

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** 239,-
- **Full Rack** 369,-

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

Pulled Pork (Sli, Snp) 259,-
Slow smoked Pulled Pork shoulder
glazed with our original BBQ sauce.
Topped with fresh chili and spring onion.

RECOMENDED BEER: Nøgne Ø 500 Dpuble IPA (on tap)
7 Fjell Fløyen IPA (bottle)

Brisket of Beef (Sli, Snp) 299,-
Slow smoked hand-sliced Brisket of Beef
stacked and leaned with pickled onion and spring onion.

RECOMENDED BEER: Nøgne Ø Imperial Brown Ale (on tap)
Haandbryggeriet Norwegian Wood (bottle)

Pit Smoked Birdie Leg (Sli, Snp) 249,-
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) 249,-
Smoked and Spiced hot link Sausage,
served with onion marmelade.

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

The Combos

Combo pick 2 329,-
Combo pick 3 429,-

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

Homemade Sides

57,-

- **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) 239,-

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) 249,-

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 429,- — 14 sliders 849,-

- **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, Skaldyr = 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) 246,-
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) 256,-
American cheddar, house bacon,
grilled paprika an caramelized onion.
Served with our original Buffalo Wiskey Dressing.

RECOMENDED BEER: Nøgne Ø Imperial Brown Ale (on tap)
Founders Dirty Bastard (bottle)

Smokey Veggie Burger (M, E, H, Sli, Snp, Ssn) 229,-
American cheddar and onion rings.

RECOMENDED BEER: Hansa Mango IPA (on tap)
Vagabond Pale Ale (bottle)

Pulled Pork Burger (M, E, H, Sli, Snp, Ss) 239,-
Pulled pork shoulder, topped with coleslaw.

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

Salads

Smokey Chopped Salad (NP, H) 199,-
(Vegetarian) 171,-
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) 139,-
Served with peanut-caramel ice cream.

Salty Caramel Brownie (E,H,M) 129,-
Served with vanilla ice cream.

House Icecream (M,Pn) 119,-
Ask your waiter for seasonal icecream

Key Lime Pie (G, M, E) 139,-
Served with vanilla ice cream.

Red Wines

Glass: Big Joe 30cl Bottle:

Sangiovese Puglia, Italy 98,- 176,- 449,-

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.

Ronchedone, Italy 589,-

Very rich on the nose with hints of red fruit, crushed blueberries, Marasca cherries in alcohol, balsamic and jam aromas.

On the Palate, it is powerful and incisive, clean, savoury with the fine acidity that is the mark of the land of Benaco.

Smoking Loon Zinfandel, California 122,- 629,-

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 629,-

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:

Chablis Jean Deligny, France 122,- 236,- 629,-

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

I Frati, Italy 124,- 589,-

Time enables it to evolve, allowing the mineral notes to be expressed with greater determination, thereby aquiring its complexity with traces of iodates, spices and candied fruit.

In the mouth, it is capable of enveloping the whole palate thanks to a significant savoury essence, accompanied by strong, exuberant acidity.

Privilege de Drouet 98,- 176,- 449,-

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 98,- 182,- 459,-

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 98,- 499,-

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:

Palmer Brut Réserve, France 1199,-

Slim and fresh style, with a touch of Citrus, pear, and apricot aromas with discrete notes of hazelnut and buttery brioche. Succulent and substantial with an unfettered freshness.

The model of balance.

Let the celebration begin!

On tap

Eldhuset Pale Ale	(g-1)	5,6%	Norway	40cl	108,-
Hansa	(g-1)	4,7%	Norway	33cl	71,- / 50cl 98,-
Nøgne Ø Imperial Brown Ale	(g-1/2)	7,5%	Norway	35cl	127,-
Nøgne Ø Two Captains	(g-1/2)	8,5%	Norway	35cl	132,-
Ægir IPA	(g-1)	6,5%	Norway	35cl	107,-
Sagene Pilsner	(g-1)	4,7%	Norway	33cl	76,- / 50cl 102,-
Hansa Chili Blond	(g-1/2)	4,7%	Norway	35cl	98,-
Hansa Mango IPA	(g-1)	4,7%	Norway	35cl	99,-
Weihenstephaner Hefeweiss	(g-2)	5,4%	Germany	50cl	134,-
Nøgne Ø 4885 Blanc	(g-1/2)	4,5%	Norway	35cl	99,- / 50cl 129,-

Non-Alcoholic

Coffee / Tea	34,-
Coca Cola	51,-
Cola Zero	51,-
Purezza Sparkling Water 70cl	69,-
Fanta	51,-
Sprite	51,-
Apple Juice	51,-
Orju Orange Juice	51,-
Sagene Kjøreplis	59,-
Hollows & Fentimans Ginger Ale	69,-
Weihenstephaner Hefeweisse (0,5% 50cl Germany) (g-2)	72,-

Husets viner/ rosé / 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	131,-
Haandbryggeriet Fyr og Flamme IPA	(g-1)	6,5%	Norway	33cl	131,-
Erdinger Picantus Weizenbuck	(g-1/2)	7,3%	Germany	50cl	139,-
Duchesse de Bourgogne	(g-1)	6,2%	Belgium	33cl	136,-
Sagene Tropisk IPA	(g-1)	4,7%	Norway	33cl	94,-
Founders Dirty Bastard	(g-1)	8,5%	USA	33,5cl	129,-
Maredsous Brown Ale	(g-1)	8%	Belgium	33cl	136,-
Sagene Milkshake IPA	(M, g-1)	7,5%	Norway	33cl	129,-
Sagene Lys	(g-1)	4,5%	Norway	33cl	92,-
7 Fjell Fløyen IPA	(g-1)	6,9%	Norway	33cl	136,-
Blue Moon Belgian White	(g-2)	5,4%	Belgium	33cl	112,-
Vagabond Pale Ale, Gl. Free	(g-1*)	4,5%	Scotland	35cl	104,-
Damm Lemon Citrus	(g-1)	3,2%	Spain	33cl	79,-
Sagene Ginger Beer	(*)	4,2%	Norway	33cl	109,-
Hollows & Fentimans Ginger Beer	(*)	4%	England	50cl	129,-
Bulmers Cider Orginal		4,5%	Ireland	50cl	129,-
Bulmers Cider Zesty Blood Orange		4%	Ireland	50cl	129,-
Bulmers Cider Rosé		4,5%	Ireland	50cl	129,-
Alhambra	(g-1)	6,4%	Spain	33cl	119,-

Snacks

Peanuts (Pn)	36,-
Chili nuts (Pn, G)	36,-
Tortilla chips w/ salsa dip	79,-



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