



karma.kandara.bali
 karma.kandara.bali
 #ExperienceKarma
 KARMAGROUP.COM



# TEXAN 4th OF JULY BBQ

# CHEF JOSEPH'S TEXAN FAMILY RECIPES & COCKTAILS • 12 - 8PM

Wagyu Beef Brisket, 13 - hours smoked over coffee wood	295
USDA Pork Ribs, low & slow, Chef Joseph's family spice rub	260
Smoked Pork Shoulder Sando, pulled to perfection, toasted brioche, coleslaw	185
Wagyu Beef Brisket Roll, house bbq, coleslaw, red onions and jalapenos	195

# Accompanied with

Texan Style BBQ Sauce, sweet and spicy with a black pepper finish

Cowboy Baked Beans, brown sugar, house smoked bacon

Potato Salad, hard-boiled egg, onion, chopped pickle,
yellow mustard dressing

Crunchy Coleslaw, caraway seeds, apple cider vinegar

Pickles, house cured, garlic, dill, guajillo chilies

#### **COCKTAILS - 160**

# **Texas Ranger Mule**

bourbon, reposado tequila, strawberry, basil leaves, elderflower, homemade ginger beer

#### The Gualoma

tequila, grapefruit, guava, chile passion syrup, rose soda

### **Texas Warrior Old Fashioned**

reposado tequila, bourbon whiskey, agave, aromatic bitter, cherry

All prices listed within this directory are in '000' IDR and subject to 10% service charge & 11% government tax.