

WELCOME TO

Wubba's
Est. 2002

BBQ Shack

We're Smokin' the Good Stuff

Check Out Our
Dinner For TWO
On the Back

Let's Start Here

Beer Battered Cheddar Curds

Wisconsin white Cheddar curds beer battered and deep fried. A real "cheesehead" delicacy! 11.49

BBQ Potato Skins

Five skins loaded with choice of pulled pork or chopped chicken then topped with Cheddar Jack cheese and scallions. Served with a side of BBQ ranch 12.49

Smoked Beef Brisket Poutine

Crispy fries, beef brisket gravy, chopped brisket, Wisconsin Cheddar cheese nuggets, classic BBQ sauce and scallions 13.49

Wubba's Party Platter

Enjoy the fun with Beer Battered Cheese Curds and Wubba's Boneless Wings. We'll even throw in some flash-fried Pickle Spears, Southern Fried Okra and Onion Straws 16.49

Deep Fried Pickle Spears

Breaded, deep fried and served with choice of dippin' sauce 8 for 9.99

Damn near perfect! BBQ Nachos

Warm, crispy tortilla chips topped with queso, choice of pulled pork or chopped chicken, Cheddar Jack cheese, black olives, diced tomato and scallions. Served with a side of sour cream. Skinny 12.49, Plus 15.49

Pork Belly Burnt Ends

This is heaven folks! Pork belly is rubbed with our secret stuff and slow smoked for what seems like forever 13.49

Smoked Fried BBQ Wings

8 slow smoked jumbo chicken wings tossed in our famous sauce. Some of the best in town! Served with celery and dip 15.49
Sauce choices: Mild BBQ • Spicy BBQ
Buffalo BBQ • Pineapple Habanero BBQ

Wubba's Boneless Wings

Tender chunks of chicken are breaded, fried and tossed in your favorite sauce. Served in half-pound baskets 13.49

Free Spirit Sodas 5.49

The Dirty Doctor Dr. Pepper, coconut, vanilla, Haln and half, fresh lime

Starry Limeberry Starry, strawberry, fresh lime and cherry

Summer Solstice Mountain Dew, pomegranate, grapefruit, fresh lime

Gummy Shark Raz Starry, lemonade, blue raz, gummy shark, splash of raz

Root 'N' Butter Root beer, butterscotch, vanilla cream

Stars Over Mango Starry, mango, pineapple

Orange Creamsicle Starry, orange syrup, vanilla cream

Razz-Tide Starry, cranberry, raspberry, fresh lime

Pin-Pin-Pom Starry, pomegranate, pineapple

Cherry Bomber Pepsi, cherry, coconut, vanilla cream

Hyper Beach Babe Mountain Dew, raspberry, peach, vanilla cream

Fountain Sodas & Hot Bevs

Pepsi, Diet Pepsi, Starry (lemon lime), Mountain Dew, Dr. Pepper, Mug Root Beer, Lemonade, Arnold Palmer, Iced Tea, Sweet Tea 3.49 White or Chocolate Milk, Apple Juice, Orange Juice 3.99

Add Flavors for only 99¢

Choose from Strawberry, Raspberry, Blue Raspberry, Cherry, Peach, Mango, Vanilla, Caramel, Coconut and more.

Add Toppers 99¢ each

Half and Half, Coconut Cream, Vanilla Cream, Cold Foam

Add Purees for only 99¢

Choice of Strawberry, Raspberry, Peach, Mango

Hot Bevs 3.29 Coffee, Hot Chocolate or Assorted Tea

Classic Sandwiches

Served on a toasted stadium roll with choice of side

Tri-Tip Dip *Wubba's favorite!*

Slow smoked tri-tip sliced thin and piled high on a stadium roll. Served with au jus for dippin' 15.49 With Swiss cheese 15.99

BBQ Tri-Tip:

A generous portion of sliced tri-tip slathered with BBQ sauce 14.99

Spicy Barn Burner:

Tri-tip topped with spicy sauce, grilled onion, jalapeños and pepper Jack 16.99

Phar from Philly:

Chopped beef topped with grilled onions, green peppers and a blend of melted Cheddar Jack cheese 15.99

BBQ Brisket

Kansas City style sliced brisket piled high on a toasted roll and topped with onion straws. You can add the sauce 15.99

Porkin' Hottie

Pulled pork with grilled onions, grilled mushrooms, spicy sauce and pepper Jack cheese 14.99

Happy Pig

Pulled pork with grilled onions, grilled bell peppers and grilled mushrooms 14.99

Suzy Q

Chopped chicken, grilled mushrooms, Cheddar Jack cheese and diced tomato 14.99

The Original Hogback

Pulled pork topped with mild sauce and coleslaw 14.99

Tequila Chicken Sandwich

Grilled marinated chicken breast, pepper Jack, jalapeños and onion straws 14.99

Smoke Stack

Choose from pulled pork, chopped chicken, or sliced sausage 13.99 Thin cut tri-tip or chopped beef 15.49 Add grilled onions, jalapeños, or both for 1.29 Add cheese 99¢

Wet Wubba

Chopped beef and pulled pork all sauced up and topped with onion straws 14.99

Salads & Soup

Grilled Tri-Tip Salad

Chopped romaine topped with grilled tri-tip, Bleu cheese crumbles, red onion and diced tomato Petite 16.99 | Full 19.99

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 Petite 16.99 | Full 19.99

Sometimes you gotta grab life with both hands.

Burgers

All burgers include mayo, lettuce, tomato, onion on a brioche bun. Add bacon for 1.99

Wubba's Classic Burger*

The name says it all. An all American style with your choice of cheese 14.99

Wubba 'Shroom

Our classic burger topped with grilled mushrooms and Swiss cheese 14.99

Wubba Mex

Wubba's burger topped with spicy mayo, jalapeños and pepper Jack cheese 14.99

Hogs Burger*

This one is our best burger to date! A burger topped with Cheddar and grilled onions, sauced up pulled pork and creamy coleslaw. You just might need a fork! This is one heck of a burger 17.99

Local Favorites

Dime Store Chicken Strips

Just like downtown, breaded and deep fried chicken breast strips served with seasoned French fries and dippin' sauce 3 for 13.99

Smokin Tacos

Choice of 3 pork or chicken tacos topped with Cheddar Jack cheese, diced onion, cilantro and sour cream 12.99 beef 13.99

Wubba-rrito

BBQ burrito filled with choice of pulled pork or chopped chicken, BBQ beans, Creole rice, onion straws, Cheddar cheese and BBQ ranch 15.49 chopped beef 16.99

Salads are served with choice of house-made dressing and garlic toast.

The Smoke Shack Salad *our best!*

Garden greens and choice of pulled pork, chopped chicken or crispy chicken. Topped with bacon crumbles, Cheddar cheese and diced tomato Petite 16.99 | Full 19.99 Substitute brisket for an extra 1.99

Kicked Up Gumbo

A spicy Cajun classic. We start with dark roux and vegetables. Jasper adds a heaping helping of andouille sausage and smoked chicken, a pile of steaming rice and garlic toast 10.99

*Notice: Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness

Double Down Split an entrée, double the sides and have your own meal only 5.99 extra!

WUBBA'S RIBS & BBQ Combos

The best of Wubba's, served with choice of two sides and garlic toast

Check Out Our Dinner For TWO On the Back

St. Louis Style Ribs Made KC

Premium St. Louis cut of spare ribs, dry rubbed, slow smoked and glazed with your choice of mildly tangy or sweet and sticky BBQ sauce, 4 bones 23.99, 8 bones 31.99, whole rack 37.99

Tri-Tip & Ribs Combo*

A combo of our 2 most popular meats. Your choice of 4 St. Louis Cut or Wubba's Baby Back ribs and a healthy portion of our slow smoked, thick-cut Tri-Tip grilled to your liking 31.99 Add pulled pork or chicken quarter 35.99

Rib Combo

Perfect for the rib lover. 4 bones each of our St. Louis Style and Baby Back Ribs 31.49

Sticky Baby Back Ribs

Premium baby back ribs, slow smoked and glazed with a sweet and sticky sauce, 4 bones 24.99, 8 bones 31.99, whole rack 37.99

Combo Platter

Choose from 3 delicious BBQ meats. St. Louis Style Ribs, Baby Back Ribs, chicken quarter, pulled pork, chopped beef and house smoked sausage 31.99

Specialties of the SHACK

Served with two sides and garlic toast

Tri-Tip Feast*

Full pound of mouth-watering tri-tip, slow smoked then char-grilled to order. Served with au jus on the side 32.99 Half order 24.99

Smokehouse BBQ Chicken

Half a chicken, slow-smoked over applewood for hours. This authentic process creates a beautiful 'smoke ring'—a signature pink hue that locks in deep flavor and incredible juiciness—lightly basted in our original BBQ sauce 22.99

Kansas City BBQ Brisket

Choice grade beef brisket, slow smoked Kansas City style, then sliced and served fresh from the smoker. While it lasts! 25.99

Tequila Lime Chicken Breast

Two boneless chicken breasts marinated til' drunk in tequila and lime juice, then charbroiled and topped with melted pepper Jack, cilantro and a twist of lime 24.99

The Webb FAMILY BBQ

Down Home Style

When it's just you and yours. Choose 8 bones of our St. Louis Cut or Wubba's Baby Back Ribs and we'll add 1/3 pound each of Pulled Pork and sliced Brisket, plus a Half Chicken. Includes 3 large sides and 1/2 dozen fritters 64.99 (feeds 4-6 depending on how hungry everyone is)

Up Town Style

Got fancy family comin' over? Choose from: One full slab of our St. Louis Cut or Wubba's Baby Back Ribs and we'll add 1/2 pound each of Pulled Pork and sliced Brisket, plus a half Smoked Chicken. Includes 4 sides and a dozen fritters 84.99 (feeds 6-8, so, for a bigger crowd)

Wubba's Bowls

Mac 'N' Burnt Ends

Our house-made mac 'n' cheese topped with our slow smoked, pork belly burnt ends. The perfect combo of two southern favorites! Petite 18.99 | Full 21.99

Wubba's Mac 'N' Cheese Bowl

Our house-made mac 'n' cheese topped with your choice of pulled pork, grilled chicken, or crispy chicken Petite 16.99 | Full 19.99 Brisket Petite 18.99 | Full 21.99

BBQ Sundae

Wubba's garlic mashed potatoes topped with BBQ beans, coleslaw and your choice of pulled pork, grilled or crispy chicken Petite 14.99 | Full 17.99, Brisket Petite 18.99 | Full 21.99, or Pork Belly Burnt Ends Petite 18.99 | Full 21.99

Sharin' is Carin' Add extra sides for only 3.49 each!

Odds & Sides

Substitute any side dish with a side salad for 1.99 Sweet Potato Fries for only 2.99

Creole Rice
Pit-Smoked Beans
Coleslaw

Creamy Mac Salad
Baked Potato Salad
Seasoned Fries

Garlic Mashed Potato
Steamed Seasonal Veggies
Green Beans with Bacon

Okra
Corn Fritter (5)
Onion Straws

Baked Potato (after 4pm)

Popular
Lunch
BBQ Plates

Available 11 am - 3 pm

Includes choice of 1 side and garlic toast.

Brisket Plate

1/2 pound of our smoked, low and slow brisket 17.99

Tri-Tip Plate

1/2 pound of our juicy smoked tri-tip that we slice and finish on the grill to order 17.99

Rib Lunch

Choice of baby back or St. Louis Style ribs 17.99

Pit Master Combo

Choose 2 meats: pulled pork, sliced brisket, St. Louis Style ribs (2), baby back ribs (2), chicken quarter, or smoked sausage 19.99

Smokehouse BBQ Chicken

Half applewood smoked chicken fire glazed in our house BBQ sauce 16.99

DINNER for TWO

DINE IN ONLY 61.99

Share an Appetizer

Beer Battered Cheddar Curds

Wisconsin white Cheddar curds beer battered and deep fried. A real "cheesehead" delicacy!

Skinny Nacho

Tortilla chips topped with queso, choice of pulled pork or chopped chicken, Cheddar Jack cheese, black olives, diced tomato and scallions, and a side of sour cream

Wubba's Boneless Wings

Tossed in our famous sauce

Second Up

Kicked Up Gumbo or Side Salad

Next the Entree

1 entree per guest - includes 1 side

4-Bone Sticky Baby Back Ribs

Premium baby back ribs, slow smoked and glazed with a sweet and sticky sauce

Half Tri-Tip Feast*

Half pound of mouth-watering tri-tip, slow smoked then char-grilled to order. Served with au jus on the side

Kansas City BBQ Brisket

Choice grade beef brisket, slow smoked Kansas City style, then sliced and served fresh from the smoker. While it lasts!

Share a Dessert

Ask Your Server-Selection Varies



Wubba's Story
A dream come-true.

Aaron Webb (aka Wubba) grew up right here in Klamath Falls. Played Varsity football and traveled around a little after high school. Did some professional fishing in Alaska.

When he moved home he purchased a burger shack; and when his family moved out to Kansas City he went to visit them. That is where he fell madly in love with his wife-to-be, and Kansas City BBQ.

Wubba could not get enough of either. His wife moved back to Klamath Falls with him, and Wubba was determined to bring Kansas City BBQ along, too. One night Wubba was tossing and turning thinking about a recipe for BBQ sauce. He had a moment between sleep and dream and the recipe came to him. I know that sounds crazy, but, well, you'll just have to try it and see what you think. It's pretty damn good, that's all anyone can say.

The next day Wubba mixed up the sauce, brushed it over some ribs and took a bite. That was the moment he knew he had his recipe. Over the years, Wubba's has become a valued part of the local community.

A community with strong roots and a great love for the people who live here. Which is why Aaron is committed to providing a great place to take a break from your daily life to enjoy yourself.

Thanks for coming in today!

Aaron Webb (aka Wubba)

Wubba's KC BBQ • KC BBQ Perfected.

