

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 4885 Blanc (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 Belgian Blonde Ale (on tap)
Haandbryggeriet Norwegian Wood (bottle)

Pit Smoked Birdie (450g) (Sli, Snp) **249,-**

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) **249,-**

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 **329,-**
- Combo pick 3 **429,-**

- 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) **379,-**

Grilled Tiger Prawns marinated with garlic, coriander, lime and chili.

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

Homemade Sides **57,-**

- 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)
- Sauteed Garlic Mushrooms
- Coleslaw (M, E, Snp)
- Farmers Salad (Snp)
- Grilled Corn (M)

Sharing is Caring

Pulled Pork Nachos (G, M, Sli, Snp) **239,-**

Served with salsa, sour cream, guacamole and cheddar. Topped with fresh chili and spring onion.

Dirty Fries (G, M, Sli, Snp) **239,-**

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 **219,-** — 5 sliders **319,-**
- 7 sliders **429,-** — 14 sliders **849,-**

- 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) **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, G, H, Sli, Snp, Ssm) **256,-**

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

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

Smokey Veggie Burger (M, E, G, H, Sli, Snp, Ssm) **209,-**

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) **239,-**

Pulled pork shoulder, topped with coleslaw.

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

Salads

Smokey Chopped Salad (NP, H, G) **199,-**

(Vegetarian) (NP, H, G) **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 mango sorbet.

House Icecream (M,Pn) **107,-**
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 92,- 178,- 447,-
 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.

Smoking Loon Zinfandel, California 120,- 589,-
 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 589,-
 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 124,- 599,-
 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

Privilege de Drouet 92,- 178,- 447,-
 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,- 184,- 479,-
 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 97,- 479,-
 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 1029,-
 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	93,-
Heineken	(g-1)	4,7%	Holland	33cl	71,- / 50cl 97,-
Nøgne Ø Belgian Blonde Ale	(g-1/2)	4,5%	Norway	35cl	99,-
Nøgne Ø 4885 Blanc	(g-1/2)	4,5%	Norway	50cl	134,-
Mango IPA	(g-1)	4,7%	Norway	35cl	98,-
Ægir IPA	(g-1)	6,5%	Norway	35cl	107,-
Sagene Pilsner	(g-1)	4,7%	Norway	50cl	99,-
Hansa Chili Blond	(g-1/2)	4,7%	Norway	35cl	97,-
Sagene Tropisk IPA	(g-1)	4,7%	Norway	35cl	97,-
Løkka IPA	(g-1)	7%	Norway	35cl	99,-
Weihenstephaner Hefeweiss	(g-2)	5,4%	Germany	50cl	134,-

Non-Alcoholic

Coca Cola	49,-
Fanta	49,-
Sprite	49,-
Olden Gul	49,-
Olden Blå	49,-
Apple Juice	49,-
Orju Orange Juice	49,-
Sagene Kjørepils	59,-
Nøgne Ø Himla Humle IPA (g-1/2)	69,-
Hollows & Fentimans Ginger Ale	63,-
Weihenstephaner Hefeweisse (0,5% 50cl Germany) (g-2)	79,-

Husets viner/ rosè / 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	119,-
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	139,-
Alhambra	(g-1)	6,4%	Spain	33cl	129,-
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	95,-
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,-
Sagene Tropisk IPA	(g-1)	4,7%	Norway	33cl	96,-
Bulmers Orginal / Zesty Blood Orange		4,5%	Ireland	50cl	133,-
Vagabond Pale Ale, Gl. free	(g-1*)	4,5%	Scotland	33cl	104,-
Gr. Brygghus Bringe bæ ærliner weisse	(g-1/2)	3,7%	Norway	33cl	99,-

Canned

Nøgne Ø Hazy IPA	(g-1/1)	4,5%	Norway	50cl	129,-
Nøgne Ø Asian Pale Ale	(g-1/2)	4,5%	Norway	50cl	129,-
Hansa 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.