

**NEED BEER  
OR WINE?  
YOUR SERVER  
CAN HELP!**

# THE SALT LICK™

BAR-B-QUE... LIKE NO OTHER! BRAND

**NEED BEER  
OR WINE?  
YOUR SERVER  
CAN HELP!**

Salt Lick  
fan  
favorite!

**FAMILY STYLE**  
**ALL YOU CAN EAT!**  
**BEEF BRISKET, SAUSAGE, PORK RIBS**  
**POTATO SALAD, COLE SLAW, BEANS**  
**\$19.95 PER PERSON**

Salt Lick  
fan  
favorite!

**BREAD, PICKLES & ONIONS ON REQUEST**  
**WITH ADULT FAMILY STYLE:**

**KIDS 11 & UNDER: \$6.95**

**KIDS 3 & UNDER: FREE**

## **PLATES**

### **BEEF BRISKET, SAUSAGE, PORK RIBS OR TURKEY**

Any combination of up to 3 meats.

\$12.95

Any combination of 4 meats.

\$14.95

Includes potato salad,  
cole slaw & beans

### **SENIOR'S/CHILD'S PLATE**

(Any combination of up to 3 meats)

Smaller portions for those  
60 and older or 11 and under  
Seniors \$7.95 / Children \$6.95

### **1/2 OF WHOLE CHICKEN PLATE (WHEN IN SEASON)**

\$12.95

### **VEGETABLE PLATE**

Potato salad, cole slaw & beans

\$6.95

### **BEEF RIBS PLATE**

Regular \$16.95 Large \$21.95

## **SANDWICHES**

**AS BIG AS TEXAS!**

### **SLICED BEEF, CHOPPED BEEF**

\$9.95

### **SAUSAGE**

\$8.95

### **TURKEY**

Romaine lettuce, sliced tomato,  
purple onion, special sauce

\$9.95

### **EXTRAS**

(For sandwiches with potato salad,  
cole slaw, beans - add \$1.00)

Pickles and onions on request.

**WE WILL BE GLAD TO SERVE MEAT  
WITHOUT SAUCE UPON REQUEST.**

### **CASH ONLY**

No credit cards. No separate checks.  
Prices subject to change without notice.

Parties of 8 or more:  
add 18% gratuity.

With all plates: Bread, pickles  
& onions on request.

Restaurant:  
512-858-4959

CONTACT US FOR CATERING AND SHIPPING!  
[www.saltlickbbq.com](http://www.saltlickbbq.com)

Office:  
512-894-3117

## SIDES, BEVERAGES, AND DESSERTS

Tea & coffee (free refills)	\$1.95
Coke, Diet Coke, Sprite, Root Beer (Barq's)	
Diet Dr. Pepper, Dr. Pepper (free refills)	\$1.95
Bottled Water	\$1.75
Big Red Soda (20 oz. bottle)	\$2.00
Slice of Homemade Pecan Pie	\$4.95
Blackberry or Peach Cobbler	\$4.95
(Desserts with scoop of vanilla ice cream: add \$1.00)	

### MEAT BY THE POUND

1/4 LB Brisket: \$ 3.25	Ribs/Turkey: \$ 2.99	Sausage: \$ 2.95
1/2 LB Brisket: \$ 6.50	Ribs/Turkey: \$ 5.95	Sausage: \$ 5.60
3/4 LB Brisket: \$ 9.75	Ribs/Turkey: \$ 8.95	Sausage: \$ 8.25
1 LB Brisket \$12.95	Ribs/Turkey: \$11.95	Sausage: \$10.95

Side order of Half Chicken (when in season)	\$6.95
One Beef Rib	\$6.95

### VEGETABLES

Cole Slaw, Beans & Potato Salad

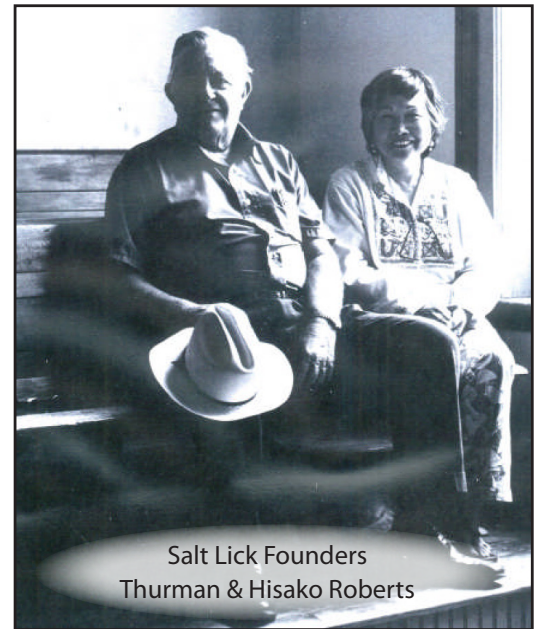
1/2 Pint	\$ 1.75
1 Pint	\$ 3.25
1 Quart	\$ 5.75
1 Gallon	\$19.95

### SALT LICK™ BAR-B-QUE SAUCE

1/2 Pint	\$ 1.50
1 Pint	\$ 2.99
1 Quart	\$ 5.95
1 Gallon	\$ 21.95

### DESSERTS TO GO

Whole Pecan Pie	\$19.95
Half Tray of Cobbler	\$19.95



Salt Lick Founders  
Thurman & Hisako Roberts

### OUR STORY

In the 60's, Thurman Roberts traveled constantly across Texas working for a bridge construction company. He dreamed of spending every day where his family had put down generations of roots in Driftwood.

One day he and his wife, Hisako, took out a yellow legal pad and wrote down 54 things the family could do to stay in Driftwood. The idea for The Salt Lick was 14th on the list. So in 1967, Thurman, known for his delicious barbecue at family reunions, decided he would cook meat for paying customers.

Thurman and his son Scott (The Salt Lick's current owner) built a huge barbecue pit. Thurman would go to the pit on Thursday night and start cooking. He stayed for the weekend, sleeping on a cot, until all the meat sold. He kept coming home earlier and earlier. After a few months, Thurman and Scott built a little screen porch around the pit. The Salt Lick has grown from there.

The Roberts family now serves mouth-watering barbecue to thousands of folks each week. The restaurant gathers praise across the country. The Food Network, The Travel Channel, and The Today Show have raved about The Salt Lick's delicious barbecue.

