

## STARTERS

**Cheese Bread** with Mozzarella & Jack  
Cheese w/ Marinara Sauce. **\$3.95**

**Sliders** (Brisket, Pork, Chicken, or Combo)  
**3 for \$7.50**

**Bar-B-Que Nachos \$9.95 Half \$5.95**

Homemade & tossed in our Looney mix-  
then topped with jack and cheddar cheese,  
and Pico de Gallo.

Add guacamole \$1.00

Add Sour Cream \$.50

Add Chicken or Pork- \$4

**Jalapeño Poppers \$6.95**

Whole jalapeños stuffed in cream cheese  
and breaded. Served with ranch dressing.

**Chicken Wings (6) \$7.00 (12) \$12.50**

Choice of one of our BBQ sauces!

**Hush Puppies (6) \$5.50 (12) \$10**

**Stuffed Tater Skins \$9.95**

Hollowed potato cut in two, slammed with  
spicy pork, smothered with melted  
jack and cheddar cheese, & topped off with  
sour cream.

**Onion Rings \$5.95**

Served with our Bad Attitude sauce.

**French Fries \$4.50**

Hand cut fries spiced with dry Looney mix.

Add cheese for \$1.00/Add Chili \$3.00

**Sweet Potato Fries \$5.95**

**Chicken Fingers \$8.95**

**Quesadilla \$7.95**

Served with Pico de Gallo, guacamole, and  
sour cream. Add Chicken or Pork \$4

## SALADS

1000 Island / Balsamic Vinaigrette / Bleu  
Cheese / Caesar / Honey Mustard / Italian /  
Ranch

**Garden (Lg- \$8.95 Sm- \$5.50)**

Mixed spring greens topped with black  
olives, red onions, tomatoes, croutons, &  
cheddar cheese.

**Caesar (Lg- \$8.95 Sm- \$5.50)**

Romaine, Parmesan, croutons, tossed in  
our Caesar dressing.

**Waldorf Salad \$10.95**

Toasted pecans, apples, avocado and goat  
cheese on a bed of mixed greens tossed in  
Balsamic Vinaigrette.

**Chicken Finger Salad \$12.95**

Romaine lettuce chopped and tossed with  
bits of chicken fingers in honey mustard  
dressing, topped with tomatoes, red onions  
and croutons.

*\*Add chicken, pork, or beef brisket to any  
salad - \$4*

## SOUPS

**Cup- \$4.5 Bowl - \$7.50**

*We offer Boudin sourdough bread bowls  
(limited Availability).*

**Soup of the Day**

**Our Award-Winning Chili** - beef and  
bean chili simmered for hours to perfection

**Chicken & Dumplings** - My Grandmother's  
recipe.

**Home Made French Onion Soup - \$6**

Crock of our onion soup topped with  
French Bread and Baked Swiss Cheese

# **Lunch Specials**

**Weekdays from 11 to 3**

**Sandwich Specials are for Brisket,  
Pork, Links (beef link \$1.00 extra),  
or Chicken**

**1/2 Sandwich \$4.50**

**1/2 Sandwich**

**1/2 Soup, 1/2 Salad (any two) \$7.50**

**Sandwich \$7.00**

**Meal Deal (fries and soda) \$8.95**

## **Burger Lunch Special**

**Looney Burger/Cheese Burger and Fries \$ 8.00**

**Add a soda \$.95**

## **Hot Wing Challenge**

**Eat 12 Wings with "XXX" within 10 minutes  
with nothing to drink - And they are Free!!**

## BURGERS

*Huge 1/2 lb. ground beef patty topped with lettuce, tomato, pickles and onions. Your choice of fries, potato salad, or coleslaw. Substitute: Onion rings, collard greens, mac 'n' cheese, or sweet potatoes fries \$2.00*

### **Looney Burger \$9.50**

Grilled and covered in your choice of sauce and melted jack cheese.

### **Grilled Cheeseburger \$9.50**

Pepper jack, American, or cheddar cheese topped with our spicy mayo.

*Add bacon or mushrooms for \$1.50*

### **Southwest Burger \$9.50**

Pepper Jack, Bacon, jalapeño, & onion rings topped with our Virginia Ike sauce (no toppings).

### **Chili Cheeseburger \$11.50**

Served open face and smothered in cheddar cheese and our homemade chili.

### **Krazer's Melt \$10.95**

Served on grilled buttered sourdough bread with Texas Mild Sauce, cheddar and jack cheeses, bacon, and guacamole.

### **Meatless Portobello Burger \$9.50**

Portobello mushroom grilled and topped with jack cheese.

### **Veggie Burger \$9.50**

Veggie Burger grilled and topped with lettuce, tomato, pickles and onions.

## SANDWICHES

*Served on wheat, sourdough, or French Roll (\$.50) with fries, coleslaw or potato salad. Substitute: Onion rings, collard greens, mac 'n' cheese, or sweet potatoes fries \$2.00*

### **Beef Brisket Sandwich \$9.50**

### **Pulled Pork Sandwich \$9.50**

### **BBQ Chicken Sandwich \$9.50**

### **Pork or Beef Links Sandwich \$8.95**

Two spicy links covered in jack cheese & topped with lettuce, tomato, pickles and grilled onions. Beef links **add \$1.00**

### **Tri-Tip Sandwich \$11.00**

Sliced marinated Tri-Tip topped with mushroom, grilled onions & cheddar cheese on a French Roll.

### **Southern Catfish Sandwich \$10.50**

Breaded filet deep fried and topped with lettuce, tomato, pickles and onions.

## STUFFED POTATOES

*Tastes great with any of our BBQ Sauces!*

### **Start with your Baked Potato \$4.95**

Make it your own! Add:

**Chili, \$3.00**

**Guacamole \$1.5**

**Avocado, Asparagus, Bacon, Broccoli,**

**Cheddar, Pepper Jack Cheese \$1**

**Sour Cream, Salsa \$.50**

**Chives Free**

**Comes with two Standard Sides, extra charges for Premium Sides.  
Add a small salad for \$3.50**

## **SMOKED RIBS & MEATS**

*All our meats are smoked with apple wood-  
the brisket & pork for 14 hours, the ribs &  
chicken for 4-5 hours.*

*Comes with your BBQ Sauce-of-Choice!*

### **Pork Baby Back Ribs**

Third - **\$14.95** Half - **\$19.95**  
Full - **\$34.95**

### **Pork Spare Ribs**

Third - **\$14.95** Half - **\$19.95**  
Full - **\$34.95**

### **Beef Short Ribs**

Third - **\$17.95** Two-Thirds - **\$30.5**  
Full - **\$41.5**

**Brisket Dinner \$18.95**

**Pork Dinner \$18.95**

**Pork or Beef Links Dinner \$15.95**  
Spicy pork or add \$1 for mild beef.

### **BBQ Combo Plate**

You choose from the above options.  
(add \$2 to include Beef Short Rib)

Two-Meat Combo - **\$19.95**

Three-Meat Combo - **\$34.95 (larger  
portions of each meat)**

## **CHICKEN**

### **BBQ Smoked Chicken Dinner**

Quarter - **\$12.95** Half - **\$19.95**

**Dijon Basted Chicken Breast \$17.95**

*Succulent chicken breast immersed in a  
special Dijon marinade to produce a unique  
and tender flavor experience.*

## **STEAKS**

**Tri-Tip \$17.95**

*Marinated Tri-Tip grilled to your  
specification.*

**Filet Mignon \$25.00**

*9-ounce hand-cut filet rubbed with roasted  
garlic and cracked black pepper grilled to  
perfection served with a cognac cream  
sauce.*

**New York Strip \$21.95**

*Flame broiled 12-ounce NY Strip grilled to  
your specification and topped with a savory  
mushroom demiglaze.*

## **Standard Sides A la carte -**

**BBQ Beans Sm. \$1.95 Lg. \$2.95**

**Potato Salad Sm. \$1.95 Lg. \$2.95**

**Coleslaw Sm. \$1.95 Lg. \$2.95**

**Garlic Rice Sm. \$1.95 Lg. \$2.95**

**Mashed Potatoes Sm. \$1.95 Lg. \$2.95**

**Cornbread (spicy or mild) \$1.95**

## **Premium Sides**

**Add \$0.55 for Small**

**Black-Eyed Peas Sm \$2.50 Lg \$4.50**

**Collard Greens Sm \$2.50 Lg \$4.50**

**Fries Sm \$2.50 Lg \$4.50**

**Green Beans Sm \$2.50 Lg \$4.50**

**Add \$1.00 for Small**

**Mac 'n' Cheese \$2.95 Lg \$4.95**

**Sweet Potatoes Sm \$2.95 Lg \$4.95**

**Hush Puppies (3) \$2.95 (6) \$4.95**

**Add \$2.55 for Small**

**Asparagus \$4.50**

**Broccoli \$4.50**

**Mixed Veggies \$4.50**

## SEAFOOD

*Comes with your Sauce-of-Choice!*

### **Southern Catfish Dinner \$17.95**

Fried filet golden brown just for you with 2 standard sides (as with entrees).

### **New Orleans Style Shrimp & Okra Gumbo**

Succulent shrimp, crab, sausage chicken & okra stewed in tomatoes, peppers, onions celery and traditional herbs & spices.

**Cup \$5.50, Bowl \$9**

### **Jambalaya \$12.95/bowl**

A classic Cajun "stew" with house-smoked chicken, shrimp, crab, Andouille sausage, onion, celery, & bell peppers in a spicy broth with rice. Served with spicy cornbread (no sides).

## PASTA

### **ChiliMac \$9.95**

Looney's homemade chili mixed with our homemade macaroni and cheese, a real Southern treat!

## Kids

**Corn Dog & fries/chips \$4.95**

**Grilled Cheese & Fries/chips \$5.50**

**PBJ & Fries/chips \$5.50**

**Chicken Fingers & Fries/chips \$7.50**

## SWEET TOOTH

*Make it a la mode for \$1*

**Bread Pudding with Homemade  
Whiskey Sauce \$4.50**

**Pecan Pie \$4.50**

**Sweet Potato Pie \$4.50**

**Fruit Cobblers \$4.50**

Ask your server about the cobblers of the day.

# **DRINK MENU**

*We proudly offer a rotating selection of beers on tap, a complete wine list, and a fully stocked bar. Please feel free to ask your server or bartender for more information... Cheers!*

## **SPECIALTY COCKTAILS**

### **Apple Cider Slider**

Captain Morgan Spiced Rum, Apple Pucker, Goldschlager, 7-Up

### **Oakland Croc**

Chambord, Jagermeister, Midori

### **Bye Now**

Bombay Sapphire Gin, Crème De Violette, Fresh-Squeezed Lemon Juice.

### **Cucumber Margarita**

Cazadores, Fresh Cucumber, Fresh-Squeezed Lime Juice, Simple Syrup, Sweet & Sour Mix, Pinch of Cayenne Pepper.

### **Down Home Punch**

Jack Daniels, Peach Schnapps, Sweet & Sour Mix, Sprite, Orange Juice, Grenadine

### **Duck Fart**

Baileys Irish Cream, Kaluha, Jack Daniels

### **John Daly**

Vodka, Grand Marnier, Lemonade, Iced Tea.

### **Mississippi Punch**

Hennessey, Bourbon, Meyer's Dark Rum, Fresh-Squeezed Lemon Juice, Sugar.

### **Pomegranate Mojito**

Bacardi Superior, Fresh Mint, Fresh-Squeezed Lime Juice, Pomegranate Liqueur, Club Soda.

### **Sidecar**

Hennessey, Triple Sec, Fresh-Squeezed Lemon Juice, Sugar.

### **South by North**

Cazadores, St. Germain, Simple Syrup, Fresh-Squeezed Lime Juice, topped with Champagne.

### **Southern Ice Tea**

Bourbon, Gold Tequila, Scotch, Triple Sec, Sweet & Sour, Coke

### **Texan**

Bacardi 'O', Orange Juice, 7-Up.

## **BOTTLED BEERS**

Anchor Steam / Blue Moon / Budweiser / Budweiser Can/ Bud Light / Corona / Dos Equis Amber

Dos Equis Lager / Fat Tire / Guinness / Heineken / Miller High Life / Modelo Especial

Negra Modelo / Pabst Blue Ribbon 24oz. / Trumer Pilsner

## **Happy Hour**

Monday – Friday / 2:00pm – 7:00pm

\$1 off Beer on tap, Well Drinks & Shots / \$2 off all Cocktails / Daily Food Specials

\$5 Glass of House Wine (Red or White)

### **North Oakland**

5319 Martin Luther King  
(Across from Children's Hosp)

**510-652-1238**

### **Oakland Downtown**

325 19<sup>th</sup> Street  
(Between Webster & Harrison)

**510-452-1021**



**LOONEY'S**  
*Southern Bar-B-Que*

## **Lunch / Dinner Menu**

*We specialize in catering your events!!*

**5319 Martin Luther King  
Oakland, Ca 94609  
510 652-1238  
[www.looneysbbq.com](http://www.looneysbbq.com)**

# Welcome to Looney's Southern BBQ

We hope you will feel right at home – and we will see you do not leave hungry!

*We smoke all our own meats, and as Ken likes to say; "Everything is better with a little Looney mix!!"*

**Check out the flavors below.**

## Looney SAUCES

*We make all our own BBQ Sauces - try them all!*

**Kansas City (Spicy or Mild)** is ketchup based, so it is smooth and sweet.

**Texas (Spicy or Mild)** is vinegar based with tomato puree, celery, onions, garlic, & spices.

**North Carolina** a thinner consistency, it has vinegar, whiskey, cayenne & chipotle peppers.

**South Carolina Spicy Mustard** Ken's favorite, it has vinegar, mustard, and spices.

**Smokey Mountain Ike** is plum-based with a sweet 'n' smoky flavor.

**Susie-Q Honey** is the sweetest of all.

**Bourbon** is not so spicy with a hint of delicious bourbon.

**Devil's XXX** has Habanero and the "Ghost Pepper" the hottest pepper in the world!

### The Looney Story

*Ken Looney's roots are from the south, in that his parents Bill & Carolyn were both born and raised in Texas. Since Bill was in the Air Force, Ken grew up in several different states but he always considered Texas home. He was raised eating meals from generations of Southern cooks, Mee Maws biscuits 'n' gravy, his Mee Maws chicken and dumplings and lots of homemade barbeque.*

*Ken spent his teen years motorcycling along the shores of So Cal (eating some really good Santa Maria Tri-Tip), and returned to Abilene, Texas for college. There he was reunited with Southern BBQ. After earning a degree in Physics, Ken was recruited by the Navy for their Nuclear Power Submarine Program. With the Navy, Ken spent many years on the East Coast where he was introduced to, and fell in love with, North Carolina style barbeque and the many exciting variations of the surrounding regions. After leaving the Navy, Ken settled in the Bay Area where he met his wife, Susan. Ken jokes that Susan's Midwest rooted cooking made him immediately realize he had to learn how to cook barbeque that good ol' Southern way. After a few tutorials from his father, an excellent southern cook, Ken crafted his unique style of bold and savory barbeque. One small smoker and many pork butts later, Ken perfected his favorite North Carolina vinegar-based barbecue sauces and gave them to his neighbors. After a while, they were knocking down his door for more of that mouth watering barbecue.... And the rest, as they say is history.*