

Eldhuset BBQ Bar

PLEASE JOIN US FOR A



BBQ 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** 259,-
- **Full Rack** 389,-

RECOMENDED BEER: Eldhuset Pale Ale (on tap)
Erdinger Pikantus Weizenbuck (can)

Pulled Pork (Sli, Snp) 269,-
Slow smoked Pulled Pork shoulder
glazed with our original BBQ sauce.
Topped with fresh chili and spring onion.

RECOMENDED BEER: Nøgne Ø Two Captains (on tap)
7 Fjell Fløyen IPA (bottle)

Brisket of Beef (Sli, Snp) 319,-
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)
Maredsous Brown Ale (bottle)

Pit Smoked Birdie Leg (Sli, Snp) 259,-
Dry rubbed Apple infused Chicken leg
served with our original BBQ sauce.
Topped with fresh chili and spring onion.

RECOMENDED BEER: Weißenstephaner Hefeweiss (on tap)
Haandbryggeriet Storweiss (canned)

House Sausage (G) 259,-
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** 349,-
- Combo pick 3** 449,-

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

Homemade Sides

59,-

- **Potato Fries** (G, E)
- **Onion Rings** (E, G)
- **Mac and Cheese** (M, S, G)
- **Grilled Corn** (M)
- **Corn dip** (M)
- **Jalapeno Poppers** 3stk(M, H)
- **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)
- **Sauteed Garlic Mushrooms**
- **Coleslaw** (M, E, Snp)
- **Farmers Salad** (Snp)
- **Sweet & Sour Cucumber**
- **Sweet Potato Fries** (M, E, G)
- **Green Beans**

Sharing is Caring

Nachos 259,-

(G, M, Sli, Snp)

Meat choice:

Chicken - Pulled Pork

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

Dirty Fries 259,-

(M, H, Sli, Snp)

Potato fries topped with
pulled pork, cheddar, salsa,
guacamole and sour cream.
Served with our original pickles.

Sharing Plate

Ask your waiter

2 Persons

850,-

4 Persons

1700,-

Sliders Miniburgers

* ALL SLIDERS SERVED WITH FRIES *

* SWEET POTATOES 35kr :-*

3 sliders 239,- — 5 sliders 339,-

7 sliders 449,- — 14 sliders 869,-

- **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 35kr :-*

Cheyenne Burger (M, E, G, Sli, Snp, Ssn) 256,-
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) 266,-
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) 239,-
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) 249,-
Pulled pork shoulder, topped with coleslaw.

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

Salads

Smokey Chopped Salad (NP, H) 229,-
(Vegetarian) 199,-
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) 149,-
Served with peanut-caramel ice cream.

Salty Caramel Brownie (E,H,M) 149,-
Served with vanilla ice cream.

House Icecream (M,Pn) 129,-
Ask your waiter for seasonal icecream

Key Lime Pie (G, M, E) 149,-
Served with vanilla ice cream

Red Wines

Glass: Big Joe 30cl Bottle:

Sangiovese Puglia, Italy 98,- 176,- 499,-

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 679,-

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,- 729,-

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 729,-

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,- 699,-

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,- 679,-

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,- 499,-

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,- 499,-

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 109,- 569,-

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:

Champagne De Saint-Galle, France 1299,-

A true delight, this emblematic varietal Champagne is wonderfully aromatic. With a lovely pale hue and a nose of white flowers and linden, it is delicate, mineral and superbly fresh on the palate

On tap

Eldhuset Pale Ale	(g-1)	5,6%	Norway	40cl	112,-
Hansa	(g-1)	4,7%	Norway	50cl	104,-
Nøgne Ø Imperial Brown Ale	(g-1/2)	7,5%	Norway	35cl	132,-
Nøgne Ø Two Captains	(g-1/2)	8,5%	Norway	35cl	136,-
Ægir IPA	(g-1)	6,5%	Norway	35cl	112,-
Sagene Pilsner	(g-1)	4,7%	Norway	33cl	83,- / 50cl 109,-
Sagene Fersken NEIPA	(g-1)	7,5%	Norway	35cl	129,-
Hansa Chili Blond	(g-1/2)	4,7%	Norway	35cl	112,-
Hansa Mango IPA	(g-1)	4,7%	Norway	35cl	112,-
Weihenstephaner Hefeweiss	(g-2)	5,4%	Germany	50cl	139,-
Nøgne Ø 4885 Blanc	(g-1/2)	4,5%	Norway	35cl	112,- / 50cl 139,-

Non-Alcoholic

Coffee / Tea	44,-
Coca Cola	59,-
Cola Zero	59,-
Purezza Sparkling Water 70cl	69,-
Fanta	59,-
Sprite	59,-
Apple Juice	59,-
Orju Orange Juice	59,-
Sagene Kjørepils	79,-
Hollows & Fentimans Ginger Ale	79,-

Weihenstephaner Hefeweisse (0,5% 50cl Germany) (g-2) 89,-

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	132,-
Erdinger Pikantus Weizenbuck	(g-1/2)	7,3%	Germany	50cl	149,-
Duchesse de Bourgogne	(g-1)	6,2%	Belgium	33cl	146,-
Sagene Tropisk IPA	(g-1)	4,7%	Norway	33cl	112,-
Founders Dirty Bastard	(g-1)	8,5%	USA	33,5cl	134,-
Maredsous Brown Ale	(g-1)	8%	Belgium	33cl	146,-
Sagene Milkshake IPA	(M, g-1)	7,5%	Norway	33cl	134,-
Sagene Lys	(g-1)	4,5%	Norway	33cl	112,-
7 Fjell Fløyen IPA	(g-1)	6,9%	Norway	33cl	142,-
Damm Lemon Citrus	(g-1)	3,2%	Spain	33cl	89,-
Sagene Ginger Beer	(*)	4,2%	Norway	33cl	112,-
Hollows & Fentimans Ginger Beer	(*)	4%	England	50cl	134,-
Bulmers Cider Orginal		4,5%	Ireland	50cl	134,-
Bulmers Cider Zesty Blood Orange		4%	Ireland	50cl	134,-
Bulmers Crushed Red Berries		4%	Ireland	50cl	134,-
Alhambra	(g-1)	6,4%	Spain	33cl	129,-

Canned

Sagene Lite	(*)	4,2%	Norway	50cl	122,-
Haandbryggeriet Storweiss	(g-2)	5,5%	Norway	44cl	139,-
Haandbryggeriet Fyr og Flamme IPA	(g-1)	6,5%	Norway	33cl	136,-

Snacks

Peanuts (Pn)	36,-	Jalapeno Poppers (M, H)
Chili nuts (Pn, G)	36,-	3 stk. 59,-
Tortilla chips w/ salsa dip	89,-	6 stk. 115,-
		9 stk. 165,-
		12 stk. 212,-



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