



TACOS & BBQ

BBQ

We take enormous pride in our BBQ at GPC. Slow smoking meats to perfection over pecan wood in our offset Texas style smoker. Simple, mouthwatering goodness, pair it with our yummy sides!

MEATS & PROTEINS



Pulled Pork gf, df

brown sugar, salt & pepper rub,
Sweet Baby Ray's sauce



Sliced Brisket gf, df

salt & pepper bark, served with
choice of sauce

Brisket Burnt Ends gf, df

fatty smoked brisket ends, coated in
Kansas City style sauce and charred

Texas Hot Links gf, df

50% beef 50% pork 100%
hotness

Smoked Chopped Beef Chuck gf

choice of sauce



Burgers, Brats & Hot Dogs

ketchup, mustard, pickles (vegetarian
options available!)

Crispy Fried Chicken

8 piece bone-in

Smoked Chicken Legs gf, df

house spice rub

BBQ Jackfruit gf, df, ve

slow smoked until tender, served
with choice of BBQ sauce

Blackened Cauliflower gf, df, ve

fresh herb puree



SIDES

Classic Cole Slaw v, gf

shredded cabbage, carrot, celery seed, cider vinegar

Red Skinned Mashed Potatoes gf, v

roasted garlic, cream, butter

Sweet Corn on the Cobb gf, v

served with butter, salt & pepper

Baked Beans gf, df

Soft Rolls v

Green Chile Mac n' Cheese v

mild Hatch chiles, cheddar bechamel sauce

Potato Salad v, gf

Pasta Salad df, v

Sweet Corn Spoon Bread v

soft corn casserole with aged cheddar

Garden Salad v, gf

grape tomatoes, carrots, herb
vinaigrette



TACOS

GPC Street Taco Bar

Choice of taco filling on 4" corn tortilla. Toppings include - pico de gallo, cilantro, cotija cheese, jalapeno-lime crema, and lime squeezes. *Flour tortillas available upon request



Chicken Mole gf

grilled chicken thighs simmered in mole sauce

Grilled Chicken Mojo gf

citrus marinaded chicken thigh, char grilled



Al Pastor gf

shredded smoked pork with pineapple and chile

Smoked Pork Carnitas gf



Crispy Fried Fish

battered & crusted tilapia, creamy chipotle slaw



Smoked Beef Barbacoa gf

slow smoked beef brisket with Chimayo chile

Carne Asada gf

grilled top sirloin with garlic, and spices

Sweet Potato & Hatch Chile ve, gf

pepper, onions, Chimayo-agave glaze

Chimayo Spiced Jackfruit gf, ve

SIDES

Cilantro Lime Rice gf

Spanish Rice gf, v

Esquites Style Grilled Corn & Zucchini gf, v

roasted garlic, lime aioli, cotija cheese

Southwestern Salad gf, v

black bean, grape tomato, cotija cheese, roasted corn, chipotle dressing

Southwestern Black Beans gf, ve

corn, chilis

Queso Fundido gf

chorizo, melty cheese, corn tortilla chips

Charred Tomato Salsa gf, v

house made corn tortilla chips

Guacamole gf, ve

house made corn tortilla chips

