

SLO Restaurant Month

OLD SLO BBQ COMPANY

670 Higuera St.

Sunday -Wednesday: 11:00 a.m. - 9:00 p.m.

Thursday - Saturday: 11:00 a.m. - 10:00 p.m.

3870-3 Broad St.

Sunday -Wednesday: 11:00 a.m. - 9:00 p.m.

\$20 PER PERSON

LUNCH OR DINNER

Any sandwich, side, and drink

SANDWICHES TO CHOOSE FROM

TRI-TIP SANDWICH

Hand-trimmed Angus Tri-Tip, perfectly seasoned and grilled over a red oak pit. Served on locally made artisan sourdough or French roll with homemade salsa or BBQ sauce.

CHICKEN SANDWICH

Thinly sliced grilled chicken breast topped with sautéed red onion and melted jack cheese. Served on ciabatta bread with our homemade salsa, BBQ, or cilantro lime creme sauce.

PULLED PORK SANDWICH

Slow-roasted pork shoulder served on a locally made Brioche bun with our homemade cilantro garlic BBQ sauce.

LINGUICA SANDWICH

A locally made Portuguese style sausage grilled and served on an artisan French roll with sautéed peppers and onions.

SIDES TO CHOOSE FROM

FRESH CUT FRENCH FRIES

Fresh-cut potatoes with sea salt.

GARLIC BREAD

Locally made artisan roll dipped in butter and topped with a Parmesan garlic blend.

SWEET POTATO FRIES

COWBOY CORN PIE

A savory family recipe with diced jalapeños and cheddar cheese.

APPLE-CUCUMBER COLESLAW WITH JALAPEÑOS

A lightly dressed California version of this classic BBQ side.

SANTA MARIA PINQUITO BEANS

Locally farmed pinquito beans prepared ranch style with bacon, ham, and spices.

SOUTHWEST QUINOA SALAD

Vegan Quinoa Salad Dressed with Chili Lime Vinaigrette

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