



SMALL BITES

FRIED PICKLES* 8.95
Cornmeal-Dredged with Chipotle Ranch

FRIED MAC & CHEESE 10.95
M&C Squares Breaded and Fried and served with MORE Cheese Sauce

RIB TIPS* 9.95
Pork Rib meat doused in Signature BBQ Sauce

SWAMP-CORN* 12.95
Delicious Bites of Cornmeal Crusted in Exotic Louisiana Alligator Tenderloin

HOT CRAWFISH DIP* 14.95
Crawfish Tails in Smoked Cheese Dip w/Toasted Baguette Slices (*GF with Tortilla Chips)

BUFFALO CHICKEN EMPANADAS 9.95

CRAWFISH EMPANADAS 12.95

SPECIALTY STARTERS

BRIANS BBQ WINGS*
(6) 8.95 / (12) 13.95
Smoked, Fried and Tossed in our Homemade Wing Sauce w/Bleu or Ranch

PIG CANDY* 14.95
Brown Sugar Roasted Pork Slab

GRILLED TACOS* 9.95
(Brisket/Pork/Chicken/Fish +\$1)
2 Grilled Corn Tortillas Topped w/ Pico de Gallo

ONE BLOCK EAST NACHOS* 11.95
Choice of Brisket, Chili or Pork Topped with Cheese, Pico de Gallo and Tequila Aioli

SPINACH ARTICHOKE DIP* 11.95
Homemade and Served Hot with Tortilla Chips

IRISH NACHOS 9.95
House Made Potato Chips, Bacon, Cheese & Spicy Chipotle Ranch

HOT LITTLENECK CLAM COCKTAIL*
(6) 11.95 / (12) 20.95
Grilled Clams w/buttery Cocktail Sauce

"OBE GRILLED LITTLENECK CLAMS*
(6) 12.95 / (12) 23.95
Grilled Clams topped with our Creamy Spinach Artichoke Dip

STEAMED LITTLE NECK CLAMS \$10.95
Steamed in White Wine, Butter, Garlic & Pepper

CHILI

TEXAS ALL BEEF CHILI*
Cup 8.95 / Bowl 10.95
Smoked and Chili Spiced No-Bean TRUE TEXAS STYLE Brisket Chili +\$1 ADD "The Works" w/ Cheese, Onion, Sour Cream and Cornbread

HOUSE SALADS

CAESAR SALAD 8.95
Brisket Pork or Chicken +\$5 / Shrimp +7

BUFFALO CHICKEN SALAD* 13.95
Romaine with Buffalo Fried Chicken Tenders and Bleu Cheese Dressing

"OBE" BARBECUE SALAD* 14.95
Mixed Greens topped with your choice of Pork, Brisket or Chicken with our House made BBQ Vinaigrette

SANDWICHES

All Sandwiches Served with French Fries

GRILLED CHICKEN 13.95
Pepper Jack, Lettuce, Tomato, Tequila Lime Aioli

PULLED PORK OR CHICKEN 14.95
House Slaw, BBQ Sauce, Potato Roll

CHOPPED BRISKET 14.95
BBQ Sauce, Potato Roll

SKIRT STEAK SANDWICH 19.95
Open Faced Garlic Bread topped with Marinated Skirt Steak, Caramelized Onions and Melted Mozzarella

"OBE" BLT 12.95
House Bacon, Lettuce, Fried Green Tomato & Chipotle Sauce

GRILLED PORTABELLO 12.95
Grilled Portabello Mushrooms and Fresh Mozzarella

Pastrami Reuben 17.95
Our in House Smoked Pastrami On Rye with Sauerkraut/French Fries

ITEMS IN RED ARE OUR SIGNATURE DISHES AND DO NOT INDICATE SPICINESS

*Gluten Free, or can be prepared gluten free if you inform your server. Don't assume. Inform your server of any and every allergy or dietary restriction.

All Parties of 6 or More will receive a 20% Gratuity for Convenience

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



BURGERS

All Made With 8 Oz 100% Brisket Burgers
Served with Fries

HOUSE BURGER 12.95

Caramelized Onions, Chipotle Sauce and American Cheese

BBQ BURGER 15.95

Topped with Pulled Pork BBQ Sauce, Onion Straws,
Cheddar

CALI-BURGER 14.95

Pepper Jack Cheese and Guacamole

BUFFALO BURGER 15.95

Bleu Cheese Crumbles and Wing Sauce

MUSHROOM BURGER 14.95

Sauteed Mushrooms, Onions and Swiss

TEXAS BURGER 15.95

Topped BBQ Chopped Brisket, Cheddar, Jack and Jalapeno

SIGNATURE BARBECUE

**DRY Rubbed & Slow Hickory Smoked on
Premises**

Platters come with your choice of Two Sides
and Cornbread

SLICED BRISKET 19.95

Sixteen Hour Slow Hickory Smoke

PULLED PORK 19.95

House Spice Rub Blend

BABY BACK RIBS

Petite and Lean

Half Rack 18.95 / Full Rack 28.95

ST. LOUIS RIBS

Juicy and Decadent

Half Rack 18.95 / Full Rack 28.95

HALF SMOKED CHICKEN 15.95

Smoked in House Spice Rub on the Bone with White
and Dark Meat (No Modifications)

THE BURNT ENDS 21.95

It's the Choice "Pot Roast" Cut of the Brisket.
Ask for Availability.

Heads up! These are Fatty Pieces of Meat!
DO NOT ORDER IF YOU PREFER LEAN MEAT!

COMBOS

ONE BLOCK EAST RIB COMBO 29.95

Half Rack of St. Louis and Baby Back Ribs

2 MEAT PLATTER 27.95

CHICKEN AND RIB PLATTER 27.95

Half Rack of either Rib Style and Half Smoked
Chicken

BARBECUE SIDES

\$4.95

SMOKED BEANS with Bacon and Brisket*

COLLARDS with Beef Sausage and Bacon*

MIXED GREENS*

MACARONI SALAD

COLE SLAW*

MASHED POTATOES*

FRENCH FRIES*

MAC & CHEESE +\$2 (add chili +\$1)

SPECIALTIES

FRIED CHICKEN 17.95

Due to the size and constraints of the establishment
we don't accept early orders of the Fried Chicken.

Please order with the rest of your party

Please allow 30 Minutes. It's made from Scratch

and includes the Breast, Wing, Thigh and

Drumstick. It comes with both White and Dark

Meat and served with Mashed Potatoes. No

modifications Please.

BLUE MOON FISH AND CHIPS 16.95
Fluffy and Citrusy Blue Moon Tempura Battered Alaskan
Pollack & Fresh Cut- Fries

FRIED SHRIMP* 15.95

Peeled and Cornmeal Crusted Shrimp served with Yogurt
Horseradish Cole Slaw

SMOKED PASTRAMI 21.95

Served with Corn Bread and choice of 2 sides

JERK CATFISH 23.95

Rum and Lime Marinated, Jerk Spiced & Grilled,
served with Collard Greens & Mashed Potatoes

SKIRT STEAK & SIDES 27.95

Grilled Skirt Steak served with two Barbecue sides
of your choice

SOFT DRINKS

Coke/Diet Coke/GingerAle/Sprite
\$2.50

Root Beer (Bottle) \$4.00

Ice Tea \$2.50

Lemonade \$3.00



Join our Mailing List

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