



# ***Papa Terall's BBQ & Catering***

***"Hands down the best BBQ in Grants Pass..."***

**FOOD TRUCK OPEN 11-3**

**Mon & Wed at Les Schwab  
on Union Avenue**

**Tue & Thu at 531 NE E Street**

**Fri at Jimmy's Classic  
Drive-in, 515 NE E Street**



**541-226-7350**

## ***MENU***

***Ask about today's special!***

### **Plates \$10**

**All plates served with 2 sides**

**Papa's Pulled Pork** A half pound of our famous pulled pork. Smoked low and slow for 12 hours. Let's face it, Papa has this down! Melt-in-your-mouth smokey yumminess.

**Pulled Chicken** A half pound of savory and juicy BBQ'd chicken. A classic! Loved with our own secret rub and grilled smoker style.

### **Sandwich or Wrap \$8**

Filled with your choice of **Pulled Pork** or **Pulled Chicken** and served with chips.

### **Jeff's Beer Brats \$5**

Marinated in local micro brews. Split open, stuffed with Smoked Coleslaw, topped with Kia's Honey Mustard and Papa T's BBQ Sauce.

### **Holy Cow Tri Tip Sandwich \$10 (with 2 sides \$12)**

It's just not right how good this is, tender and savory. Papa likes it with spicy sauce.

### **Grama Ruth's Ice Cold Shrimp Cocktail \$4**

What? On a BBQ truck? Oh yaaaaaaa....and oh so cold and refreshing. 4 oz. of chilled bay shrimp, loads of finely diced celery and lots of our own blend of sauce.

### **Salads \$6**

Garden salad topped with tomatoes, onions, olives and cheese blend.  
Mound it up with **Pulled Pork** or **Pulled Chicken** (Add \$2)

### **Sides \$1.50**

**Jenn's "Truck Made" Potato Salad** Loaded with yummy goodies.

**Our Famous Smoked Coleslaw** Yep, we really smoke the cabbage!

**Our Secret Recipe Cowboy Beans** Our dog won't tell either.

### **Soda \$1.50**

### **Bottled Water \$1.00**