

Weekend & Dinner Menu



Family Style (Per Person)

Heaping helpings of beef brisket, sausage, and pork ribs
served with potato salad, cole slaw & beans

No take home when ordering family style-
Order all you like, eat what you order.

\$18.95

Kids Under 12 (Kids under 4 eat free)

when accompanied by an adult ordering Family Style

\$4.95

Bread, pickles & onions on request.

Plates

Plates include potato salad, cole slaw &
beans.

Bread, pickles & onions on request.

Beef Brisket, Sausage, Pork Ribs, or
a Combination of Meats

Turkey can be substituted for \$1.00

\$11.95

Senior's / Child's Plate

same as above with smaller portions -
for those over 60 or under 12 years old

\$6.95

Chicken (in season) or Turkey Plate

\$12.95

Vegetable Plate

Potato salad, cole slaw & beans

\$5.95

Sandwiches

Sliced or Chopped Beef, Sausage

\$8.95

Turkey

romaine lettuce, sliced tomato, purple
onions, special sauce

\$9.95

Pulled Pork

Cole slaw, spicy sauce

\$10.95

Pulled Chicken w/spicy sauce

\$10.95

Sandwich Plate

with potato salad, cole slaw & beans

Add \$1.00

Pickles & onions on request.

No Separate Checks—Prices subject to change without notice
18% gratuity added to parties of 6 or more—Minimum charge of \$4.95 per person.

(512) 386-1044 Restaurant

(512) 894-3117 Catering and Business Office

Salt Lick Bar-B-Que direct from our kitchen to yours! Call (888) SALT-LICK or go online at
www.saltlickbbq.com

Sides, Beverages and Desserts

Side Order of Chicken	\$ 5.95
Tea/Coffee/Soft Drinks/Bottled Water	\$ 1.95
Slice of Homemade Pecan Pie	\$ 4.95
a la mode	\$ 5.95
Peach or Blackberry Cobbler	\$ 4.95
a la mode	\$ 5.95

Meat		Vegetables		Salt Lick™ Bar-B-Que Sauce	
1/4 lb	\$ 2.95	1/2 pt	\$ 1.45	1/2 pt	\$1.25
1/2 lb	\$ 5.60	1 pt	\$ 2.70	1 pt	\$2.50
3/4 lb	\$ 8.25	1 qt	\$ 4.95	1 qt	\$4.95
1 lb	\$10.95	1 gal	\$ 17.95	1 gal	\$19.95



The Salt Lick™ Story

In 1967, my father and mother, Thurman and Hisako Roberts, started the Salt Lick™ Bar-B-Que Restaurant on the ranch where my father was born and raised. Why did they choose “Salt Lick” for its name? It happened that the large rocks on the ranch were attractive to the local deer. They would gather around and “lick” salt and minerals found in the rocks. The ranch was also a popular gathering spot for the local ranchers. Thus the name “Salt Lick.”™

The stones of the Salt Lick™ building were quarried from that very land. Everything was done with their own hands . . . building and cooking with care and love resulting in a pride in its quality and the satisfaction of a job done right. We proudly carry on that tradition today.