



LUNCH MENU

Served 10:00 a.m. to 5:00 p.m.

CATALINA BARBEQUE CO. & SPORTS BAR
 JW Marriott Starr Pass Resort & Spa
 3645 W. Starr Pass Blvd. Tucson, AZ 85745 520.670.0444

STARTERS

- Smoked Catalina Wings** 10
Traditional Accompaniments
- Chili Braised Rib Tips** 9
Achiote Spice Blend, Corn Tortillas
- Smoked Brisket Croquettes** 8
Smashed Potatoes, Piloncillo BBQ Sauce, Blue Cheese
- Grilled Chicken Nachos** 13
Green Chile Cheese Sauce, Guacamole, Pico De Gallo
- Pulled Pork Quesadilla** 10
Smoked Pork Shoulder, Fire Roasted Chiles
- Southwest Potato Skins** 9
Smoked Pulled Pork, Bacon
- Beer Battered Onion Rings** 8
House Smoked Ranch, Piloncillo Dipping Sauce
- Brisket Rellenos** 11
Anaheim Chile, Cheddar Cheese, Pico de Gallo

SOUP AND SALADS

- Chicken Tortilla Soup** 7
- Daily Soup** 7
- Caesar Salad** 8
Grilled Chicken Breast 14
Grilled Salmon 16
- Southwest BBQ Salad** 14
Grilled Corn, Pico de Gallo, Choice of BBQ Meat
- House Spinach Salad** 10
Sahuarita Pecans, Apples, Blue Cheese, Bacon Vinaigrette
- Catalina Cobb** 14
Avocado Bacon Salsa, Turkey, Blue Cheese, Cherry Tomatoes
- BLT Wedge** 10
Parmesan, Cherry Tomatoes, Bacon, House Smoked Ranch

CHEF CRAFTED SANDWICHES

Includes Tony Packo's Pickles and Choice of Sweet Potato Fries, Chili Dusted Fries, Chips or Coleslaw

- Smoked Turkey Club** 11
Traditional, Apple Smoked Bacon
- Pulled Pork Sandwich** 12
Tender Smoked Pork, Crisp Cole Slaw
- Catalina's Hot Dog** 11
Avocado Bacon Relish, Frijoles Ahumados
- Beef Brisket Sandwich** 13
Smoked Provolone, Charred Onion, Piloncillo BBQ Sauce
- Tucson Cheese Steak** 13
Pepper Jack Cheese, Green Chile Salsa
- Grilled Chicken Caesar Wrap** 11
Romaine, Croutons, Parmesan Cheese
- Bacon Cheese Burger** 13
Cheddar and Provolone, Apple Smoked Bacon
- Chipotle Chicken** 12
Grilled Chicken Breast, Avocado, Pico de Gallo, Cilantro
- BLT Sandwich** 11
Bacon, Crisp Lettuce, Sliced Tomatoes

BARBEQUE SPECIALTIES

Choice of one Mac & Cheese, Bourbon Creamed Corn, Frijoles Ahumados, Smashed Red Potatoes, Potato Salad

HOMESTYLE FAVORITES

- Single Meat Platter** 15
- Two Meat Platter** 17
- Three Meat Platter** 19
- Rib Sampler Platter** 22
Choice of One Meat and Spare Ribs
- Choose from the following Smoked Meat Options:**
 - Pulled Pork Shoulder
 - Roger's Farm Chicken Breast
 - Sausage (Sweet or Spicy)
 - All Natural Beef Brisket
 - Brisket Burnt Ends (add \$2)
- Pork Spare Ribs** Award Winning Ribs with Sweet Chili Glaze
 - Half Rack** 22 **Full Rack** 32
- "Extra Meaty" Baby Back Ribs** with Sweet Chili Glaze
 - Half Rack** 24 **Full Rack** 34
- Bacon Wrapped Meatloaf** 20
Smoked Pulled Pork, Smashed Potatoes, Sausage Gravy
- Chicken Fried Steak** 21
Smashed Red Potatoes, Sausage Gravy, Baby Vegetables
- Award Winning Carne Asada Tacos** 18
Marinated Steak, Charred Onion, Frijoles Ahumados, Pico de Gallo
- Catalina Fish and Chips** 19
Beer Battered Salmon, Chili Dusted Fries, Chipotle Aioli
- Add any of the following:**
 - 3 Jumbo Shrimp** 10
 - 3 Spare Ribs** 10

SINGLE 4/FAMILY 6

"EXTRAS"

SINGLE 6/FAMILY 8

- Chili and Sea Salt Fries
- Sweet Potato Fries
- House Made Potato Chips
- Traditional Cole Slaw
- House Side Salad
- Fresh Fruit Salad
- Oversized Baked Potato

- "Loaded" Potato Salad
- Bourbon Creamed Corn
- Smashed Potatoes
- Frijoles Ahumados
- Chef's Vegetables
- Tony Packo's® Sweet Hot Pickles
- Aged Cheddar Mac n' Cheese

**Arizona state food code requires us to inform you that raw meat and fish may increase your risk of food-borne illness.
 18% gratuity will be added for parties of 6 or more.*