

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-crustured sourdough piled with slow-braised beef, candied jalapeños, onion tangles, 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 mì

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

Tinnens 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.