

**Squeal Factor:**  
 = mild  
 = medium  
 = very hot

## ENTREES

18% gratuity added to parties of 5 or more. No separate checks, please, but if required, a 20% gratuity will be added.

- Hickory Smoked Baby Back Ribs** ..... \$20.00  
Full rack rubbed with Brundog's Special Pork Rub, slow smoked and served with Brundog's BBQ Sauce.
- Hickory Smoked Brisket of Beef** ..... \$15.00  
Brisket, slow smoked for hours until tender, served with Brundog's BBQ sauce on the side.
- Pulled Pork Platter** ..... \$13.00  
Heaping portion of hickory smoked pork slathered in sauce.
- BBQ Combo Platter** ..... \$17.00  
This way you have the opportunity to taste it all.
- Meatloaf** ..... \$12.00  
Brundog's old family recipe - actually this one is from Marty - quite possibly the best you've ever eaten.
- Chicken Creole** ..... \$12.00  
A cross between a stew and soup. Chicken is slow cooked in chicken stock, onions, bell peppers, celery, tomatoes, herbs and spices and finished with a light roux. Served over a bed of rice.
- Jambalaya** ..... \$12.00  
Another Louisiana favorite. Chicken, andouille sausage, rice, celery, onion, and lots of herbs and spices. You may add shrimp if you wish, \$5.00 extra.
- Etouffée** ..... \$16.00  
Translates to smothered . . . A nutty dark roux based sauce of chicken and fish stock, celery, onion, and bell pepper. Sautéed shrimp or chicken breast if you wish, tops this sauce. All served over a bed of rice. Spiced enough to be lively, but not considered hot.
- Red Beans & Rice** ..... \$12.00  
The traditional Louisiana Monday special - but we serve it everyday. Red beans simmered until tender with andouille sausage over rice.
- Shrimp Marty** ..... \$16.00  
Shrimp served in a spicy sauce that includes mushrooms, green onions, butter and a blend of herbs and spices. Served over a bed of rice.

All entrees served with your choice of two sides: potato salad, coleslaw, Brundog's baked beans, southern style greens / stewed okra and tomatoes (ask your server), mashed potatoes or fries.

## BEVERAGES

- |                           |                             |                             |                       |
|---------------------------|-----------------------------|-----------------------------|-----------------------|
| <b>Soft Drinks</b> \$2.00 | <b>Beers/Bottled</b> \$3.50 | <b>Beers/Imports</b> \$4.00 | <b>Beers/Draughts</b> |
| <b>Iced Tea</b> \$2.00    | Domestic                    | Heineken                    | Nimbus Available      |
| <b>Lemonade</b> \$2.00    | Bud / Bud Light             | Corona                      | (ask your server)     |
|                           | Coors Light                 | <b>Non-Alcoholic</b>        | <b>Wines</b>          |
|                           | Miller Lite                 | Becks                       | (ask your server)     |
|                           | Michelob Ultra              |                             | <b>Cocktails</b>      |
|                           |                             |                             | (ask your server)     |

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please be courteous to others by turning off cell phones.



# BRUNDOG'S ZY-DE-QUE

## CAJUN & BARBEQUE

Life's too short to eat boring food!

## WELCOME

The journey to BRUNDOG'S ZY-DE-QUE has been years in the making. Chef Tom Brunner's love for layers of flavor, spicy food - and his homage to PORK - have led him to create his dream cuisine. Marrying many different levels of herbs, spices, hot peppers and other secret ingredients to create unique sauces that are bold and often times spicy, provides an extraordinary dining experience.

BRUNDOG, a long standing nickname and term of endearment, seemed to set the stage for our mission. That being, to create an atmosphere for "folks" to come in, feel at home, make new friends and experience big bold layers of flavor splashed over traditional and non-traditional dishes.

BRUNDOG'S ZY-DE-QUE is here for you to experience the greatest food, flavor, fun and comfort. This is why we created BRUNDOG'S ZY-DE-QUE. We are certain that you will have as much fun as we do and trust you will find our place to be your home away from home.

All of BRUNDOG'S ZY-DE-QUE special spice mixes and sauces are made on-site and will be available for purchase.

Catering is a strong component of BRUNDOG'S ZY-DE-QUE. Any style of cuisine is available. BRUNDOG'S ZY-DE-QUE will cater breakfast, lunch and dinner, customized to your desires and budget. Thank you for joining us - sit back, relax, enjoy and get ready for outstanding flavor and fun.

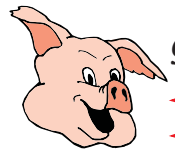
Marty & Tom "Brundog" Brunner  
Owners / Chef

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info@brundogszydeque.com  
www.brundogszydeque.com

## HOURS:

Monday - Saturday 11:00 am to 8:00 pm

TO GO orders are welcome. Please add a 75 cent "environmental fee" to all TO GO orders.



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- = mild
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# APPETIZERS

BBQ Sauce =

**Habanero Duck Sausage** . . . . . \$8.00

Whole duckling, slow smoked over mesquite wood charcoal and hickory. The duck is ground. Sauteed onions, ground habanero peppers and special herbs and spices are added. This mixture is formed into patties; served with homemade green onion mayonnaise and sriracha sauce. VERY, VERY Spicy -- but well worth the adventure.

**Boudin** . . . . . \$8.00

A Cajun, country style sausage - made the Zy-de-Que way - with ground chicken and ground pork, rice, onions, garlic and a lively combination of spices. Formed into patties and served with Brundog's Cajun chile cream sauce. Spicy but not overwhelming.

**Calamari** . . . . . \$8.00

Our own bread crumb coating, fried and served with Brundog's Cajun chile cream sauce.

**Hickory Smoked Baby Back Ribs** . . . . . \$8.50

1/2 rack, rubbed with Brundog's Special Pork Rub, slow smoked and served with Brundog's BBQ Sauce.

**Shrimp New Orleans** . . . . . \$10.00

Spicy shrimp, seasoned with four peppers, garlic and fresh rosemary. Served in a buttery seafood sauce with a hot grilled baquette.

**BBQ Sampler Platter** . . . . . \$10.00

Hickory smoked pulled pork, baby back ribs, slow smoked brisket of beef.

**Apricot Habanero Glazed Chicken Wings** . . . . . \$5.00 1/2 lb. \$10.00/lb.

Our special sauce makes these spicy wings the best in the west!!! Sold by the 1/2 pound or pound. Approximately 8-9 wings per 1/2 pound.

**Gumbo** . . . . . \$6.50

Chicken and Andouille Sausage, okra, chicken and fish stock, and the Holy Trinity of green bell peppers, onions and celery, slow cooked and finished with a dark nutty roux.

# LUNCH

**Gumbo** . . . . . \$6.50

Chicken and Andouille Sausage, okra, chicken and fish stock, and the Holy Trinity of green bell peppers, onions and celery, slow cooked and finished with a dark nutty roux.

**Red Beans & Rice** . . . . . \$6.50

The traditional Louisiana Monday special - but we serve it everyday. Red beans simmered until tender with andouille sausage over rice.

**Chicken Creole** . . . . . \$6.50

A cross between a stew and soup. Chicken is slow cooked in chicken stock, onions, bell peppers, celery, tomatoes, herbs and spices and finished with a light roux. Served over a bed of rice.

**Half Rack Hickory Smoked Baby Back Ribs** . . . . . \$10.00

1/2 rack, rubbed with Brundog's Special Pork Rub, slow smoked and served with Brundog's BBQ Sauce.

Your choice of one side.

# SANDWICHES

**Fire In The Hole** . . . . . \$7.00

Duck Sausage, green onion mayonnaise, sliced tomatoes and lettuce.

**Coney Island Dogs** . . . . . \$5.50

Brundog's Coney Island Sauce, 2 of the finest hot dogs, onion and mustard.

**Hickory Smoked Pulled Pork** . . . . . \$6.50

Rubbed with Brundog's Pork Rub and slow smoked over hickory. Pulled and slathered with Brundog's BBQ Sauce. Served with onions and pickles.

**Hickory Smoked Brisket of Beef** . . . . . \$7.00

Brisket, slow smoked for hours until tender, served with Brundog's BBQ sauce on the side.

**Italian Beef** . . . . . \$7.50

An old Chicago staple - Round of Beef, slow roasted with layers of flavor from spices, thinly sliced and served with pan juices and Brundog's giardiniera served on the side. Giardiniera is made with finely diced hot peppers, onions, carrots, celery, garlic, oil, herbs and spices. A spicy bite - just right and full of flavor.

**Hamburger & Cheeseburger** . . . . . \$4.50

We serve them thin. This allows the meat to caramelize and is full of flavor. Of course the bun is grilled.

**Catfish Po'Boy** . . . . . \$7.00

An ol' New Orleans favorite - deep fried catfish nuggets, served with Cajun mayonnaise, lettuce, onions and tomatoes.

**Sandwich of the Future** . . . . . \$7.00

Wasn't one in the past - so we had to go to the future! Pork Loin sliced, rubbed with Brundog's Pork Rub. Grilled and served with a gravy that is out of this world.

**Muffeetta** (Wednesday only) . . . . . \$14.00

A New Orleans specialty. A large round bread, layered with provolone, genoa salami and spicy capicola ham, covered with Brundog's secret olive salad. One sandwich will feed 2 people, at least.

**Oyster Po'Boy** . . . . . \$9.00

Gulf oysters deep fried, served on french bread with cajun mayo, lettuce and tomato.

All sandwiches come with your choice of: potato salad, coleslaw, fries or Brundog's baked beans.  
Additional sides = \$2.00 All sandwiches are served on french style bread, except the hamburger and cheeseburger.