



Popular Lunch BBQ Plates

Includes choice of 1 side and garlic toast.
Available until 3 pm only.

Brisket Plate

1/2 pound of our smoked, low and slow brisket 16.99

Tri-Tip Plate

1/2 pound of our juicy smoked tri-tip that we slice and finish on the grill to order 16.99

Rib Lunch

Choice of baby back or St. Louis Style ribs 16.99

Pit Master Combo

Choose 2 meats: pulled pork, sliced brisket, St. Louis Style ribs (2), baby back ribs (2), chicken quarter, or smoked sausage 18.99

Smokehouse BBQ Chicken

Half Applewood smoked chicken fire glazed in our house BBQ sauce 15.99

New Wubba's LUNCH Bowls

Try Wubba's new lunch bowls! Mildly wild, full of great, fresh ingredients, and all with a nice, Wubba's touch!

Mac 'N' Burnt Ends

Our creamy, house-made mac 'n' cheese topped with our slow smoked, pork belly burnt ends. The perfect combination of two southern favorites! 19.99

Wubba's Mac 'N' Cheese Bowl

Our rich, creamy, house-made mac 'n' cheese topped with your choice of pulled pork, grilled chicken, or crispy chicken 18.99

BBQ Sundae

Wubba's creamy, garlic mashed potatoes topped with BBQ beans, coleslaw and your choice of BBQ protein. Chose pulled pork, grilled or crispy chicken 16.99, brisket 17.99 or pork belly burnt ends 18.99

Fresh lunch size SALADS

All Wubba's salads are made fresh to order and served with choice of house-made dressing and garlic toast.

Tequila Lime Chicken Salad

Chopped romaine, roasted corn, black beans, sweet red peppers, diced tomato, red onion and Cheddar Jack cheese. Topped with a tequila and lime juice marinated grilled chicken breast 13.99

The Smoke Shack Salad *our best!*

Garden greens and choice of delicious pulled pork, chopped chicken or crispy chicken. Topped with bacon crumbles, Cheddar cheese and diced tomato 13.99

Grilled Tri-Tip Salad

Chopped Romaine topped with bite size pieces of grilled tri-tip, Bleu cheese crumbles, red onion and diced tomato 13.99

Welcome to Wubba's Kansas City-Style BBQ

Here at Wubba's BBQ Shack we take great pride in providing you the highest quality, authentic, traditional Smoked BBQ. We use a combination of Hickory, Oak and Applewood to enhance our full flavored meats.

What makes Wubba's BBQ Shack special is our own dry rubs and finger lickin', lip smackin' BBQ Sauces all made fresh daily in house. We only use the freshest and highest quality ingredients in all of our unique recipes.

So, we invite you to please sit back, relax, and enjoy the flavors from Wubba's "Kansas City-Style" BBQ.

Thanks for making Wubba's your choice in BBQ, *The Webb Family*

The smoking process we use will give meat a pink color throughout, most noticeable in poultry and pork. We BBQ meats fresh daily and occasionally will run out of certain items. Thanks for understanding!