

MENU

COUPE by The Dirty Souls

THE DIRTY SOULS



FRIED CHICKEN

TENDERS

MEMPHIS-STYLE 12
Dredged in Hot honey Butter, served with Sweet Waffles, Maple Syrup and Remoulade

NASHVILLE HOT 12.5
Dredged in Nashville Hot Oil, served with Lime Slaw, House Pickles and Remoulade

KOREAN STYLE 12.5
Dredged in Korean Gochugang Sauce, served with Kimchi and Remoulade

TEXAS TRAYS

3-MEAT TRAY 55
Choice of 3 Smoked Meats or Tenders, Choice of 2 Sides served with House Sauces and House Pickles

4-MEAT TRAY 70
Choice of 4 Smoked Meats or Tenders, Choice of 3 Sides served with House Pickles and House Sauces

FROM THE SMOKER

DRY AGED BRISKET 200g 22
12-Hour Oak Smoked McConnell's Dry Aged Brisket from our Offset Smoker, with a choice of side

PULLED PORK 17
8-Hour Oak Smoked Grant's Pork Shoulder from our Offset Smoker, with side of choice

PORK BELLY BURNT ENDS 18
6-Hour Oak Smoked Grant's Pork Belly Dry-rubbed and rendered in a sweet smokey sauce from our Offset Smoker, with side of choice

RIBS 18
6-Hour Oak Smoked Grant's Pork Ribs Dry-Rubbed and rendered in a sweet smokey sauce from our offset smoker with side of choice

SANDWICHES

FRIED CHICKEN 11
Shredded Lettuce, Remoulade and Comeback

NASHVILLE HOT 12
Dredged in Nashville Hot Oil, with Shredded Lettuce, Slaw, House Pickles and Remoulade

KOREAN STYLE 12
Dredged in Korean Gochujang Sauce, with Shredded Lettuce, Kimchi and Remoulade

SIDES

SKIN ON FRIES 3.5

KOREAN FRIES 4.5

PARMESAN CHEESE FRIES 4.5

MAPLE FRIES 4.5

MAC N'CHEESE 5

HOUSE PICKLES 4

CAJUN BUTTER CORN COBS 4

LIME SLAW 4

SAUCES

DIP 2

12OZ CUP 6.5

CAROLINA MUSTARD |

REMOULADE | BLUEBERRY BBQ

FRENCH DIP | CHEESE | RANCH