house-smoked wings
jumbo bone-in, smoked and flash-fried wings, tossed in your choice of house-made sauces and served with ranch dressing ADD EXTRA DRESSING $0.50

6  |  $7.95             8  |  $9.95             12  |  $12.95

CAJUN DRY RUB       JALAPEÑO BLUEBERRY BBQ
HONEY PECAN**       CAROLINA HEAT

SANDWICH     $7
choose from pulled pork, brisket or burnt ends
½ POUND     |  SERVED WITH 2 SLICES OF TEXAS TOAST
PULLED PORK $8.5  |  BRISKET $9.5  |  BURNT ENDS $9.5

1 POUND     |  SERVED WITH 4 SLICES OF TEXAS TOAST
PULLED PORK $16  |  BRISKET $18   |  BURNT ENDS $18

GOÛMET PUB BURGERS
burgers made with 1/2 pound kansas-farmed certified angus beef* from weber hall
choice of standard side | UPGRADE TO A PREMIUM SIDE FOR $1
ADD HICKORY SMOKED BACON FOR $2 | SUB GLUTEN-FREE BUN FOR $1.5
HEALTHY TIP: sub any bun for a lettuce wrap

STATION BURGER     $10.5
your choice of cheese: white cheddar, pepper jack, american

PIT BURGER     $13.5
this is not a dream; a burger piled high with pulled pork, cheddar cheese, hickory smoked bacon and fried jalapeños, then topped with jalapeno blueberry barbecue sauce

THE WEFALD     $11.95
a burger that starts with a classic combo of hickory-smoked bacon and american cheese, then rises to the next level as it’s topped with our house-made mac and cheese; served on our union station pub bun

VEGGIE WEST     $9.95
chef’s recipe: a mixture of black beans, bell pepper and seasonings, finished with a drizzle of chipotle mayo ADD GUACAMOLE $1.5

® gluten-sensitive  ❤️ healthy choice  🌽 vegetarian
* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
** We occasionally use nuts and nut-based oils in some of our menu items. If you are allergic to nuts or any other foods, please let your server know.