

GET SAUCED

**VOTED "BEST BBQ" in
Central Oregon
EVERY YEAR SINCE WE OPENED
FAMILY OWNED & OPERATED SINCE 2005**

WWW.BALDYSBBQ.COM

BEND-WEST

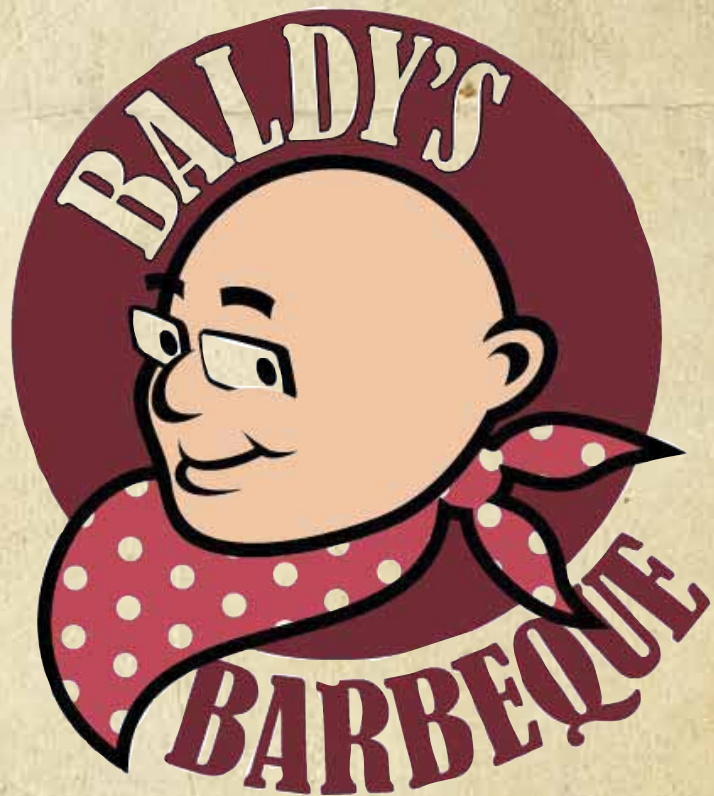
**235 SW Century Drive
541.385.RIBS (7427)**

BEND-EAST

**2670 NE Hwy 20
541.388.4BBQ (4227)**

REDMOND

**950 SW Veteran's Way
541.923.BBQ1 (2271)**



Prices subject to change.

STARTERS

SMOTHERED FRIES

Serious yum. Pulled pork, famous bbq sauce and cheddar cheese over crispy fries. | 8

CHICKEN WINGS

It took us a long time to find a wing worthy of our sauce. Here they are...basted with BBQ or buffalo sauce and served with blue cheese or ranch dressing for dipping. | 9

SMOKED WINGS

For those who want a smokey treat that's not fried. These guys are spice-rubbed and served hot out of the smoker then tossed in Original or Cat's Meow sauce. Served with ranch or blue cheese for dipping. | 9

FRIED OKRA

A southern favorite...fresh chopped okra, breaded & quickly fried. Try it dipped in BBQ, honey mustard, or ranch. | 7

GREEN STUFF

MIXED GREEN SALAD

Mixed greens, tomato, red onion, carrots, homemade croutons with your choice of dressing. | 6

CAESAR SALAD

Chilled, crisp hearts of romaine lettuce, grated parmesan, homemade croutons tossed with our own creamy caesar. | 7

BUFFALO CHICKEN SALAD

Lightly fried chicken strips tossed with our hot wing sauce over a bed of crisp romaine hearts, topped with tomatoes, croutons & parmesan cheese. Blue cheese or ranch dressing | 11

BUTTERMILK ONION RINGS

A labor of love...made using jumbo sweet onions, dipped & breaded, then fried to crisp perfection. Served with buttermilk ranch dipping sauce. | *SMALL 5 / LARGE 7*

RIB TIPS

Some think these babies have the most flavor of any type of rib! Cut from the end of a sparerib...smoked & grilled to a fantastic, crusty char then slathered in sauce. Git some! | 8

SPICY SMOKEHOUSE CHILI

Our own recipe served with cheese, diced onions and cornbread. | *BOWL 7 / CUP 4*

CHICKEN FINGERS

All white meat tenders served with our homemade honey mustard or ranch dipping sauce. | 8

Homemade dressings:

Ranch, Blue Cheese, Honey Mustard, Sesame Balsamic, Chipotle Ranch, Thousand Island or Oil & Vinegar

ADD THE GOOD STUFF TO ANY SALAD:

PULLED PORK	+ 4
BEEF BRISKET	+ 4
PULLED CHICKEN	+ 4
GRILLED CHICKEN	+ 4
SMOKED TURKEY	+ 4
SMOKED HAM	+ 4
SMOKED SALMON	+ 5
GRILLED SHRIMP	+ 5

All sandwiches come with your choice of one Blue Ribbon Side

Sandwiches also available a la carte

SANDWICHES

PULLED PORK

Our lean and tender smoked all-natural pork, piled high and topped with our award-winning barbeque sauce... served Memphis-style with cole slaw on the sandwich. | **10**

BEEF BRISKET

Tender, sliced, smoked Certified Angus beef stacked high and topped with our famous barbeque sauce. | **11.75**

PULLED CHICKEN

Our tender, juicy smoked chicken, pulled to order and drizzled with Baldy's sauce. | **10.75**

BACHELOR PORK OR BEEF

A "mountain" of meat served open-face topped with Baldy's famous sauce. | **12** pork | **13.75** beef

BROKEN TOP

Heaping portions of both pork & beef. | **12**

RIBEYE STEAK

8oz grilled Certified Angus ribeye* served open face with grilled mushrooms and onions, topped w/blue cheese & served on garlic toast | **14**

BBQ SUNDAE

A bowl o' goodness -- mashers on the bottom, then some baked beans, next a layer of pulled pork, cole slaw on top, and finally drizzled with Baldy's sauce. | **10**

BURGER ANYONE?

Create your own masterpiece. Served on Brioche bun. | **9+**

CHOOSE YOUR PATTY*:

- 6oz. Angus Beef*
- Seasoned Ground Turkey
- Grilled Chicken Breast
- Black Bean Burger

CHOOSE A CHEESE:

- Cheddar
- Swiss
- Monterey Jack
- Blue Cheese
- American
- Pepper Jack

CHOOSE UP TO FOUR:

- Lettuce
- Pickle
- Tomatoes
- Raw Onion
- Grilled Onion
- Cole Slaw
- Jalapeno Slices
- Smoked Tomato

ADD AS YOU LIKE for \$1 each:

- Bacon
- Pulled Pork
- Avocado
- Turkey Bacon
- Smokehouse Chili
- Sautéed Mushrooms
- Onion Rings
- Fried Pickles
- Fried Egg*

A note about our meats:

All our meats are slow-smoked (up to 16 hours) using the finest seasoned hickory, apple, cherry, mesquite, and alder hardwoods. Although fully cooked, our ribs, chicken, pork & beef may have a pink tint. This is due to our smoking process and is the reason our meats taste so good. If you have any questions, please ask.

*Please note:

• Consuming raw or undercooked meats or eggs may increase your risk of foodborne illness

All entrees come with your choice of two Blue Ribbon Sides

ENTREES

AWARD-WINNING BABY BACK RIBS

Our specialty. Fall-off-the-bone baby back pork ribs. Hand rubbed with Baldy's own blend of spices...then slow smoked...and finally slathered in our award-winning sauce and grilled to perfection. | *FULL RACK 23 / HALF RACK 15*

SMOKED CHICKEN

Smoked for hours over seasoned hardwoods until tender and juicy. | *WHOLE 16 / HALF 12*

PULLED PORK PLATE

A huge portion...seasoned, slow smoked, tender and full of flavor. Topped with our award-winning sauce.... a melt-in-your-mouth must! | *14*

BEEF BRISKET PLATE

Rubbed with Baldy's spices, smoked to perfection, then sliced, topped with our tangy sauce and piled high. | *16*

FRIED CATFISH

Two filets are seasoned, lightly battered and deep fried. | *16*

THE EXTRAVAGANZA

Some of each of our best...full rack baby back ribs, pulled pork, beef brisket & half smoked chicken. Served with your choice of four Blue Ribbon Sides.

A true feast! Serves 2-3. | *45*

CAN'T PICK JUST ONE?

All combos come with your choice of two Blue Ribbon Sides

COMBOS

RIBS & PULLED PORK | *22*

RIBS & BEEF BRISKET | *22*

RIBS & CHICKEN (pulled or bone-in) | *22*

RIBS & SMOKED HAM | *22*

RIBS & SMOKED TURKEY | *22*

RIBS & SMOKED SALMON | *23*

RIBS & GRILLED BBQ SHRIMP | *24*

SMOKED MEAT COMBO

Choose any 2, 3 or 4 smoked meats & create your own combo:

**Pulled Pork, Beef Brisket, Pulled Chicken,
Smoked Ham, Smoked Turkey**

Comes with your choice of two sides

TWO MEATS | *13*

THREE MEATS | *14*

FOUR MEATS | *15*

HOMEMADE SIDES

BLUE RIBBON a la carte 1.99

- Baked Beans
- Cole Slaw
- Crispy Fries
- Garlic Mashers with Bacon
- Garlic Toast
- Honey Jalapeno Corn Bread
- Au Gratin Potatoes
- Baked Potato
- Spicy Chipotle Potato Salad
- Mixed Green or Caesar Salad

GRAND CHAMPION sub side 1.99 a la carte 3.99

- Mac & Cheese
- Corn Pudding
- Sweet Potato Fries
- Fried Okra
- Buttermilk Onion Rings
- Grilled Veggies

SOFT DRINKS

- 16oz. Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Diet Dr. Pepper, Squirt, Mountain Dew
- FREE REFILLS..... \$2.25
- Lemonade - FREE REFILLS \$2.25
- Iced Tea - FREE REFILLS \$2.00
- Arnold Palmer - FREE REFILLS \$2.25
- Strawberry Lemonade \$2.75
- Fresh Brewed Coffee \$2.00
- Baldy's Draft Root Beer \$2.75

HAPPY ENDINGS

S O U T H E R N BREAD PUDDING

A scrumptious treat! Made with all natural ingredients and topped with creamy custard and cracked caramel crust. | 6

CHERRY CRISP

Sweet cherries with a crumble top, sprinkled with sliced almonds and served with vanilla ice cream. | 6

BROWNIE SUNDAE

Vanilla ice cream atop a fudgy Ghirardelli brownie. Finished off with chocolate sauce and whipped cream. | 5

ROOT BEER FLOAT

Old-fashioned goodness. | 5

VANILLA ICE CREAM

In a bowl. | 3 Atop a dessert above. | 1

BALDY'S STORY

In the late 60s a boy was born into the world the same way he'll leave it. . . bald. With an Italian father and an Irish mother, two things were certain – plenty of food and lots of children – 8 to be exact (7 boys, 1 girl). The nucleus of the house was the kitchen – where cooking and eating were the activities of choice. All seven boys grew into men. Bald men. Five of them went into the restaurant business. (Their father was a dentist -- go figure).

Growing up outside of Chicago, Baldy met a southern-raised man who shared his secret recipes and the love needed to create good barbeque. This man toured the country, winning award after award for his mouthwatering fare. . . and sometimes Baldy tagged along.

Having honed his skills in Aspen, Colorado, Baldy set out to find the perfect town to raise his family and spread the love. He found it in Bend, Oregon.

Welcome!

Whether you're a long-time local or a first-timer, we're happy you stopped in. We truly enjoy what we do here and we hope you'll be able to "taste the love" in our 'gue. Feel free to drop me a line and let me know about your experience--I'd love to hear from you.

Thanks! Baldy