



NEWPORT RIB COMPANY

"GRILL YOUR OWN" DELIVERY 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

Newport Rib Company 2196 Harbor Blvd, Costa Mesa (949) 631-2110

🍴 **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.

INDIVIDUAL SALADS

Choice of Ranch 🌿 Caesar 🌿 Raspberry Vinaigrette 🌿 Honey Mustard 🌿
Bleu Cheese 🌿 Thousand Island 🌿 Italian 🌿 BBQ Ranch 🌿 Buffalo Ranch 🌿

BBQ Chopped Southwest Salad **\$13**

Fresh Greens, Diced Tomatoes, Sweet Corn, Cilantro, Jicama,
Black Beans, Jack Cheese, Tortilla Strips, House-Made BBQ Ranch Dressing
🌿 **With Modifications - Ask Your Server**

2nd Street Spinach Salad **\$14**

Organic Baby Spinach, Bleu Cheese Crumbles, Mandarin Oranges, Diced
Green Apple, Dried Cherries, Chopped Green Onion, Candied Pecans, Cornbread
Croutons, House-Made Sweet & Sour Dressing
🌿 **With Modifications - Ask Your Server**

Kale Quinoa Salad **\$15**

Kale, Romaine and Cabbage Mix, Quinoa, Grape Tomatoes, Currants, Toasted
Almonds, Topped with Shaved Parmesan, House-Made Sesame Dressing

Add Protein to any Salad above	Chicken	\$5	Shrimp (5)	\$9
	Tri-Tip	\$6	Salmon (8 oz)	\$9

Cobb Salad 🌿 **With Modifications - Ask Your Server** **\$16**

Shredded Lettuce, Diced Tomatoes, Avocado, Bleu Cheese Crumbles,
Grilled Chicken Breast, Chopped Egg, Bacon Crumbles

House Dinner Salad **\$7**

BEER, WINE, AND SPIRITS

Beer / Cider / Sparkling Seltzer

Amstel Light, Becks Alcohol-Free, Bass, Blue Moon, Budweiser, Pacifico, Coors Light, Corona, Corona Light, Heineken, MGD, Michelob Ultra, Miller Light, Modelo Especial, Newcastle, Omission Lager (Gluten Free), Angry Orchard Hard Cider, White Claw Black Cherry, White Claw Mango

6 Packs (same brand)	\$14
Mixed 6 Packs	\$18
Individual Bottles	\$3
32oz Draft Beer	\$5

Wine

Bottle

Kung Fu Girl Reisling	\$16
Charles and Charles Rosé	\$15
Candy Rosé	\$18
Fleur de Prairie Rosé	\$20
Beringer White Zinfandel	\$16
Ferrari-Carano Fumé Blanc	\$16
Kim Crawford Sauvignon Blanc	\$18
Scarpetta Pinot Grigio	\$16
Bonatera Chardonnay	\$14
La Crema Chardonnay	\$18
Rombauer Chardonnay	\$30
La Crema Pinot Noir	\$16
Meomi Pinot Noir	\$20
Antinori Peppoli Chianti	\$16
Trefethen Red Blend	\$35
Don Miguel Garcon Malbec	\$12
1000 Stories Red Zinfandel	\$14
Rodney Strong Cabernet Sauvignon	\$16
Justin Cabernet Sauvignon	\$18
BV Napa Cabernet Sauvignon	\$24

Spirits

Pau Vodka (1 liter)	\$30
Tito's Vodka (1 liter)	\$35
Gordon's Vodka (1 liter)	\$20
Gordon's Gin (1 liter)	\$20
Jim Beam (1 liter)	\$28
Jose Cuervo Tequila (1 liter)	\$28
J&B Scotch (1 liter)	\$22
Front Porch Lemonade (16oz)	\$10