

Dad's Country Kitchen LLC.



At Dad's Country Kitchen we started catering on weekends in 2013; a Family-Owned Business. Bryan is a 3-time Cancer Survivor.

In early 2025, in addition to our catering we opened our first Food Trailer. Our Food Trailer is 100% Solar with Electric Powered Cooking, Smokers use 100% Oak Pellets which are sustainable, no fillers, oils or scents added, just real wood flavor cooking. A true Carbon Neutral Experience!

Our Menu is constructed with "Naked Foods", Low Sodium, Lean Protein, NSA, Gluten Free, KETO and Diabetic Friendly, perfectly seasoned for great flavor.

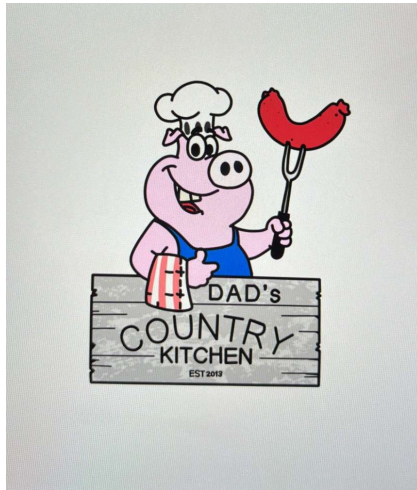
All of our Fork Bowls are served in an Airtight Meal Prep Containers that are reuseable, dishwasher safe, microwave safe, refrigerator and freezer safe and is BPA-Free Plastic.

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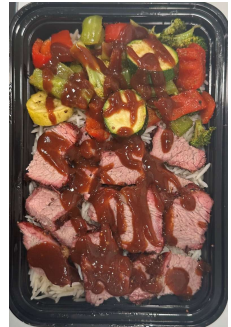
Bottled Cold Drinks

**Ask about our
Daily Specials**

Catering Available



Fork Bowls
Basmati Low Glycemic Index Rice
Stir Fry Veggies in Avocado Oil
Choice of Lean BBQ Meats
Smoked on Recteq Grills with Oak Pellets
GF - NSA BBQ Sauce
Gluten Free Meals
Pork \$16 *** Chicken \$17 *** Tri Tip \$19
Vegan Rice & Veggie Fork Bowl \$12



Sliders
Choose either 2 or 3 Sliders
Choice of Lean BBQ Meats
Smoked on Recteq Grills with Oak Pellets
NSA BBQ Sauce
Served with Potato Salad & Coleslaw
Pork \$13/\$16 * Chicken \$14/\$17



Just Meat Platers

½ Rack of Baby Backs \$18
Full Rack of Baby Backs \$29
3 Meat Platter \$45



Either 2 or 3 Sliders
Chose Either Pulled Pork, Smoked Chicken, or Brisket Burnt Ends



Palangi Pulled Pork Rice Bowl \$16



Santa Maria Smoked Tri Tip Bowl \$19



California Chicken Rice Bowl \$17



Memphis Baby Back Rib Rice Bowl \$17



3 Meat Platter \$45.00

Pulled Pork, Baby Back Ribs, Smoked Black Angus Tri Tip



Smoked Baby Back Ribs
½ Rack of Baby Backs \$18



Full Rack \$29

