

BBQ

CAJUN

Pulled Pork

Slow-smoked over pecan, cherry & hickory wood; rubbed for a sweet and savory balance. Juicy, tender, not too smoky. Served with slider buns. *Half Pound \$19.99, Full Pound \$31.99*



Sliced Chicken Thighs

Hot-smoked over cherry wood and marinated overnight, then charred with our house chicken rub and a hint of sauce. Served with slider buns. *Half Pound \$19.99, Full Pound \$31.99*

Beef Brisket

Hickory-smoked & seasoned with our house Brisket Rub. Sliced thin and full of flavor! Served with slider buns. *Half Pound \$24.99, Full Pound \$38.99*

Rack o' Ribs (may take longer to prepare)

St. Louis-style pork spareribs, smoked low and slow. House-rubbed for a sweet, savory bite with a smoke-kissed flavor. Fall-off-the-bone delicious! *Half Rack \$21.99, Full Rack \$35.99*

Burnt Ends

Cubed brisket ends tossed in our Spicy BBQ Sauce and caramelized on the grill. *Half Order \$24.99, Full Order \$38.99*

Kings Gumbo

Deep, bold flavors with a spice kick! Roux-based with andouille sausage, holy trinity veggies, and shrimp. Served over rice, made with our house seafood seasoning. *\$11.99*

Sub Jambalaya +\$3.99 Sub Dirty Rice +\$3.99

Creole Jambalaya

A bold, flavor-packed take on a classic. Andouille sausage, pit ham, roasted tomatoes, and holy trinity veggies - all simmered with rice and house spices and charred. *\$10.99*

Blackened Fish Filet

Blackened swai filet with a bold, smoky crust. Coated in our house catfish style seasoning & charred on the plancha. Moist, flaky, and spicy! On seasoned rice with remoulade. *\$12.99*

Sub Jambalaya +\$3.99 Sub Dirty Rice +\$3.99 Additional Filet +\$8.99

SmoFried Catfish Bites

Thin-sliced catfish, soaked in buttermilk, then fried crisp in a cornmeal crust with a hint of house-smoked flavor. Served over seasoned tots with house remoulade for a smoky, crunchy bite. *Sm. \$13.99, Lg. \$20.99*

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POBOYS

Served on hoagie roll, topped with remoulade, slaw, and tomatoes.



- Blackened Fish Filet *\$16.99*
- SmoFried Catfish *\$16.99*
- Blackened Shrimp *\$16.99*
- SmoFried Shrimp *\$16.99*
- Andouille Sausage *\$15.99*
- Sliced Chicken Thighs *\$16.99*
- Scratch Vegetarian Patty *\$16.99*

KIDS



Kids Plate (under 12 years)

Chicken tenders with tots (includes ranch) *\$12.99*

SWEETS

Bread Pudding

Custard-soaked cinnamon brioche, deep fried to perfection and drizzled with lemon glaze. *4 Pc. \$13.99*

Beignets

Light, airy, and fried to order - dusted with powdered sugar & served with rich chocolate sauce. *5 pc. \$12.99*

DRINKS

Pepsi, Diet Pepsi, Mug Root Beer, Orange Crush, Mountain Dew, Dr. Pepper, Starry *\$3.99*

Brewed Iced Tea (Sweet & Unsweet) *\$3.99*

Tea + Lemonade *\$3.99*

Homemade Lemonade (Seasonal) *\$4.99*

SIDES

Red Beans & Rice

Creamy slow-cooked beans with andouille sausage & fresh garlic. Stewed with smoked pork drippings, onion, and bay leaf. *Sm. \$5.29, Lg \$9.99*

Southwest Coleslaw

Tangy & sweet vinegar slaw with house pickled veggies & seasoning (no mayo). *Sm. \$4.49, Lg. \$8.99*

Dirty Rice

A rich, savory Cajun classic! Chicken and pork sausage slow-cooked with house spices, onion, and jalapeño. *\$10.99*

Tater Salad

Zesty, creamy red potato salad with paprika, mustard, & green onions! *Sm. \$5.29, Lg. \$9.99*

Tot Basket

Flagstaff famous! Deep fried tots with our house smoked seasoning. *\$10.49*

Sweet Fry Basket

Sweet potato fries! Fried up light and crunchy. *\$10.49*

Mac n' Cheese

Creamy, cheesy, and full of flavor! Made with Tillamook aged cheddar, house seasoning, and a crispy tater tot crumble. *Sm. \$8.99 Lg. \$16.99*
Side of Scratch-Made Cheese Sauce +\$3.99

Cast-Iron Cornbread

Buttermilk jalapeño cornbread with a sweet, savory & crunchy bite! *Sm. \$7.99, Lg. \$13.49*

Pitmaster's Beans

Sweet & smoky baked beans with smoked beef and pork. *Sm. \$5.29, Lg. \$9.99*

BEER, WINE & COCKTAILS

Ask about our rotating seasonal offerings!

Cans - PBR, Seasonal, NA IPA *\$5.50*

Draft Beer *\$8.00*

Merlot *\$7.00*

Cabernet Sauvignon *\$7.00*

Chardonnay *\$7.00*

Rose *\$7.00*

Cajun Margarita *\$11.99*

Traditional Margarita *\$10.99*

High Country Hurricane *\$11.99*

Sonoran Greyhound *\$11.99*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert us of present allergies for best accommodations.

A 5% service charge is added to all checks to help support our team and operations in Flagstaff.

SATCHMO'S

SCRATCH MADE, ZERO WASTE KITCHEN



WE CATER!

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satchmosaz.com

928-774-7292

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