

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

**343 NW 6th St
541.923.BBQ1 (2271)**



Prices subject to change.
18% gratuity on parties of 8 or more.

STARTERS

SMOTHERED FRIES

Serious yum. Pulled pork, famous bbq sauce and cheddar cheese over crispy fries. | 9

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. | 10

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, Cat's Meow or Buffalo sauce. Served with ranch or blue cheese for dipping. | 10

FRIED OKRA

A southern favorite...fresh chopped okra, breaded & quickly fried. Try it dipped in BBQ, honey mustard, or ranch. | 7.50

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 SPICY hot wing sauce over a bed of crisp romaine hearts, topped with tomatoes, croutons & parmesan cheese. Blue cheese or ranch dressing | 12

BUTTERMILK ONION RINGS

A labor of love...made using jumbo sweet onions, dipped & breaded, then fried to crisp perfection. | SMALL 5.25 / LARGE 7.50

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! | 9

SPICY SMOKEHOUSE CHILI

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

CHICKEN FINGERS

All white meat tenders served with our homemade honey mustard or ranch dipping sauce. | 9

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 | + 5 |
| PULLED CHICKEN | + 4 |
| GRILLED CHICKEN | + 4 |
| SMOKED TURKEY | + 4 |
| SMOKED HAM | + 4 |
| HOT LINKS | + 4 |
| SMOKED SALMON | + 6 |
| GRILLED SHRIMP | + 6 |

All Sandwiches Come With Your Choice Of One Blue Ribbon Side

Gluten Free Rolls available \$1.50 extra...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. | **10.50**

Try it "Memphis Style" with cole slaw on the sandwich...add **.75**

BEEF BRISKET

Tender, sliced, smoked Certified Angus Beef® brisket stacked high and topped with our famous barbeque sauce.

Choose "wet" or "lean." | **11.75**

PULLED CHICKEN

Our tender, juicy smoked chicken, pulled to order and drizzled with Baldy's sauce. | **11.75**

BOSS HOG

A pork lover's fantasy... smoked ham, bacon, pulled pork & hot links on ciabatta bread. Topped with cole slaw and spicy

Sriracha mayo. | **13.95**

BROKEN TOP

Heaping portions of both pork & beef, served open-face. | **13**

QUE-BAN

Smoked ham, pulled pork & swiss cheese topped with fried pickles, homemade horseradish mustard on a french roll. | **12**

RIBEYE STEAK

8oz grilled Certified Angus Beef® ribeye† served open face with grilled mushrooms and onions, topped w/blue cheese & served on garlic toast. (†Served medium rare, medium or well) | **14**

†Please note: Consuming raw or undercooked meats or eggs may increase your risk of foodborne illness.

BURGER ANYONE?

Create your own masterpiece. Served on brioche bun. | **10+**

CHOOSE YOUR PATTY†:

- 6oz. Certified Angus Beef®†** (cooked to order)
- 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:

- Pulled Pork**
- Avocado**
- Fried Egg†** (cooked to order)
- Smokehouse Chili**
- Sauteed Mushrooms**
- Onion Rings**
- Fried Pickles**

ADD Bacon: \$2

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.

All Entrees Come With Your Choice Of Two Blue Ribbon Sides
Want it "Smothered?" Add sauteed onions, mushrooms & cheese for \$1.99

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 15.50**

SMOKED CHICKEN

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

FRIED CATFISH

Two filets are seasoned, lightly battered and deep fried. | **17**

GRILLED SALMON

Two seasoned filets cooked on the grill. | **17**

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. | **11**

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! | **14.50**

BEEF BRISKET PLATE

Rubbed with Baldy's spices, Certified Angus Beef® brisket smoked to perfection, then sliced, topped with our tangy sauce and piled high. | **16.50**

MAKE-YOUR-OWN MAC

Our creamy, yummy Mac & Cheese customized by you! | **11**
Add meats...choice of Bacon, Smoked Turkey, Ham, Pork, Brisket, Chicken or Sausage.... **2/EACH**
Add veggies...Broccoli, Mushrooms, Carrots, Zucchini, Jalapeno.... **1.50/EACH**

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.
(No Substitutions.) A true feast! Serves 3-4. | **47**

CAN'T PICK JUST ONE?

All combos come with your choice of two Blue Ribbon Sides

RIBS & PULLED PORK | 23

RIBS & BEEF BRISKET | 23

RIBS & CHICKEN (pulled or bone-in) | 23

RIBS & SMOKED HAM | 23

RIBS & SMOKED TURKEY | 23

RIBS & SMOKED SALMON | 24

RIBS & GRILLED BBQ SHRIMP | 24

RIBS & HOT LINKS | 24

COMBOS

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, Hot Links**
Comes with your choice of two sides

TWO MEATS | 16

THREE MEATS | 17

FOUR MEATS | 18.50

Add 4-BONE RIBS to any meal | 7

HOMEMADE SIDES

BLUE RIBBON a la carte 1.99

- Baked Beans
- Cole Slaw
- Crispy Fries (add cheese & bacon...\$1.29)
- Garlic Mashers with Bacon
- Garlic Toast
- Honey Jalapeno Corn Bread
- Au Gratin Potatoes
- Baked Potato (add load...\$1.29)
- 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
- Fried Tomatoes
- Sauteed Green Beans

SOFT DRINKS

- 16oz. Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Diet Dr. Pepper, Ginger Ale, Mountain Dew -- FREE REFILLS\$2.50
- Lemonade*, Iced Tea*, Arnold Palmer* -- FREE REFILLS\$2.50
- * add flavor to these for \$.50
- Strawberry Lemonade\$3.50
- Baldy's Draft Root Beer\$3.50
- Fresh Brewed Coffee -- FREE REFILLS . \$2.00

HAPPY ENDINGS

BROWNIE SUNDAE

Vanilla ice cream atop a fudgy Ghirardelli brownie. Finished off with chocolate sauce and whipped cream. | 7.50

ROOT BEER FLOAT

Old-fashioned goodness. | 5

VANILLA ICE CREAM

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

Ask your server about our other desserts...

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