



# NAPLES RIB COMPANY

## "GRILL YOUR OWN" MENU

*OUR FOOD, COOKED, COLD AND READY FOR YOU TO GRILL*

**OUR FOOD... YOUR GRILL... OUR SAUCE... YOU BASTE  
(DELICIOUS TEAMWORK!)**

We suggest ordering at least one meat item per person. Two pieces of Cornbread and just the right amount of our signature Sweet and Tangy BBQ Sauce will be included with each meat selection.

### Meats to Grill

Baby Back Ribs (6 Bones) 🍴	\$11
St. Louis Ribs (6 Bones) 🍴	\$11
Beef Ribs (2 Bones) 🍴	\$9
Bone-In Chicken (1/2) 🍴	\$10
Boneless Chicken Breasts (Two 5 oz) 🍴	\$6
Louisiana Hot Sausage (2 Links) 🍴	\$6
Slow Roasted Tri-Tip (1/2 lb)	\$8
Shrimp Kabob (One Kabob with 3 Shrimp and Vegetables)	\$8

### Additional Meats to be Reheated

Beef Brisket (1/2 lb) 🍴	\$8
Pulled Pork (1/2 lb) 🍴	\$7

### Make it a Complete Meal by Adding our Sides and Salads!

**Sides** Pint (16oz) Feeds 3-4 \$5.5    Quart (32oz) Feeds 6-8 \$10

BBQ Beans 🍴	Rice Pilaf	Roasted Vegetables 🍴
Garlic Mashed Potatoes 🍴	Macaroni & Cheese	Coleslaw 🍴
Mashed Sweet Potatoes 🍴	NRC Signature Chili	Potato Salad 🍴

Family Garden Salad (feeds 3-4) 🍴	\$8
1/2 Tray of Garden Salad (feeds 10-15) 🍴	\$19

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Naples Rib Company    5800 East 2nd St, Long Beach (562) 439-RIBS

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🍴 **Gluten-Free**

NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

# "GRILL YOUR OWN" COOKING INSTRUCTIONS

Remove all meats from the refrigerator and let sit at room temperature for 30-60 minutes before grilling.

## **Beef, Baby Back and St. Louis Pork Ribs**

Place ribs on grill, curve up, at medium heat. Let cook for 4-5 minutes. Turn and baste with Rib Company Signature BBQ Sauce. Cook for 4-5 minutes more until hot and tender.

## **Raw Chicken**

Heat grill to medium heat. Spray grill with non-stick spray and place raw chicken on grill. Cook for approximately 3 minutes per side. Once chicken is white and firm, baste with Rib Company Signature BBQ Sauce. Cook until internal temperature is 165 degrees.

## **Cooked Bone-In Chicken**

Heat grill to medium heat. Place chicken on grill, skin side down, for 4-5 minutes. Turn and baste with Rib Company Signature BBQ Sauce, cook for 4-5 minutes until hot & tender.

## **Sausage**

Place links on grill at medium heat. Let cook on one side for 3-4 minutes, turn and baste with Rib Company Signature BBQ Sauce. Cook for another 3-4 minutes until hot and tender.

## **Sliced Pulled Pork**

Heat grill to medium heat. Wrap meat in heavy-duty foil and place on grill for 2-3 minutes. Shake meat packet and cook for another 2-3 minutes until hot and tender.

## **Whole Tri-Tip & Beef Brisket**

Heat grill to medium heat. Slice beef into ¼" to ½" wide pieces. Grill for 3-4 min. Turn, cook for another 1-2 minutes until hot and tender and baste meat with Rib Company Signature BBQ Sauce.

## **Shrimp Kabob**

Heat grill to medium heat. Spray grill with a non-stick spray and place kabob directly on grill. Cook the kabob for approximately 3-4 minutes then turn and cook on the other side until shrimp is no longer translucent in appearance. Brush the kabob with Rib Company Signature BBQ Sauce. Cook until internal temperature is 165 degrees.

## **Reheating Side Dishes:**

### **Oven**

Pre-heat oven to medium heat. Place side dishes in an oven-safe container and cover. Reheat the sides for approximately 25 minutes.

### **Microwave Oven**

Place sides in a microwave safe dish and cover. Heat on medium heat for 4 minutes. Stir and heat for an additional 2 minutes. Stir before serving.

### **Stove Top**

Turn stove top onto medium heat. Place side dishes in a pot and heat for approx. 7-10 minutes until internal temperature reaches 165 degrees.

# WINE, BEER, AND SPIRITS

## Beer / Wine / Spiked Seltzers / Soft Drinks

Lagunitas Beer - 12 oz Bottle	\$4
Bud Light - 12 oz Bottle	\$3.5
Pacifico Beer - 12 oz Bottle	\$4
Imagery Pinot Noir Wine - 750 ml Bottle	\$22
Josh Cabernet Sauvignon Wine - 750 ml Bottle	\$22
Butter Chardonnay Wine - 750 ml Bottle	\$20
Chardonnay Wine - 750 ml Bottle	\$15
Merlot Wine - 750 ml Bottle	\$15
Cabernet Sauvignon Wine - 750 ml Bottle	\$15
White Claw - Mango	\$4
White Claw - Black Cherry	\$4
Bottled Water - 12 oz Can	\$1.5
Sprite - 12 oz Can	\$1.5
Diet Coke - 12 oz Can	\$1.5
Coke - 12 oz Can	\$1.5

## Liquor / Spirits

Relska Vodka - Liter Bottle	\$15
Patron Silver Tequila - 750 ml Bottle	\$42
Don Julio Blanco - 750 ml Bottle	\$45
Jameson Whiskey - Liter Bottle	\$35
Tito's Vodka - Liter Bottle	\$38
Jack Daniels - Liter Bottle	\$37