



TEXAS BBQ

Our smoked meats are dry-rubbed with authentic Southwest spices, lovingly slow-cooked onsite for up to 20 hours, then rested, hand cut or pulled and reheated just once for a rich, delicious flavor we're most proud to deliver!

(All prices are prior to sales tax & there is a 4% discount if paying with cash or check)
(Chili & cornbread muffin sides are an extra \$0.50 when served with a meal)

MEAT PLATES

BRISKET PLATE	\$16.50
6oz of meat with 2 sides	
Double meat	\$20.50
Triple meat	\$30.50
COMBO MEAT PLATE with 2 sides	\$16.50
SMOKED CHICKEN WINGS (6)	\$12.00
Buffalo, BBQ, or naked with carrots & celery	
Add 1 side	\$2.50

TEX - MEX

TACOS

PULLED PORK	\$12.75
BEEF BRISKET	\$13.50
3 medium flour tortillas with red cabbage, cilantro, chili aioli & lime	
BOK BOK CHICKEN (ask if available)	\$13.50
3 medium flour tortillas with cream cheese, sweet chili sauce, green onions, fried wontons, sesame seeds	

NACHOS

CHEESE & SALSA	
Small \$5.25 / Sharable \$9.00	
PULLED PORK	
Small \$8.25 / Sharable \$12.50	
CHILI & PULLED PORK	
Small \$9.00 / Sharable \$14.50	

QUESADILLA

.....	\$12.50
Your choice of meat (Pork, Brisket, Chicken)	
Medium flour tortilla and cheese, with chips and salsa	
Add sour cream	\$ 1.25
Add chili aioli	\$ 0.75

SANDWICHES & SLIDERS

Served with your choice of 1 side

SANDWICHES

BRISKET	\$14.25
PULLED PORK	\$13.25
STUPID SANDWICH	\$21.00
Brisket, pulled pork, slaw & wiggy pickles piled high	
REUBEN SANDWICH	\$14.50
Smoked corned beef on rye with kraut, swiss & thousand island	

SLIDERS

BRISKET 2 OR 5	\$11.00 / \$15.75
PULLED PORK 2 OR 5	\$9.00 / \$13.75

HOT DOGS

All beef frank, served with 1 side

TEXAS DOG	\$12.49
Pulled pork, chili, onions, mustard & cheese	
HOG DOG	\$10.99
Pulled pork, mustard & BBQ sauce	
RANGOON DOG	\$11.99
Cream cheese, sweet chili sauce, green onions, fried wontons, sesame seeds	
HELL YEAH! DOG	\$10.50
Chili, onions, mustard & cheese	
WIGGY DOG	\$9.75
Wiggy slaw, onions, mustard & a wiggy pickle	
NAKED DOG	\$8.75
DEVIL DOG	\$12.50
Smoked chicken, pickled peppers, spicy cranberry sauce	

** \$1 donated to Vets for this dog **

CHILI & SOUP

TEXAS STYLE CHILI

Served with tortilla chips

8oz Cup\$7.00

12oz Bowl.....\$11.25

SPICY CHICKEN SOUP

(Ask if available)

Served with a roll

8oz Cup\$ 5.50

12oz Bowl\$ 8.50

SIDES

TEXAS STYLE CHILI\$ 3.99

Slow cooked in house

BBQ BEANS\$3.50

Slow cooked in house

MAC SALAD\$3.50

POTATO SALAD\$3.50

WIGGY SLAW\$3.50

Made in house with apples & jalapenos

WIGGY PICKLES (2)\$1.82

Spicy & sweet, brined in house

BAG OF CHIPS\$2.50

CORNBREAD MUFFIN\$3.99

Made by Monica's Bakery in Silverdale

NON-MEAT OPTIONS

GIANT SOFT PRETZEL\$9.25

Add beer cheese\$1.25

Add yellow or stone ground mustard\$1.25

GRILLED CEASAR SALAD\$9.25

Add any meat\$3.00

BEAN & CHEESE BURRITO\$8.75

Made with chili aioli & sour cream

GRILLED CHEESE\$ 8.25

On rye bread with your choice of 1 side

VEGAN FIELD ROAST DOG\$10.25

Frankfurter or Chipotle dog with caramelized onions with 1 side

NON-ALCOHOLIC DRINKS

HOUSE MADE ROOTBEER\$1.50 8oz

\$3.25 16oz

SODA POP\$2.75

Dr. pepper, Sprite, Coke, Pepsi

N/A BEER

Ask your server & browse our cooler!

SUN TEA w/ LEMON\$ 2.54

HOT COFFEE\$ 2.50

HOT TEA\$ 2.50

PARTY TIME!

Have an event coming up? We **cater!**

Full service meals or custom smoked meats
and sides by the pound, full or half tray.

We can also **supply kegs** of Deep Draft beer
or any of your other favorite breweries!

CONTACT US

(360)813.3548

Tavernwigwam@gmail.com

www.Deepdraftbrew.com

Or in person at

3548 W. Belfair Valley Rd. Gorst, WA 98312

DID YOU KNOW?

The original WigWam Tavern was built in the 1930s
as a log cabin. It burned down in 1951.

The current building went up in 1952 and has seen
several different owners. The current owner and
friends put in a LOT of hours, love, and elbow
grease to bring the WigWam back to life in 2012.

The "old garage" behind the WigWam is now the
home of Deep Draft Brewing.

In 2022, WigWam and Deep Draft Brewing merged
to form one business with a
21+ Tavern & all ages Tap Room—
still family run & proudly Veteran owned!