



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.

"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.

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 *subject to availability

	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 (12oz)	\$10
Margarita (12oz)	\$10