

WOBBLY BOOTS



WOBBLYBOOTSBBQ.COM

573.348.2277

Roadhouse



APPETIZERS

Try Our Award Winning Wings



RIBBIES & WINGS



BURNT ENDS & SAUSAGE

Wobbly Wings

juicy jumbo chicken wings coated in our house dry rub and slow-roasted in our hickory pit. Served with your choice of ranch or bleu cheese dressing.

5 WINGS 8.50 10 WINGS 17 20 WINGS 34 30 WINGS 51

Available plain or with a choice of one of our four sauces

BBQ

Our house recipe sauce. A great addition to anything!

ORIGINAL

A mustard-based sauce like no other. Try it, you'll be hooked!

CHIPOTLE BUFFALO

Our version of a traditional buffalo

TERIYAKI

Sweet and delicious!

TRASHIED

Our smoked wings deep fried before serving

THE WOBBLY BOOTS SAMPLER

Some of the best of what we have to offer! 4 Wobbly wings, 4 onion rings, 4 bacon wrapped shrimp, and 4 spare ribs slathered in BBQ sauce. A mountain of food suitable for a big meal or sharing! 30

OUR FAMOUS ONION RINGS

A heaping stack of thick-cut yellow onions. Hand-breaded to order and deep-fried to a golden brown. Served with chipotle ranch. 11 | 1/2 Order 6

FRIED PICKLES

1/2 Pound of pickle chips hand-breaded in our special seasoned flour & fried to a golden brown. Served with your choice of ranch or chipotle ranch. 11

CHICKEN TENDERS

Fresh chicken tenders, hand-breaded and cooked to a golden brown. Served plain or tossed in one of our wing sauces. 13

BRISKET QUESADILLA

Smoked beef brisket, bacon, tomatoes, green onions, cheddar-jack cheese, and BBQ sauce in a wheat tortilla. Served with a side of salsa and sour cream. 16

RIBBIES & WINGS

Two of our most popular items, four individual pork spare ribs with our house recipe BBQ sauce & five Wobbly wings with your choice of sauce. 16

BURNT ENDS & SAUSAGE

Delicious burnt ends and smoked sausage. Served with a piece of Texas Toast. Available while they last! 16

BUFFALO SHRIMP

Six of our large fried shrimp tossed in your choice of hot or original sauce. Served with ranch or bleu cheese. 15

BACON WRAPPED SHRIMP

Six large Gulf Shrimp individually wrapped with our hickory-smoked bacon and grilled to perfection! 16
Try them tossed in our Chipotle Buffalo Sauce

BUFFALO CHICKEN DIP

Smoked chicken breast mixed in buffalo cream cheese dip, topped with Provel cheese and baked to a golden brown. Served with corn tortilla chips. 13

NACHOS

Corn tortilla chips covered with spicy queso cheese sauce, baked beans, cheddar-jack cheese, tomatoes, onions and choice of pulled pork or chopped brisket. Served with a side of jalapeños.

PULLED PORK NACHOS 15 | 1/2 order 10

CHOPPED BRISKET NACHOS 16 | 1/2 order 11

CRAB STUFFED MUSHROOMS

A bountiful blend of crab meat, cream cheese, cheddar-jack cheese, and special seasoning stuffed in large mushroom caps and topped with provol cheese and baked to a golden brown. 13

TEXAS FRIES

Seasoned fries smothered in spicy queso cheese sauce, bacon, green onions, and cheddar-jack cheese. Served with a side of jalapeños. 10 | 1/2 order 6

2.5% Fee for all Credit Card Transactions
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

SANDWICHES & WRAPS

Served with the choice of one homestyle side. Premium sides available for an additional charge.

WRANGLER WRAP

A wheat tortilla stuffed with three of our signature items. Pulled pork, baked beans, & creamy coleslaw. 14

TURKEY AVOCADO WRAP

Hickory smoked 100% turkey breast served in a wheat tortilla with avocado, roasted pepper & tomato sauce, lettuce, tomatoes, and cheddar-jack cheese. 16

GRILLED TURKEY WRAP

The original Wobbly Boots' wrap. Lightly grilled turkey breast served in a warm wheat tortilla stuffed full of bacon, lettuce, tomatoes, cheddar-jack cheese, & ranch dressing. 15

SMOKED SALMON WRAP

Delicate house-smoked salmon paired with a lemon-caper cream cheese and served in a wheat tortilla with lettuce, tomato, and red onion. 16

BUFFALO CHICKEN WRAP

Breaded chicken tenders tossed in our hot chipotle sauce, served in a wheat tortilla with bacon, lettuce, tomatoes, and cheddar-jack cheese. 15

HAND-BREADED PORK TENDERLOIN

An Iowa tradition! This generous cut of pork tenderloin is hand-breaded and fried to a golden brown! Served with Lettuce, tomato, and onion. 14

CRUSTY CUBAN

House pulled pork, pit ham, pickles, house mustard, and Swiss cheese served on a hoagie roll and pressed to perfection. 15

REUBENS

Classic grilled marble rye bread, warm sauerkraut, 1000 island dressing, and melted Swiss cheese. Choose between, house-smoked corned beef, lean turkey breast, or smoked sausage. 15

SOUTHERN FRIED CHICKEN SANDWICH

A hand-breaded, deep fried chicken breast seasoned to perfection. Served on a toasted bun with dill pickle chips, lettuce, tomato, red onion, and a side of mayo. 14

GRILLED CHICKEN SANDWICH

A 7oz juicy chicken breast grilled to perfection and served on a toasted bun with lettuce, tomato, and onion. With a side of mayo. 14

PRIME RIB FRENCH DIP

Thin-shaved smoked prime rib and melted Swiss cheese on a hoagie served with a side of Au Jus. 16

TEXAS STYLE CLUB

Ham, turkey, bacon, lettuce, tomato, Provolone cheese, and roasted pepper and tomato sauce served on wheatberry bread. 15

FRIED SHRIMP PO' BOY

Delicious combination of hand-breaded shrimp with lettuce, tomato, and Cajun mayo served on a hoagie. 16 Try it tossed in our Buffalo sauce!

BLACKENED SALMON SANDWICH

Blackened salmon filet served on a Kaiser roll with lettuce, tomato, and a roasted pepper and tomato sauce. 17

CATFISH BLT

A Southern-style catfish filet coated in a seasoned corn meal and fried to a golden brown. Served on a hoagie with bacon, lettuce, tomato, and Cajun mayo. 17

6- PEPPER STEAK PO' BOY

Thin-shaved smoked prime rib, Swiss cheese, topped with our 6-pepper sauce served on a hoagie. 16

BIG TEXAS BLT

This home-style sandwich is loaded with bacon, lettuce, tomato, and mayo. Stacked between two pieces of Texas toast. 13

PRIME RIB MELT

Succulent house-smoked shaved prime rib topped with Swiss cheese on grilled sourdough bread. Served with our house-made horsey sauce on the side for an extra kick! 16

HAWAIIAN CHICKEN SANDWICH

7oz juicy chicken breast topped with teriyaki sauce, grilled ham, Swiss cheese, lettuce, and grilled pineapple. 15

HOT CHEESY STRIPPER

Breaded chicken tenders tossed in our hot chipotle sauce with melted Provolone cheese on a hoagie roll. 14

SOUTHERN
FRIED CHICKEN



BUFFALO CHICKEN WRAP



FRIED SHRIMP PO' BOY



SOUTHERN COMFORT

SMOKED MEATLOAF

Hickory smoked ground chuck seasoned with veggies and spices. Served open-faced with smashed potatoes, brown gravy, and green beans. 15

OPEN FACED BRISKET

Slow smoked brisket served open-faced with smashed potatoes & beef gravy, and green beans. 16

OPEN FACED SMOKED TURKEY

The way mom used to make it! Delicious smoked turkey served open faced on white bread with smashed potatoes, turkey gravy, and green beans. 15

PRIME RIB HOT BEEF

Shaved prime rib served over bread with smashed potatoes & beef gravy, and green beans. 16

COUNTRY FRIED PORK

Our famous hand-breaded pork tenderloin served open-faced with smashed potatoes & country style cream gravy and green beans. 15

CHICKEN FRIED CHICKEN

Hand-breaded chicken breast served with smashed potatoes & country style cream gravy, and green beans. 15

LOADED BAKER

A huge baked potato stuffed with your choice of pork, ham, or turkey. {Substitute Beef +2 or Burnt Ends +2 while they last} Then topped with Cheddar-jack cheese, crumbled bacon, and green onions. 8

GO FOR THE GREENS

SLICE OF TEXAS TOAST ON ALL LARGE SALADS

DRESSINGS: Ranch, Fat-Free Ranch, Bleu Cheese, Honey Mustard, French, 1000 Island, Balsamic Vinaigrette, Chipotle Ranch, Italian

THE BIG SALAD

Add your choice of delicious meat topping: Fried or grilled chicken, fried or grilled buffalo chicken, pulled pork, smoked turkey, pit ham, or smoked sausage. {+2 for Beef Brisket, Burnt Ends +3}

to a large bowl of mixed greens topped with tomatoes, red onion, cheddar-jack cheese, and Provel cheese. 12

Substitute grilled or fried shrimp +5

Substitute smoked salmon +5

Substitute grilled salmon +11

SMOKED SALMON SALAD

A bed of crisp greens topped with our house-smoked salmon, hard-boiled egg, tomatoes, and red onion. 15

Substitute grilled salmon +6

SMALL SALAD

Add your choice of delicious meat topping: Fried or grilled chicken, fried or grilled buffalo chicken, pulled pork, smoked turkey, pit ham, or smoked sausage {+2 for Beef Brisket, Burnt Ends +3}

to a bowl of mixed greens topped with tomatoes, red onion, cheddar-jack cheese, and Provel cheese. 8

Substitute grilled or fried shrimp +4

Substitute smoked salmon +5

Substitute grilled salmon +11

COWBOY COBB

The king of salads! A platter of crisp greens generously topped with smoked ham, turkey, crumbled bacon, hard-boiled egg, avocado, tomatoes, red onion, cheddar-jack cheese, and Provel cheese. 17 Half Portion 12

COWBOY COBB



SANDWICH & SOUP/SALAD

A CUP of one of our featured soups or a crisp garden salad or one of the following sandwiches served on grilled sourdough bread

SOUP AND SANDWICH 14

SALAD AND SANDWICH 15

TURKEY AND SWISS MELT - HAM & SWISS MELT 4-CHEESE GRILLED CHEESE:

A grown up version featuring American, Provolone, Monterey Jack, and Cheddar

BAKED POTATO SOUP:

A rich & creamy soup full of chunks of potatoes garnished with Cheddar-jack cheese, crumbled bacon, and green onions.

7/Bowl | 5/Cup

SOUP OF THE DAY:

Just ask your server what wonderful concoction the kitchen has prepared for you today!

7/Bowl | 5/Cup

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BAD TO THE BONE BBQ

SERVED WITH A CHOICE OF A HOMESTYLE SIDE DISH AND TEXAS TOAST
PREMIUM SIDE AVAILABLE FOR AN ADDITIONAL CHARGE

BABY BACK RIBS

A slab of tender, meaty ribs coated with our dry rub & slow smoked, lightly grilled & basted with our secret recipe sauce before serving. 32/Slab 21/Half Slab

CLASSIC PORK SPARE RIBS

For the true barbeque lover! Juicy pork spare ribs coated with our special dry rub & slow roasted over hickory logs & basted with our secret recipe sauce before serving. 32/ Slab 21/Half Slab

HICKORY SMOKED 1/2 CHICKEN

Our classic chicken dinner, spice rubbed, smoked, and glazed in homemade barbeque sauce. 16

BBQ CHICKEN & RIBS COMBO

A delicious combination of mouthwatering 'que! 1/2 a BBQ chicken & a 1/2 slab of pork spare ribs both glazed with our House-made sauce. 34

BBQ CHICKEN & RIBS COMBO



SEAFOOD & STEAK

ALL DINNERS ARE SERVED WITH TEXAS TOAST. STEAKS/SHRIMP/CATFISH DINNERS COME WITH YOUR CHOICE OF A HOMESTYLE SIDE DISH.
PREMIUM SIDE AVAILABLE FOR AN ADDITIONAL CHARGE. ADD A GARDEN SALAD-5

HAND-CUT RIBEYE

Our 12oz hand-cut Ribeye beautifully seasoned and fire grilled to perfection. 33

FILET MIGNON

7oz wet aged center cut filet seasoned perfectly and grilled to your liking. 37

ROAD HOUSE FILET

Our 7oz filet seasoned and grilled to your liking topped with bacon, mushroom and onion sauté. 40

FRIED SHRIMP DINNER

7 Large Gulf coast shrimp hand-breaded and fried to a golden brown. Served with a side of cocktail sauce. 21 Try it tossed in our Buffalo sauce!

BROWN SUGAR SALMON

Grilled salmon filet glazed with our brown sugar teriyaki sauce on top of smashed potatoes with spring green beans. 27

CATFISH

2 Delicious southern-fried filets served with tartar sauce and a slice of lemon. 22

ADD FRIED OR GRILLED SHRIMP TO ANY ORDER. THREE SHRIMP 6 SIX SHRIMP 12

HOMESTYLE SIDES

- THICK CUT FRIES 4
- LEGENDARY BAKED BEANS 4
- GOURMET POTATO SALAD 4
- CHEESY CORN W/ HAM 4
- GREEN BEANS W/ BACON 4
- SMASHED POTATOES & GRAVY 4
- CREAMY COLESLAW 4
- COTTAGE CHEESE 4
- MAC & CHEESE CUP 4
- APPLE SAUCE 4

PREMIUM SIDES

AVAILABLE FOR ADDITIONAL CHARGE WITH YOUR MEAL

- SWEET POTATO FRIES 5/+1
- BAKED POTATO 5/+1
- SPRING GREEN BEANS 5/+1
- MAC & CHEESE BOAT 6/+2
- CUP OF SOUP 5/+1
- TEXAS FRIES 6/+2
- GARDEN SALAD 6/+2
- BOWL OF SOUP 7/+3
- 1/2 ORDER OF ONION RINGS 6/+2
- FRIED PICKLES 11/+7

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V06-20-24

SMOKED MEATS ON A BUN

A 5oz or 8oz portion of your choice of our BBQ meats served on a locally-baked Brioche bun. Our BBQ is served wet {Sauced}. Feel free to ask for it dry & add your own. All sandwiches are served with a choice of a homestyle side dish. Premium sides are available for an additional charge.

PULLED PORK

Our pork is slow-smoked over hickory for 16 hours then hand pulled & trimmed. 12/Regular 15/Jumbo

SOUTHERN STYLE PORK

A pulled pork sandwich with a Carolina twist. Topped with our creamy coleslaw. 13/Regular 16/Jumbo

BURNT ENDS SANDWICH

Double rubbed and double smoked brisket tips in a flavorful beer and BBQ sauce topped with coleslaw. Available while they last! 14/Regular 17/Jumbo

TURKEY BREAST

100% white meat turkey breast smoked to perfection. 12/Regular 15/Jumbo

BEEF BRISKET

Our juicy beef brisket is slow-smoked for 10 hours & sliced to order for maximum tenderness. 14/Regular 17/Jumbo

TEXAS 2-STEP

Jumbo portion of smoked beef brisket topped with slices of smoked sausage & BBQ sauce. 14/Regular 17/Jumbo

SMOTHERED BRISKET

Beef brisket smothered with sautéed mushrooms, onions, green peppers, and topped with Swiss cheese. 14/Regular 17/Jumbo

PIT HAM

Lean, thin-sliced, double smoked ham. 12/Regular 15/Jumbo



COMBO SANDWICH

4oz each of any two of our smoked meats listed above. 16

BUILD YOUR OWN SMOKED MEAT PLATES

Hand-pulled pork, turkey breast, pit ham, smoked sausage. {BEEF BRISKET +2 PER PORTION. BURNT ENDS +2 PER PORTION WHILE THEY LAST} Served wet {Sauced} with a piece of Texas toast and your choice of a homestyle side dish. Premium sides available for an additional charge. Substitute a 1/2 spare rib, or 1/2 BBQ chicken for one meat option of the double meat or BBQ trio for an additional +11 | 1/2 baby back rib +11

JUMBO MEAT PLATE

A jumbo portion of your favorite meat. 16



DOUBLE MEAT COMBO DINNER

Two portions of your choosing. 20

BBQ TRIO

Try the original trio of pork, ham, and sausage or select three of your favorites for a hearty meal. 25

DOUBLE MEAT COMBO DINNER



PULLED PORK



BLACK ANGUS BURGERS

Our burgers are a special blend of black angus chuck, brisket, and short rib. Cooked on a flat-iron top grill. Served on a fresh Brioche bun with lettuce, tomato, red onion, and pickles on the side. All burgers are served with a choice of a homestyle side dish. Premium sides are available for an additional charge.

EL DIABLO BURGER

A real mouth-burner! Topped with pepper jack cheese, bacon, jalapeños, and our zesty 6- pepper sauce. 16

HICKORY BACON BBQ CHEESEBURGER

Now that's a mouthful! Our burger topped with our house recipe BBQ sauce, hickory smoked bacon, & good old American cheese. 16

BLACK & BLEU BURGER

Our famous Farm Boy Burger spiced up with Cajun seasoning and topped with Bleu cheese crumbles. 16 Try it with bacon +1.50

HAM, MUSHROOM, & SWISS BURGER

Our famous Farm Boy Burger topped with pit ham, sautéed mushrooms, and Swiss cheese. 16

FARM BOY BURGER

A juicy, flavorful classic. Cooked the way you like it! 14

BEALE STREET BURGER

Our tribute to the South! Topped with pulled pork & creamy coleslaw. 16

PATTY MELT

Our famous burger topped with sautéed onions, and Swiss cheese. Served on grilled marble rye bread. 16

TOPPINGS: American, Provolone, Swiss, Cheddar-Jack, & Pepper Jack Cheese +.75

Sautéed Mushrooms, Sautéed Onions, Sautéed Green Peppers +.75 - Add Bleu Cheese Crumbles or Bacon +1.50

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V06-20-24



BUY IN BULK

Build your own meals.

Plan a party or add a slab! Some items may be available for carry-out only. Large quantities may require an advance notice.

HICKORY SMOKED MEATS

CLASSIC PORK SPARE RIBS

29/Slab 17/Half Slab

BABY BACK RIBS

29/Slab 17/Half Slab

1/2 BBQ CHICKEN 13

HAND-PULLED PORK 20/LB

BEEF BRISKET 25/LB

SMOKED TURKEY BREAST 20/LB

PIT HAM 20/LB

SLICED SMOKED SAUSAGE 18/LB

50 WINGS 85

FAMILY STYLE SIDES

16/QUART 8/PINT

{APPROXIMATELY 4-6 SERVINGS/QT 2-3 SERVINGS/PT}

BAKED BEANS

GREEN BEANS

COLESLAW

MAC & CHEESE

POTATO SALAD

SMASHED

CHEESY CORN

POTATOES AND

W/HAM

GRAVY

{18/QUART 9/PINT}

POTATO SOUP

SOUP OF THE DAY

LOCALLY FRESH BAKED BREADS

BRIOCHE BUN 1.25 each

TEXAS TOAST .50 PER SLICE

JUST FOR KIDZ

Children 12 & under receive a small drink



KIDS BURGER WITH FRIES 9

KIDS CHICKEN TENDERS WITH FRIES 9

GRILLED CHEESE WITH FRIES 7

MINI CORN DOGS WITH FRIES 7

MAC & CHEESE BOAT 7

PORK SANDWICH WITH FRIES 9

CHEESE QUESADILLA 7



ABOUT OUR AWARD WINNING BAR-B-QUE

THIS IS WHAT WE ARE KNOWN FOR! Our smoked meats would best be described as hybrid BBQ, a unique blend of flavors & styles of the BBQ meccas of the U.S., Kansas City, St.Louis, Memphis, Texas, and the deep south. Our meats are generously coated in our specialty dry rub and slow-smoked over hickory for maximum flavor & tenderness. Before serving, we add our house-recipe sauce {we make it right here} to compliment the flavor of the meat!

TAKE HOME WOBBLY BOOTS HOUSE RECIPE BBQ SAUCE \$5 A BOTTLE

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