

# Eldhuset BBQ Bar

PLEASE JOIN US FOR A



## Bar-B-Que Pit Plates

\* ALL PLATES INCLUDE 2 HOMEMADE SIDES \*

**Smokey Pork Ribs** (Sli, Snp)  
Slow smoked dry rubbed Pork Ribs,  
lightly glazed with our original BBQ sauce.  
Topped with fresh chili and spring onion.

- 1/2 Rack **229,-**
- Full Rack **339,-**

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

**Pulled Pork** (Sli, Snp) **239,-**  
Slow smoked Pulled Pork shoulder  
glazed with our original BBQ sauce.  
Topped with fresh chili and spring onion.

RECOMENDED BEER: Nøgne Ø 4885 Blanc (on tap)  
7 Fjell Fløyen IPA (bottle)

**Brisket of Beef** (Sli, Snp) **289,-**  
Slow smoked hand-sliced Brisket of Beef  
stacked and leaned with pickled onion and spring onion.  
RECOMENDED BEER: Nøgne Ø Belgian Blonde Ale (on tap)  
Haandbryggeriet Norwegian Wood (bottle)

**Pit Smoked Birdie** (450g) (Sli, Snp) **239,-**  
Dry rubbed Apple infused chicken  
served with our original BBQ sauce.  
Topped with house choice of spices.

RECOMENDED BEER: Tropisk IPA (on tap)  
Haandbryggeriet Fyr og Flamme (bottle)

**House Sausage** (G) **239,-**  
Smoked and Spiced Hot Link Sausage,  
served with honey mustard.

RECOMENDED BEER: Hansa Chili Blond (on tap)  
Maredsous Brown Ale (bottle)

## The Combos

- Combo pick 2 **299,-**
- Combo pick 3 **399,-**

- Smokey Ribs - Pulled Pork
- Brisket of Beef - Pit Smoked Birdie
- Tiger Shrimp - House Sausage

### 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 Custom Que

\* ALL PLATES INCLUDE 2 HOMEMADE SIDES \*

**Wild Tiger Prawn** (M, Sli, S, SK) **359,-**  
Grilled Tiger Prawns marinated with garlic, coriander, lime and chili.

RECOMENDED BEER: Weihenstephaner Hefeweissbier (on tap)  
Delirium Tremens (bottle)

## Homemade Sides **54,-**

- Potato Fries (G, E)
- Onion Rings (M, E, G)
- Mac and Cheese (M, S, G)
- Sweet & Sour Cucumber
- Sweet Potato Fries (M, E, G)
- Sweet Potato Mash (with pecan nuts) (M, N, NP)
- Mash Potato (with gravy) (M, H)
- Tomato Salad (with red onion and vinaigrette)(Snp)
- Sauted Garlic Mushrooms
- Coleslaw (M, E, Snp)
- Farmers Salad (Snp)
- Grilled Corn (M)

## Sharing is Caring

**Pulled Pork Nachos** (G, M, Sli, Snp) **229,-**  
Served with salsa, sour cream, guacamole and cheddar.  
Topped with fresh chili and spring onion.

**Dirty Fries** (G, M, Sli, Snp) **229,-**  
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 199,- — 5 sliders 299,-
- 7 sliders 399,- — 14 sliders 799,-

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

### ALLERGY SYMBOLS

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

## 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, Ssm) **226,-**

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, G, H, Sli, Snp, Ssm) **236,-**

American cheddar, house bacon, grilled paprika and  
caramelized onion. Served with our original Buffalo Wiskey Dressing.

RECOMENDED BEER: Nøgne Ø Hazy IPA (on tap)  
Vagabond Pale Ale (bottle)

**Smokey Veggie Burger** (M, E, G, H, Sli, Snp, Ssm) **199,-**

American cheddar and onion rings.

RECOMENDED BEER: Weihenstephaner Hefeweissbier (on tap)  
Nøgne Ø Pale Ale (bottle)

**Pulled Pork Burger** (M, G, E, H, Sli, Snp, Ssm) **229,-**

Pulled pork shoulder, topped with coleslaw.

RECOMENDED BEER: Sagene Pilsner (on tap)  
Haandbryggeriet Fyr og Flamme (bottle)

## Salads

**Smokey Chopped Salad** (NP, H, G) **189,-**

**(Vegetarian)** (NP, H, G) **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) **129,-**  
Served with peanut-caramel ice cream.

**Salty Caramel Brownie** (E,H,M) **119,-**  
Served with mango sorbet.

**House Icecream** (M,Pn) **97,-**  
Ask your waiter for seasonal icecream

**Key Lime Pie** (G, M, E) **129,-**  
Served with vanilla ice cream.



## Red Wines

Glass: Big Joe 30cl Bottle:

**Sangiovese Puglia, Italy** 89,- 172,- 429,-  
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** 449,-

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** 116,- 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 grilled & 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.

**Garzon Tannat Reserva 2018, Uruguay** 795,-

A ripe blackberry aroma mixes with a touch of saline on the nose. The palate of this Tannat from a benchmark vintage is ripe and full in feel. Blackberry jam and spice flavors are ripe and satisfying, while this is warm and complete on the finish.

## White wines

Glass: Big Joe 30cl Bottle:

**Chablis Jean Deligny, France** 120,- 583,-

Fresh, fruity and pure Chardonnay from Chablis. Aromatic scent of green fresh apples and citrus. Dry wine with a distinct acidity, nicely balanced wine with a long and fresh finish

**Montaro Trebbiano d'Abruzzo, Toscana** 439,-

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

**Privilege de Drouet** 89,- 172,- 429,-

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** 92,- 176,- 449,-

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** 93,- 439,-

Yellow straw colored wine. 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** 1019,-

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	90,-
Heineken	(g-1) 4,7%	Holland	33cl	69,- / 50cl 94,-
Nøgne Ø Hazy IPA	(g-1/2) 4,5%	Norway	35cl	99,-
Nøgne Ø Belgian Blonde Ale	(g-1/2) 4,5%	Norway	35cl	99,-
Nøgne Ø 4885 Blanc	(g-1/2) 4,5%	Norway	35cl	96,-
Mango IPA	(g-1) 4,7%	Norway	35cl	95,-
Ægir IPA	(g-1) 6,5%	Norway	35cl	99,-
Sagene Pilsner	(g-1) 4,7%	Norway	50cl	96,-
Hansa Chili Blond	(g-1/2) 4,7%	Norway	35cl	93,-
Sagene Tropisk IPA	(g-1) 4,7%	Norway	35cl	93,-
Løkka IPA	(g-1) 7%	Norway	35cl	99,-
Weihenstephaner Hefeweiss	(g-2) 5,4%	Germany	50cl	129,-

## Non-Alcoholic

Coca Cola	49,-
Fanta	49,-
Sprite	49,-
Olden Gul	49,-
Olden Blå	49,-
Apple Juice	49,-
Orju Orange Juice	49,-
Sagene Kjørepils	56,-
Nøgne Ø Himla Humle IPA (g-1/2)	63,-
Hollows & Fentimans Ginger Ale	63,-

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

\*Husets viner/ rosé / prosecco og champagne kan inneholde sulfitter\*

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

## Bottled

Nøgne Ø Porter	(g-1) 7%	Norway	33cl	136,-
Nøgne Ø Brown Ale	(g-1) 4,5%	Norway	33cl	109,-
Haandbryggeriet Norwegian Wood	(g-1) 6,5%	Norway	33cl	134,-
Erdinger Picantus Weizenbuck	(g-1/2) 7,3%	Germany	50cl	142,-
7 Fjell Fløyen IPA	(g-1) 6,9%	Norway	33cl	137,-
Alhambra	(g-1) 6,4%	Spain	33cl	127,-
Maredsous Brown Ale	(g-1) 8%	Belgium	33cl	142,-
Delirium Tremens Ale	(g-1) 8,5%	Belgium	33cl	142,-
Sol Lager	(g-1) 4,5%	Mexico	33cl	92,-
Sagene Milkshake IPA	(M, g-1) 7,5%	Norway	33cl	131,-
Bacardi Lemon Elderflower	4%	Belgium	33cl	97,-
Crabbies Ginger Beer	(g-1) 4%	Scotland	50cl	133,-
Sagene Bryggeri Ginger Beer	4,2%	Norway	33cl	99,-
Hollows & Fentimans Ginger Beer	(g-1*) 4%	England	33cl	99,-
Bulmers Orginal / Zesty Blood Orange	4,5%	Ireland	50cl	133,-
Vagabond Pale Ale, Gl. free	(g-1*) 4,5%	Scotland	33cl	102,-
Gr. Brygghus Bringebæærliner weisse	(g-1/2) 3,7%	Norway	33cl	97,-

## Canned

Arrogant Bastard Ale	(g-1) 7,2%	USA	50cl	149,-
7 Fjell Republikken Pale Ale	(g-1) 4,7%	Norway	33cl	109,-
Nøgne Ø Asian Pale Ale	(g-1/2) 4,5%	Norway	50cl	129,-
Hansa Ultra Lite	(g-1/2) 4%	Norway	50cl	120,-

## Snacks

Peanuts (Pn)	39,-
Chili nuts (Pn, G)	39,-
Tortilla chips w/ salsa dip (G)	79,-



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