

# Barbecue Pit

All plates include 2 homemade sides!

## Smokey Pork Ribs

Slow smoked dry rubbed pork ribs lightly glazed with our original BBQ sauce, topped with fresh chili and spring onion (C,M,S)

Half rack • 268,- / Full rack • 388,-

BEER TIP: Eldhuset Pale Ale (tap), Erdinger Pikantus Weizenbock (bottle)

## Pulled Pork • 278,-

Slow smoked pulled pork shoulder glazed with our original BBQ sauce, topped with fresh chili and spring onion (C,M,S)

BEER TIP: Nøgne Ø 4885 Blanc (tap), 7 Fjell Floien IPA (bottle)

## Brisket of Beef • 338,-

Slow smoked hand sliced brisket of beef, stacked and layered with pickled onion and spring onion (C,M,S)

BEER TIP: Eldhuset Pale Ale (tap), Maredsous Brown (bottle)

## Smokey Birdie Leg • 278,-

Dry rubbed apple infused chicken leg served with our original BBQ sauce, topped with fresh chili and spring onion (C,M,S)

BEER TIP: Weihenstephaner Hefeweissbier (tap), Sagene Tropisk IPA (can)

## House Sausage • 278,-

Smoked, hot-seasoned sausage served with Dijon mustard (C,M,S)

BEER TIP: Hansa Chili Blonde (tap), Duvel Tripel Hop Citra (bottle)

## Combo for One

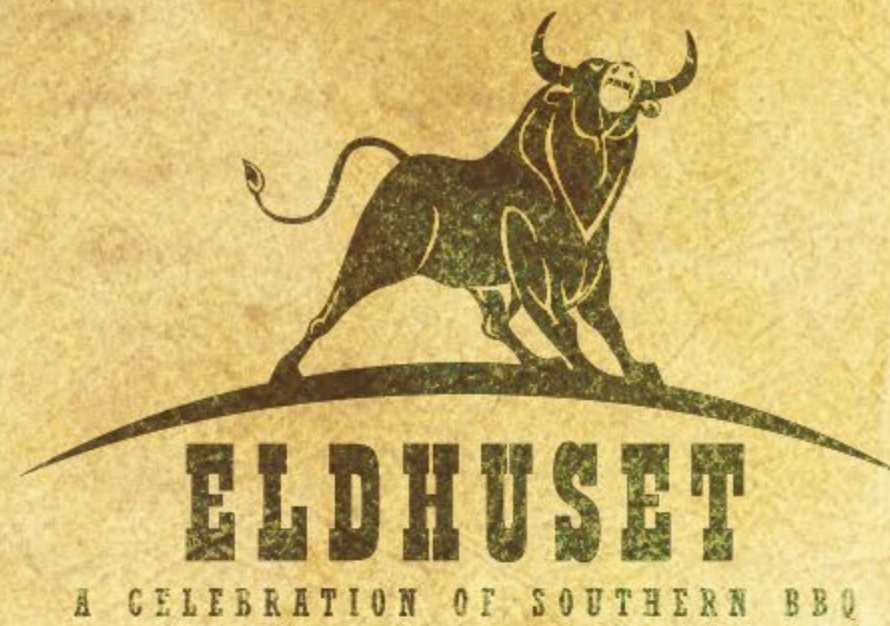
Combine your favorites from the Barbecue Pit menu

Pick two • 378,- / Pick three • 468,-

## Homemade Sides • 63,-

2 included with all Barbecue Pit plates

(W,C,M) <b>Potato Fries</b>	<b>Potato Mash</b> (L)
(W,C) <b>Sweet Potato Fries</b>	<b>Sweet Potato Mash</b> (P,C,M)
(L,M) <b>Grilled Corncobs</b>	<b>Jalapeño Poppers</b> (W,L)
(L,C) <b>Corn Dip</b>	<b>Coleslaw</b> (E,C,M)
(W,B,L) <b>Onion Rings</b>	<b>Mac and Cheese</b> (W,L)
(L,C,M) <b>Garlic Mushrooms</b>	<b>BBQ Rice</b> (C,M)
(M) <b>Farmer's Salad</b>	<b>Tomato Salad</b> (M)
(L,C,M) <b>Burnt End Beans</b>	<b>Green Beans</b> (C,M)



## Social Eating

The more the merrier!

## Mixed BBQ Platter

A grand tour of our famous Barbecue Pit menu

Share generous helpings of Smokey Pork Ribs, Pulled Pork, Brisket of Beef, Smokey Birdie Leg and House Sausage

2 people • 998,-

Includes 3 homemade sides

3 people • 1498,-

Includes 4 homemade sides

## Sliders

Pick and choose from our selection of mini burgers: Beef, Pulled Pork and Chicken Burger (see House Burgers menu)

3 sliders • 248,-

5 sliders • 368,-

7 sliders • 488,-

Served with potato fries. Sweet potato fries +37,-

## Loaded Nachos • 278,-

Oven baked nachos loaded with chicken or pulled pork, topped with fresh chili and spring onion. Served with salsa, sour cream, guacamole and cheddar dip (L,C,M,S)

## Dirty Fries • 278,-

Potato fries topped with pulled pork, cheddar, salsa, sour cream and guacamole. Served with our original pickles (W,L,C,M,S)

## House Burgers

All burgers served with potato fries!

## Beef Burger • 288,-

American cheddar and house bacon. Choose from BBQ, buffalo whiskey or blue cheese sauce (available without bacon) (W,E,L,C,M,S)

BEER TIP: Eldhuset Pale Ale (tap), Chimay Trappist Blue (bottle)

## Pulled Pork Burger • 278,-

Pulled pork shoulder topped with coleslaw (W,E,L,C,M,S)

BEER TIP: Ægir IPA (tap), Brasserie d'Achouffe La Chouffe (bottle)

## Chicken Burger • 278,-

American cheddar, red onion and lettuce. Served with aioli (W,E,L,C,S)

BEER TIP: Duvel 666 (tap), Maredsous Brown (bottle)

## Smokey Veggie Burger • 268,-

American cheddar and fried arugula. Served with BBQ sauce (W,E,L,C,S)

BEER TIP: Hansa Mango IPA (tap), Sagene Lite (can)

Sweet potato fries / gluten free burger bread +37,-

## Salads

## Vegetarian Salad • 228,-

Grilled paprika, red onion, tomato, alfalfa, pecan nuts and toast (W,P)

## Smokey Meat Salad • 258,-

Vegetarian salad with chicken, pulled pork or brisket of beef (W,P,C,M,S)

Dip: **honey mustard** (E,C,M), **guacamole** (C) or **blue cheese** (E,L)

## Desserts

## Pecan Pie • 148,-

Served with peanut-caramel ice cream (W,E,L,P)

## Key Lime Pie • 148,-

Served with vanilla ice cream (W,E,L)

## Salty Caramel Brownie • 148,-

Served with pistachio ice cream (W,E,L)

## House Ice Cream • 128,-

Ask your waiter about our seasonal ice creams (E,L)

# Beer

## Beer on Tap

Eldhuset Pale Ale • 124,- 40cl, 5.6% (B)

Hansa • 59,- / 98,- 25cl / 40cl, 4.7% (B)

Sagene Pilsner • 66,- / 106,- 25cl / 40cl, 4.7% (B)

Hansa Chili Blonde • 116,- 35cl, 4.7% (W,B)

Hansa Mango IPA • 116,- 35cl, 4.7% (B)

Ægir IPA • 116,- 35cl, 6.5% (B)

Duvel 666 • 126,- 35cl, 6.66% (B)

Nøgne Ø Two Captains • 139,- 35cl, 8.5% (B)

Nøgne Ø 4885 Blanc • 146,- 50cl, 4.5% (W,B)

Weihenstephaner Hefeweissbier • 146,- 50cl, 5.4% (W,B)

## Bottled Brews

Alhambra Reserva 1925 • 129,- 33cl, 6.4% (B)

Sagene Lys • 114,- 33cl, 4.5% (B)

7 Fjell Fløien IPA • 147,- 33cl, 6.9% (B)

Erdinger Pikantus Weizenbock • 154,- 50cl, 7.3% (W,B)

Damm Lemon • 89,- 33cl, 3.2% (B)

Hollows & Fentimans Ginger Beer • 148,- 50cl, 4.0% (F)

Maredsous Brown • 147,- 33cl, 8.0% (B)

Duvel Tripel Hop Citra • 154,- 33cl, 9.5% (B)

Brasserie d'Achouffe La Chouffe • 151,- 33cl, 8.0% (B)

Chimay Trappist Blue • 151,- 33cl, 9.0% (W,B)

Nøgne Ø Porter • 139,- 33cl, 7.0% (B)

## Canned Crafts

Sagene Lite • 134,- 50cl, 4.2% (B,F)

Sagene Tropisk IPA • 119,- 33cl, 4.7% (W,B,O)

Sagene Ginger Beer • 122,- 33cl, 4.2% (F)

Fjordfolk Jupiter • 178,- 33cl, 10.2% (B,O,R)

# Wine & Bubbles

## Red Wine

**Barbera D'Alba • 569,- / 116,- / 218,-**

by Giacosa Fratelli. A vibrant Italian red, highlighting succulent black cherries and a hint of earthiness, ending in a crisp, enduring finish. Bottle / glass / big joe (30cl), 12.5%

**Ronchedone • 679,-**

by Cà dei Frati. A plush, full-bodied Italian blend, showcasing luscious red fruits, a dash of spice, and a silky denouement. Bottle, 14.5%

**Old Vine Zinfandel • 709,- / 129,-**

by Smoking Loon. A bold Californian red, with harmonized notes of ripe blackberry, toasted spice, and hints of dark chocolate, closing robustly. Bottle / glass, 14.5%

**Pinot Noir • 709,-**

by Smoking Loon. A refined Californian red, featuring delicate strawberry and cherry notes intertwined with a touch of earthiness and a silky, smooth finish. Bottle, 13.5%

**Amarone della Valpolicella • 1119,-**

by Cantina Valpantena. A sumptuous Italian red, offering complex layers of dried fruits, spice, and a whisper of cocoa, leading to an intense, opulent conclusion. Bottle, 15.5%

## White Wine

**Soave Classico • 569,- / 116,- / 218,-**

by Casa dei Reti. A nimble Italian white, with bright citrus zest, nuanced almond undertones, and a vibrantly clean finish. Bottle / glass / big joe (30cl), 12.5%

**Chablis • 724,- / 129,-**

by Louis Robin. A quintessential French Chardonnay, offering crisp green apple, limestone hints, and an elegantly lean close. Bottle / glass, 12.0%

**I Frati Lugana • 679,-**

by Cà dei Frati. A lively Italian white, exhibiting ripe stone fruits, nuanced florals, and a tantalizingly zesty finale. Bottle, 13.0%

## Rosé

**Pinot Noir Rosé • 569,- / 116,- / 218,-**

by Villa Wolf. An effervescent German rosé, brimming with fresh red berries, a mineral hint, and a revitalizing finish. Bottle / glass / big joe (30cl), 11.5%

## Prosecco

**Cartemisia • 612,- / 119,-**

by Passione Natura. A sparkling Italian bubbly, revealing lively apple and pear notes, a creamy mouthfeel, and a crisply effervescent end. Bottle / glass, 11.0%

## Champagne

**Le Tradition Premier Cru • 1299,-**

by De Saint-Gall. A luxurious French sparkler, combining delicate brioche, apple, and citrus hints, culminating in a poised, vivacious finale. Bottle, 12.5%

# Miscellaneous

## Cider

**Bulmers Original • 148,- 50cl, 4.5%**

**Bulmers Crushed Red Berries • 148,- 50cl, 4.0%**

**Fjordfolk Unsinkable Sam • 164,- 44cl, 6.0%**

## Cocktails

**Kyiv Mule • 159,-**

**Whisky Sour • 169,-**

**Aperol Spritz • 169,-**

**Irish Coffee • 169,-**

Ask your waiter for the full drink menu

## Non-alcoholic

**Purezza Sparkling Water • 69,- 70cl**

**Coffee / Tea • 47,- 25cl**

**Coca Cola (Zero) / Fanta / Sprite • 59,- 33cl**

**Apple Juice / Orange Juice • 59,- 33cl**

**Sagene Kjørepils • 79,- 33cl (B)**

**No Hangover IPA • 84,- 33cl (W,B,O)**

**Hollows & Fentimans Ginger Beer • 84,- 33cl (F)**

**Weihenstephaner Hefeweissbier • 92,- 50cl, <0.5% (W,B)**

## Snacks

**Jalapeño Poppers (W,L)**

**3 pcs • 63,- / 6 pcs • 121,- / 9 pcs • 179,-**

**Tortilla Chips • 86,-**

Served with salsa dip

**Polly Salted Peanuts • 46,- (N)**

**Polly Chili Nuts • 46,- (N)**