

BLACK LABEL - ORIGINAL

Our most popular sauce by far. A “midwestern style” tradition, “Kansas City style.” Rich and smooth, very light, a mild tangy flavor with a nice bold, sweet taste and a very mild heat. Great on ribs, pulled pork, brisket and chicken.

\$6.50/16 oz jar

RED LABEL - ORIGINAL SPICY

“Texas style.” Texans often prefer BBQ sans sauce but when they do indulge they often prefer this type of sauce. It is very much like our original 5 Star Black label sauce, rich and smooth with a bold sweet taste but, as like Texans like to do it, with a much spicier flavor. Big, bold spicy and tons of flavor!

\$6.50/16 oz jar

GREEN LABEL - SOUTHWESTERN STYLE

What’s that? You never heard of “southwestern style” BBQ sauce? You don’t know what you have been missing. Using local spicy peppers and ingredients, we have perfected a sauce that is green chili based instead of a tomato base. It starts out sweet and then you feel that warm heat in your mouth that makes you want more. Also a perfect marinade for chicken, turkey, pork chops, loins, beef and steaks.

\$8.50/16 oz jar

YELLOW LABEL - MUSTARD SAUCE

A “Carolina and southeast style tradition.” Ok, ok, not as familiar or as popular out here in the southwest but try this and you will see why the south and east love this style. A little more tangy but still with some sweet flavors, and a nice little spicy kick at the end. Great on pork and poultry.

\$6.50/16 oz jar

VARIETY PACK SPECIAL - \$25/all four jars

5 Star BBQ and Grill owners, Jim and Joanne Hauer reside in Arizona. Pitmaster and Grillmaster Jim Hauer, through years of designing, building and cooking with a variety of different smoker BBQ pits has developed techniques to affect temperature, heat, time and smoke patterns for producing amazing flavor and tenderness from various types of meat groups to create juicy, tender, succulent dishes!

We have developed an incredible assortment of rubs, injections and sauces made from fresh herbs, fruits, peppers, vegetables and other natural ingredients to compliment the best grades of meats that are slow smoked for hours using the savory flavor of hardwoods such as pecan, apple and cherry. Jim’s attention to detail and love for cooking, creates pieces of flavor and goodness in EVERY bite!

After many years of entertaining backyard BBQ with friends and family then on to winning a variety of chili cook-off, BBQ and outdoor cooking competition awards, Jim & Joanne decided to start a business. 5 Star BBQ & Grill was started in late 2009 and became a successful business of catering for graduations, birthdays, retirements, church events, sports league events, major corporate clients and weddings. In fact, 5 Star was voted as a weddingwire.com top rated caterer for 2011. 5 Star BBQ & Grill has parlayed that success into the opening of a restaurant in Mesa, Arizona in August of 2012.

They say that behind every good man is a great woman. This is so true of 5 Star BBQ & Grill. Joanne has shown sheer strength in encouraging Jim and working by his side with his passion for cooking.

We have met so MANY customers that have become friends along the way and as, Joanne always likes to say, “Friends become our chosen Family.” Please come in, enjoy and be part of our family.



**154 N. County Club Drive
Mesa, AZ 85201
1/4 Mile North of Main**

**(480) 835-5BBQ (5227)
(480) 835-2088 Fax
bbq@5starbbq.com
5starbbq.com**

**Hours: Monday thru Saturday
10:30 a.m. til 8:30 p.m.
Closed Sundays and Holidays**

PLEASE INQUIRE ABOUT CATERING



BBQ MENU

Pulled Pork 6.99

Rubbed with our special blend of flavors and spices then slowly smoked with pecan wood to deliver a succulent, mouth watering fan favorite. Served on a fresh bollio roll and served with 1 side dish.

Smoked Turkey 6.99

Brined in an apple juice brine while the cavity is filled with fresh herbs. Then slow smoked over a mild wood. Skin and bones removed and you are rewarded with the juciest, most tender turkey you've ever had. Served on a bollio roll and comes with 1 side dish.

Beef Brisket 7.99

Infused with our famous injection and then rubbed with another blend of herbs and spices. Slow smoked with care for hours until a perfect "melt in your mouth" tenderness is achieved. Served sliced (or burnt ends upon request, if available) on a fresh bollio roll and comes with 1 side dish.

Hot Links 5.99

A real spicy treat. Hot link sausages marinated in our famous 5 Star BBQ Southwestern flavor sauce (the green label) then smoked and served with fresh onions, peppers on a bollio roll and comes with 1 side dish.

Spare Ribs 1/2 or full rack 9.99/18.99

A 5 Star fan favorite. Generously rubbed with our amazing rub ingredients then slow smoked. Our famous 5 Star BBQ original flavor sauce (the black label) is painted on near the end of cooking. Comes off the bone gently for a succulent, flavorful treat. Served with 1 side dish.

BBQ Sampler 14.99

2 Ribs, 1/4 lb of Pulled Pork. 1/4 lb of Brisket and 1 Hot Link and 1 choice of side dish. "Nuff" said.

GRILL MENU

Grilled Chicken 6.99

1/4 Chicken (leg and thigh or breast and wing) marinated in a special blend of flavors and seasoned with our rub. Slow smoked until nearly done then painted lightly with our Black Label BBQ Sauce, finished on the grill to get a great, caramelized, crispy flavor. Served with 1 side dish.

Grilled Pork Chops 7.99

2 Pork Chops marinated in our tasty, Carolina style mustard based Yellow Label BBQ Sauce. Then seasoned generously and grilled using mesquite flavors until perfectly tender and juicy. Served with 1 side dish.

Grilled Tri-Tip 8.99

If you know, then you know. This one is special! Marinated with our Southwestern style Green Label Sauce. Smoked for a while then moved to the grill to add some mesquite flavor. Sliced and served with Pico de Gallo on a bollio roll and comes with 1 side dish.

Grilled Rib Tips 6.99

The tips are the cut right off the bottom part of the spare ribs. We season and rub with a fantastic blend of herbs and spices then grill them to perfection, Add your favorite sauce and enjoy. Served with 1 side dish.

Grilled Bratwurst 5.99

A great sausage sandwich. Brined with beer, onions and peppers then grilled and served on a bollio roll. Add your favorite sauce or condiment. Served with 1 side dish. Makes you feel like you're at a tailgate party.

Grill Sampler 14.99

1 piece Chicken, 1 Pork Chop, 1/2 order of Rib Tips, 1 Bratwurst and 1 choice of side dish.

SIDES

BBQ Beans 1.79

This 3 bean delight includes kidney, black and pinto beans, bell peppers, onions bacon and other ingredients and spices.

Also available by the **Pint 6.79**
or **Quart 12.79**

Pepper Jack Mac 1.79

This original favorite is not your kid's Mac & Cheese. Spicy pepper jack cheese, bacon and mustard crafted into a smooth, creamy dish that you can't find anywhere else.

Also available by the **Pint 6.79**
or **Quart 12.79**

Grilled Avocado 1.79

1/2 shell avocado marinated in olive oil, lemon juice and seasoned. Grilled until tender. Eat it right out of the shell. It's like creamy, warm adult ice cream.

Also available by the **Pint 6.79**
or **Quart 12.79**

Potato Salad 1.79

Another 5 Star BBQ take on a traditional recipe. Perfectly cooked potatoes, mustard, mayo, finely diced pickles, fresh herbs and spices. Tastes just like a picnic.

Also available by the **Pint 6.79**
or **Quart 12.79**

Pepper Cole Slaw 1.79

Like no slaw you have ever had before. Diced cabbage, carrots, celery, and sweet bell peppers. Dressed lightly with a blend of mango, pineapple, oranges, honey and other mouthwatering ingredients. Tastes like summertime on a tropical isle.

Also available by the **Pint 6.79**
or **Quart 12.79**

20 oz. Fountain Drinks 1.49