

Bigg Buttz Food Truck Menu
at Tigges Farm - October 7, 8, 28,29
Menu and Prices subject to change



Sides

Award Winning Monsta' Mac - \$5

A variety of cheeses combined with pulled pork, sausage, kickin' bits of jalapenos and chopped bacon bits. Finalized on the pit for a unique, smoky experience.

Grandma Ruth's Meatless Mac - \$5

TJ's Grandma's secret recipe with a Bigg Buttz twist... perfect for anyone who wants a little less heat and absolutely no meat.

Sammiches

Slider Sammie - \$12

2 pulled (chicken or pork) sliders plus 1 side (meatless or monsta' mac)

Bigg Sammie - \$15

1 pulled (chicken or pork) sammie plus 1 side (meatless or monsta' mac)

Sausage Sammie - \$13

1 sausage link sammie plus 1 side (meatless or monsta' mac)

The Process

Pulled Pork

Rubbed with custom spices, injected with only the best flavor and slow smoked for 11 hours. Smoked with Pecan wood.

Pulled Chicken

Boneless, skinless chicken breast and/or thighs smoked with local fruit wood.

Smoked Sausage

Sourced from the best local Colorado butchers. Smoked with oak wood.

Who is Bigg Buttz

Hailing from Columbus, Ohio, TJ is a veteran of the United States Air Force and has lived in Greeley for the last 20 years. TJ is an award winning pitmaster, known for his unique takes on traditional dishes (using family recipes passed down from generations while inserting a BBQ twist).

To find out where we'll be next and to learn more, follow us on social @biggbuttzbbq.