

# Southside Slamwich 2026

## **The Tavern Grill – Blackened Prime Rib**

Cajun-seasoned grilled prime rib topped with giardiniera, pickled onion strings, a rich bourbon glaze, and creamy herb horseradish on a toasted baguette.

## **The Barrel House – The Hogfather Melt**

Smoked pork belly burnt ends tossed in Barrel House belly sauce, layered with bacon jam and melted hickory-smoked Gouda, sharp cheddar, and raclette on Texas toast.

## **Look's Marketplace – High on the Hog**

Seared pork belly with maple chipotle mayo, arugula, pickled onions and carrots, chimichurri, and chipotle BBQ sauce on a buttery brioche bun.

## **The Smoked Culture – The Sure Shot**

Smoked brisket on toasted ciabatta with smoked jalapeño cream cheese, blackberry-raspberry BBQ sauce, arugula, and house-pickled onions — bold, smoky, and slightly sweet.

## **Jack Rose Social Club – Cowboy Jack Melt**

Parmesan- and mozzarella-crusted sourdough piled with slow-braised beef, candied jalapeños, onion tanglers, fresh slaw, and Tin Cup Bourbon BBQ sauce.

## **kRav'N – K-Town Ribeye Melt**

Bulgogi-marinated ribeye with house kimchi, American and mozzarella cheese, and roasted garlic gochujang aioli on toasted brioche.

## **Roundhouse Brewpub – The Cristo Twisto**

A twist on the classic: turkey, prosciutto, fontina, raspberry sauce, and arugula on raspberry fritter bread, dusted with powdered sugar.

## **JJ's Wine, Spirits & Cigars – Bánh mì, no bánh u**

Toasted baguette with cilantro-lime aioli, fresh herbs and greens, braised pork in Vietnamese plum BBQ sauce, and crisp pickled daikon and carrots.

## **Tinners Public House – The Shawarmageddon**

A hearty shawarma sandwich with chicken, lamb, and beef stacked with spinach, tomato, red onion, kalamata olives, feta, and tzatziki.

## **The Attic Bar and Grill East – The Latchkey Legend**

Thick-sliced all-beef bologna with New School American cheese, mustard-garlic aioli, and Breadsmith butter-top bread.

## **Egg On A Roll – The Brisket Firecracker**

Fluffy egg soufflé, pepper jack cheese, smoked brisket, rich elote sauce, peppery arugula, cilantro, red onions, and jalapeños.

## **Lucky's on Louise – Field & Fire Steak Sandwich**

Fire-braised strip steak in a Korean BBQ-inspired blackberry-honey marinade with grilled peppers, onions, jalapeños, and pepper jack on Texas toast.

## **McNally's Irish Pub – The Golden Domer**

Slow-roasted corned beef on marble rye with crispy potato pancake and Guinness-reduced onions,

plus signature beer cheese sauce.

**ROAM Kitchen + Bar – Heartland Pastrami**

House-brined brisket pastrami piled high on caraway rye with melted American jalapeño cheese, caramelized onion aioli, and braised red cabbage.

**The Rush – The Rush Roast Beast**

Shredded beef sautéed in mushroom-onion cream sauce, topped with bacon, Swiss cheese, and a spicy “shut the front door” sauce on a hoagie bun.

**Golf Addiction – Smoking’ Sand Wedge**

Smoked chicken with fried onion straws, jalapeño coleslaw, spicy pickles, and jalapeño-mango BBQ sauce on toasted ciabatta.