

Ask about our Daily Lunch Specials!

THE SALT LICK

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

FAMILY STYLE
ALL YOU CAN EAT!
BEEF BRISKET, SAUSAGE, PORK RIBS
POTATO SALAD, COLE SLAW, BEANS
\$18.95 PER PERSON



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 up to 4 meats
\$14.95

Includes potato salad,
cole slaw & beans

SENIOR'S/CHILD'S PLATE

Smaller portions for those
60 and older or 11 and under
(Choices same as regular plate)
\$5.95

1/2 OF WHOLE CHICKEN

\$12.95

VEGETABLE PLATE

Potato salad, cole slaw & beans
\$6.50

BEEF RIBS PLATE

Regular \$16.95
Large \$20.95

SANDWICHES

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

SLICED OR CHOPPED BEEF

\$8.95

SAUSAGE

\$7.95

TURKEY

Romaine lettuce, sliced tomato,
purple onion, special sauce
\$9.95

PULLED PORK

Cole Slaw, Spicy sauce
\$9.95

SALADS

Side	Regular	Regular w/1/4 lb of meat
\$3.95	\$7.95	\$9.95

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:
512-386-1044

CONTACT US FOR CATERING AND SHIPPING!
www.saltlickbbq.com

Corporate Office:
512-894-3117

A LA CARTE

MEAT BY THE 1/2 POUND

Brisket	\$6.45
Chopped Beef	\$6.45
Moist Brisket	\$6.69
Pork Ribs	\$5.95
Turkey	\$5.95
Sausage	\$5.60
Pulled Pork	\$5.95
Individual Beef Rib	\$5.50
Half Chicken	\$6.95

SIDES

Cole Slaw, Potato Salad or Beans

1/2 pint	Pint	Quart	Gallon
\$1.95	\$3.90	\$6.90	\$27.60

BBQ SAUCE

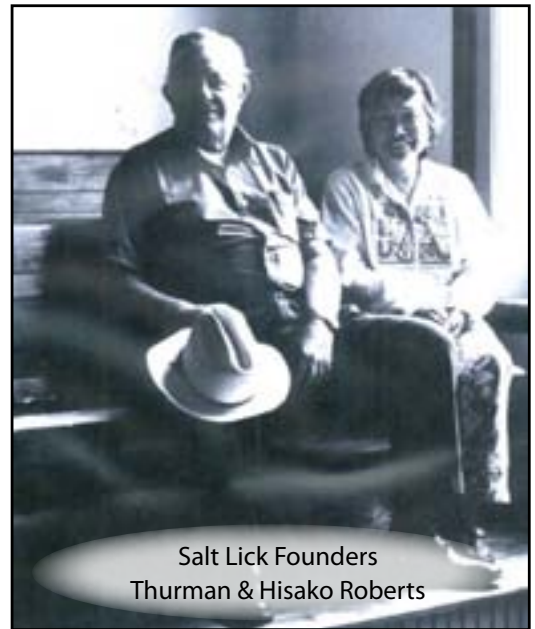
1/2 pint	Pint	Quart	Gallon
\$1.75	\$3.50	\$6.95	\$25.95

DESSERTS

	Single	Whole
Peach/Blackberry Cobbler	\$4.95	\$39.95
Pecan Pie	\$4.95	\$19.95
A la mode	\$5.95	

DRINKS

Tea, Coffee, Coke, Diet Coke,
Sprite, Barq's Root Beer, Dr. Pepper
and Bottled Water \$1.95



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 bar-b-que 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 bar-b-que 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 bar-b-que 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 bar-b-que.

