duchesse de Bourgogne	(g-1)	6,2%	Belgium	33cl	134,-
Sagene Tropisk IPA	(g-1)	4,7%	Norway	33cl	89,-
Founders Dirty Bastard	(g-1)	8,5%	USA	33,5cl	129,-
Maredsous Brown Ale	(g-1)	8%	Belgium	33cl	134,-
Aass Bryggeri Pinta Lager	(g-1)	4,5%	Norway	33cl	89,-
Sagene Milkshake IPA	(M, g-1)	7,5%	Norway	33cl	127,-
Eiker Pineapple Habanero	(g-1)	7%	Norway	33cl	134,-
7 Fjell Fløyen IPA	(g-1)	6,9%	Norway	33cl	136,-
Blue Moon Belgian White	(g-2)	5,4%	Belgium	33cl	104,-
Vagabond Pale Ale, Gl. Free	(g-1*)	4,5%	Scotland	35cl	94,-
Damm Lemon Citrus	(g-1)	3,2%	Spain	33cl	76,-
Crabbies Ginger Beer	(g-1)	4%	Scotland	50cl	126,-
Hollows & Fentimans Ginger Beer	(*)	4%	England	50cl	126,-
Bulmers Cider Orginal		4,5%	Ireland	50cl	126,-
Bulmers Cider Zesty Blood Orange		4%	Ireland	50cl	126,-
Slack Alice Cider	(g-1)	4,6%	England	50cl	128,-
Alhambra	(g-1)	6,4%	Spain	33cl	109,-

Snacks

Peanuts (Pn)	34,-
Chili nuts (Pn, G)	34,-
Tortilla chips w/ salsa dip	67,-



There ain't no place like this place anywhere near this place,
so this must be the place.