

CookHouse

Dad's Day Lunch - Served After 11am

Appetizers

Wings \$15

A dozen smoked wings with your choice of BBQ, Buffalo, or 'Redding Hot', served with Ranch dressing or Blue Cheese Dressing.

Pork Shanks \$15

Slow roasted and grilled pork shanks dripping with Cookhouse-made Jack-and-Coke BBQ sauce.

Buffalo Sliders \$12

Three chicken tenders, smothered in Cookhouse-made Buffalo sauce, and blue cheese aioli, on a toasted pretzel bun.

BBQ Brisket Nachos \$14

A pile of thick cut deep fried potato chips topped with slow roasted, pulled BBQ brisket, pepper jack cheese sauce, roasted jalapenos, drizzled with 'Redding Hot' sauce.

Burgers

Served with your choice of Steak Fries, Beer Batter Onion Rings, or side salad.

Dad Burger \$15

1/3lb Angus Beef patty topped with hand chopped aged white cheddar, thick sliced peppered bacon and Cookhouse-made BBQ sauce, smoked beer battered onion rings with mayo on a toasted kaiser bun.

The Big Guy (TBG) \$18

Two 1/3 lb Angus Beef patties, thick sliced pepper jack cheese, thick sliced cheddar black Forest ham, thick cut hand corn meal battered onion rings, with Cookhouse-made BBQ sauce, topped with a fried egg on a pretzel bun.

Uncle Ron's Burger \$16

A 1/3 lb Angus beef patty, topped with smoked gouda, pulled pork, thinly sliced red onion, southern style cole slaw, topped with Cookhouse-made BBQ sauce and barbecue potato chips on a sesame seed bun.

Aunt Cass's Burger \$14

A 1/3lb Angus patty topped with aged Gruyere, kosher dill pickles, thinly sliced white onion, topped with bell pepper slaw and Cookhouse-made BBQ sauce, on grilled sourdough.

Bourbon Basted Brisket Burger \$17

A 1/3lb Angus patty cooked to order, bourbon basted, and topped with Slow Roasted BBQ Brisket, blue bheese, spicy bacon, slow roasted three pepper and onion jam, on a ciabatta bun.

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Salads and Such

Sis's Wedge Salad \$14

Baby Iceberg topped with blue cheese crumbles, diced tomato, bacon, and house made blue cheese dressing.

Martha's Berry Salad \$12

Spinach, strawberry, shredded carrots feta, topped by a fresh blueberry champagne vinaigrette with toasted almonds.

Auntie Jean's Caesar Salad \$15

Romaine lettuce, with grilled chicken, asiago cheese, and Cookhouse-made croutons, tossed in Caesar dressing. Substitute grilled shrimp - add \$3

Fish and Chips \$13

Our Famous Great White beer battered Cod fish filet, thick cut chips, tartar sauce and malt vinegar.

Offering a few unique BBQ sauces this Dad's day at the CookHouse. Our famous CookHouse BBQ sauce, a Sweet Jack-and-Coke BBQ Sauce, Apple Cider Mop Sauce, and a fruity Tomatillo Tequila Apricot Habenero BBQ sauce. Feel free to substitute any of these sauces on any item.

Entrees Served After 5pm

Dad's Famous Ribs \$18/\$24

A half or whole rack of mouthwatering St. Louis style ribs, dry rubbed, and barbecued to perfection smothered in Cookhouse-made BBQ sauce, served with rosemary roasted red potatoes, a cobbette of corn and Ol' Roy's Famous Beans.

Cousin Jake's Tri Tip 'Cue \$20

A dad-sized pile of sliced tri-tip, smothered in Cookhouse-made BBQ Sauce, served with a pile of steak fries and a bowl of Ol' Roy's Famous Beans.

Pop's BBQ Chicken Quarters \$16

A chicken hind quarter, barbecued to perfection with just a touch of char and a bit of Cookhouse-made BBQ sauce, served with auntie's potato salad, a cobbette of corn and a bowl of Ol' Roy's Famous Beans.

Junior's Giant 'Douille \$14

A 1 lb andouille sausage, split and barbecued, on a grilled potato roll with a slow roasted three pepper and onion jam and pile of steak fries.

Marinated Rib Eye \$28

Thick cut 16 oz hand-cut rib eye, marinated in three pepper brine, cooked to perfection. Topped with slow roasted three pepper and onion jam. Served with baked potato, mashed potato or steak fries.

Add on 5 grilled, beer battered or scampi style shrimp only 6 bucks.

Porter Glazed New York \$24

Thick cut 12 oz hand-cut New York strip, Black Butte Porter glazed, and cooked to perfection. Served with baked potato, mashed potato or steak fries.

Loaded baked, mash or fries, just 4 bucks.