

GRILL



MENU

CUSTOMIZABLE MEALS FOR YOUR WHOLE FAMILY | AVAILABLE ON SAT & SUN | PICK-UP ONLY

GRILLED MEATS

KOREAN BEEF SHORT-RIBS

Thinly sliced beef short ribs marinated in GrilleeQ special sauce

CALI THIGHS

Skinless boneless chicken thighs marinated in GrilleeQ special sauce

CITRUS LIME THIGHS

Skinless boneless chicken thighs marinated in a blend of species & lime juice

BEEF HOT LINKS

Traditional hot link made with blend of spices

LONGANISA

Sweet & savory garlic sausage



SMOKED MEATS

TRI-TIP

Smoked with hickory wood then seared

BABY BACK RIBS

Smoked for 4 hours with apple wood

SMOKED BEEF RIBS

Smoked for 6 hours with hickory wood

PORK BELLY BITES

Pork Belly cubed & smoked with apple wood

BONE-IN CHICKEN THIGHS

Smoked for 4 hours with apple wood

BEER CAN CHICKEN

Whole chicken smoked on a beer can with apple wood. **Optional: BBQ Sauce glaze**

GRILLED & SMOKED SEAFOOD

BACON WRAPPED JUMBO SHRIMP

Jumbo shrimp wrapped in crispy bacon

JUMBO GARLIC SHRIMP

Jumbo shrimp cooked in butter, lemon & coated with garlic herb seasoning

CEDAR PLANK SALMON

seasoned with garlic herbs, lemon, and butter, smoked on cedar wood

SMOKED SEA BASS


Sea Bass smoked with black bean sauce




SPECIAL SIDES



BLUEBERRY CORNBREAD MUFFINS  


HONEY CORNBREAD



GRILLED PEACHES 

GRILLED ZUCCHINI 


MULTI-GRAIN RICE

GRILLED ASPARAGUS  

PORTOBELLA MUSHROOMS 

CORN ON THE COB  

GRILLED ROMA TOMATOES

GRILLED VEGGIE MIX 

GARLIC NOODLES

 ORGANIC  SEASONAL

PARTY



TRAYS

BY THE TRAY

PRICES SUBJECT TO CHANGE BASE ON MEAT MARKET

CALI THIGHS	SM: 54.00 L: 90.00
CITRUS LIME THIGHS	SM: 54.00 L: 90.00
BACON WRAPPED SHRIMP	SM (2 lbs): 100.00 L (4 lbs): 170.00
LONGANISA	SM (24 Longanisa): 35.00 L (60 Longanisa): 75.00
BEEF HOT LINKS	SM (25 links): 75.00 L (50 links): 120.00
SMOKED PORK BELLY BITES	SM: 140.00 L: 160.00



SPECIALTY

CALL FOR PRICING
(12-18 HOUR SMOKE PROCESS)

WHOLE SMOKED BEEF BRISKET

Slowly smoked over low heat with hickory wood

WHOLE PORK BUTT "PULLED PORK"

Slowly smoked over low heat with apple wood to create



SAN LEANDRO, CA
ORDER @ 415.722.5789



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