

The Original Est. 2008

Parker  John's  
BBQ & PIZZA



*Smokin' good ribs, wings & pizza*

**KIEL | MENASHA | SHEBOYGAN | GREEN BAY | OSHKOSH | APPLETON**



## **LOYALTY CLUB**

Do meat sweats bring you pleasure? Do you love pig butts and you cannot lie? Do you crave an ice cold beer and a slice of hot pizza after a long, hard day of work?

It sounds like you'd fit right in with our Loyalty Club!  
Earn points on every dine in, carryout, and delivery order towards a \$10 reward, get exclusive members-only offers and be the first to know about new swag, menu items, and more!

Scan the QR code to begin earning points and to officially join the Parker John's Loyalty Club!

# Starters

## HAYSTACK ONION RINGS

Thinly sliced onions dusted in seasoned flour and fried to golden brown. Big enough for the table to share. Served with house ranch. **8.49**

## FRITO PIE

Seasoned corn chips topped with our house brisket chili, cheddar cheese, green onion and jalapeno. Drizzled with sour cream. **10.99**

## SCONNIE FRIES

Naked cheese curds, bacon, green onion, tomato, fresh jalapeño, a scoop of house mac and cheese; finished with sour cream. All served on a pile of hand-cut fries. **10.49**  
Add turkey, pork, brisket or sausage for **3.99**

## KANSAS CITY BURNT ENDS

Double-smoked brisket and pork simmered in our Kansas City Sauce. A staple of KC BBQ with a local twist. Smoked in limited batches, these are sure to sell out before the day is done. Get em' while you can! **11.49**

## HAND-BREADED CHEESE CURDS

Raw cheese curds lightly breaded then seasoned with garlic and parsley. Fried to golden brown and served with house ranch. **9.49**

## FRICKLES

House-battered pickle chips fried to golden brown. Served with cayenne ranch. **9.49**

## ARMADILLO EGGS

Smoked jalapeños stuffed with brisket, garlic, onion and cream cheese. Lightly breaded and served on a nest of haystack onion rings. **11.49**

## PIG SKINS

Fried potato skins topped with pulled pork, PJ's Signature sauce, bacon, cheddar cheese and diced green onion. Served with a side of sour cream. **10.49**

## BONELESS CAULIFLOWER WINGS

Make no bones about it, these fellas are good! Hand-battered cauliflower, flash fried and tossed in your choice of wing sauce. **9.49**

## GARLIC CHEESE BREAD

Strips of fresh oven-raised dough brushed with garlic butter, melted Cheddar and Mozzarella cheeses. Served with Marinara for dipping.  
**12" 12.99 | 16" 15.99**

## BREADSTICKS

Lightly brushed in garlic butter and sprinkled with Parmesan cheese and Italian herbs. Served with marinara.  
**5 pc 7.49 | 10 pc 11.49**

# Wings

## JUMBO SMOKED WINGS

Jumbo wings, hickory-smoked for a minimum of 2.5 hours. Served with your choice of our signature sauces.  
**(6) 8.99 (12) 15.99 (18) 22.99 (24) 28.99**

## BONELESS WINGS

Boneless breast meat, breaded and fried to golden brown. Tossed with your choice of our signature sauces.  
**(8) 8.99 (16) 14.99 (24) 18.99 (32) 23.99**

### SIGNATURE WING SAUCES FROM HOTTEST TO NOTTEST

Scorpion Sauce (THIS \$H👹T'S HOT), Hot, Mild, Spicy Garlic, Sriracha BBQ, Honey Teriyaki, Jack Daniels, Sweet Chili, Parmesan Garlic or Honey BBQ

# Salads & Chili

## HOUSE SALAD

Mixed greens with tomato, red onion, sliced mushroom, shredded cheddar and croutons. Served with corn bread. **8.49**

## BUFFALO CHICKEN SALAD

Boneless wings tossed in mild sauce with mixed greens, diced red onion, diced tomato, shredded cheddar and crumbled bleu cheese. Served with corn bread. **13.49**

## SOUTHWEST SALAD

Mixed greens with pico de gallo, fresh jalapenos, cheddar cheese and a blackened chicken breast. Topped with crushed tortilla chips and served with cornbread. **14.49**

## SMOKEHOUSE SALAD

Your choice of hickory-smoked brisket, turkey, pulled pork, or Andouille sausage with mushroom, red onion and diced tomato on top of mixed greens; drizzled with PJ's Signature sauce. Finished with whole milk mozzarella and haystack onion rings. Served with corn bread. **14.99**

## HONEY BBQ CHICKEN SALAD

Boneless wings tossed in honey BBQ sauce on top of mixed greens, diced tomato, shredded cheddar and croutons. Served with corn bread. **13.49**

## SMOKED BRISKET CHILI

You won't find any noodles in this chili. Slow simmered with just the right amount of spices along with a hint of beer to take the edge off. Served with corn bread.  
**Cup 4.99 / Bowl 6.99**

### CHOICE OF DRESSINGS

House Bleu Cheese, House Ranch, Cayenne Ranch, French, Italian, 1000 Island, Oil and Balsamic

# Sandwich Board

All sandwiches are served with your choice of one side and presented on fresh Manderfield's bread.

Udi's gluten free rolls available upon request for an additional \$0.99.

## CAROLINA BBQ

Hickory-smoked pulled pork covered in coleslaw, drizzled with Carolina mustard sauce and topped with haystack onion rings. Served on a Telera roll. 13.49

## PULLED PORK TACOS

Twin flour tortilla shells filled with our hickory-smoked pork, fresh pico de gallo and cheddar cheese. Served with a side of salsa roja. 13.49

## PORK SANDWICH

Our signature pulled pork, served on a Telera roll. 12.49

## KC BURNT END SANDWICH

Double smoked pork and brisket simmered in our Kansas City BBQ. Served on a Telera roll. 13.49

## THE PIG MAC

A favorite of our Pitmaster's - a generous portion of pulled pork hit with our house mac and cheese. Served on a Telera roll. 13.49

## SMOKEHOUSE COMBO

Slow-smoked beef brisket finished with our signature pulled pork. Served on a Telera roll. 14.49

## SMOKEHOUSE SLIDERS

Three sliders individually filled with smoked turkey, beef brisket and pulled pork. 13.99

## TURKEY REUBEN

House-smoked breast of turkey on Texas toast with 1000 Island, coleslaw and Swiss cheese. 13.49

## SMOKED TURKEY CLUB

Hickory-smoked turkey breast with bacon and Swiss cheese. Served on a Telera roll with Memphis mayo. 13.99

## CHICKEN CLUB

Marinated and grilled breast of chicken finished with Swiss cheese and Applewood smoked bacon. Served on a Telera roll with Memphis mayo. 13.99

## B.A.B (BAD A\$% BIRD)

One damn good chicken sammie. Hickory-smoked breast of chicken hand-battered and fried to golden brown. Served on a Telera roll with Memphis mayo, lettuce and tomato. 13.49

## LONE STAR REUBEN

Hickory-smoked beef brisket, sauerkraut, Swiss cheese and 1000 Island on Texas toast. 14.49

## BRISKET BLT

Smoked brisket with bacon, lettuce, tomato and Memphis mayo on Texas toast. 14.49

## BRISKET PHILLY

Smoked beef brisket, sautéed green pepper and onion. Served on a hoagie roll with melted Swiss cheese. 14.49

## BRISKET SANDWICH

A sign of authentic BBQ; smoked for a minimum of 13 hours. Served on a Telera roll. 13.49

## PJ's Craft Burgers

Our house blend of Angus brisket, chuck and short rib.

### BLACK ANGUS BURGER

1/2 lb. Black Angus burger. Served on a Telera roll. 12.49

### PARKER POUNDER

Two 1/2 lb. Black Angus burgers with cheddar and Swiss cheeses and bacon. Served on a Telera roll. 16.49

### WESTERN BBQ BURGER

1/2 lb. Black Angus burger with bacon, cheddar cheese, BBQ sauce and haystack onion rings. Served on a Telera roll. 13.99

### SIDE CHOICES:

Coleslaw (GF), Cucumber Salad (GF), Baked Beans (GF), House Mac and Cheese, Hand-Cut Fries, Sweet Potato Fries, Waffle Fries, Dinner Salad (GF)  
Sides available à la carte for 3.99

Upgrade your side to a cup of Smoked Brisket Chili, Haystack Onion Rings or Frito Pie for an additional 1.99

## Baked Potatoes

### SCONNIE STUFFER

Made famous at off-premise events, our jumbo potato stuffed with pulled pork and a generous scoop of mac and cheese. 12.49

### LOADED STUFFER

Jumbo baked potato stuffed with your choice of pulled pork, smoked brisket, turkey, burnt ends, brisket chili or Andouille sausage along with butter, sour cream, bacon, green onion and shredded cheddar. 12.49

*Burgers and steaks that are served rare or medium rare may be undercooked and will only be served upon the request of the customer. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.*

# Dinners

We dry rub all our meats with our house spice blend, then hickory smoke them slow and low in our Southern Pride rotisserie smoker. Our meats are all served naked. You will find a variety of our scratch sauces at your table to dress up your meat to your liking. All dinners are served with two sides and Manderfield's corn bread.

## ST. LOUIS STYLE RIBS

Hickory-smoked for 4.5 hours, you'll need to use your teeth to get the meat off of these bones.  
Half Rack 20.99 | Full Rack 28.99

## BEEF BRISKET

The cut that defines your ability to effectively smoke meats by a jury of your peers. We smoke ours for a minimum of 13 hours. 22.99

## KANSAS CITY BURNT ENDS

Double-smoked brisket and pork simmered in our Kansas City Sauce. Smoked in limited batches, these are sure to sell out before the day is done. Get em' while you can! 19.99

## PULLED PORK

Smoked for twelve hours, then pulled and hit with a bit of our PJ's Signature sauce. 18.99

## SMOKED TURKEY BREAST

Generous portion of sliced smoked turkey. Tender and juicy for the health-conscious connoisseur. 18.99

## SMOKED ANDOUILLE SAUSAGE

Brought in fresh from a local meat market, a little spicy and full of flavor. 18.99

## SOUTHERN-FRIED SHRIMP

Dusted in Southern-seasoned flour and flash fried. Served with cocktail sauce. 16.99

## Combination Platters

### TEXAS TWO STEP

Choose any two meats from the list, along with two dinner sides. We'll serve them up with corn bread. 29.99

### PITMASTER'S PLATTER

You are the Pitmaster on this one. We serve you 2 lbs. of your favorite three meats along with three sides and extra corn bread. Meant for sharing, yet possible for the daring. 39.99

### THE MEAT SWEATS

Pitmaster Platter has you scratching your head which meats to choose? Order this bad boy which happens to come with a complimentary case of its namesake. All seven of our meat choices, along with three sides and cornbread. 79.99

#### MEAT CHOICES:

St. Louis Style Ribs (1/2 Rack), Beef Brisket, Pulled Pork, Turkey Breast, Jumbo Smoked Wings, Andouille Sausage, Burnt Ends, Southern-Fried Shrimp

#### SIDE CHOICES:

Coleslaw (GF), Cucumber Salad (GF), Baked Beans (GF), House Mac and Cheese, Hand-Cut Fries, Sweet Potato Fries, Waffle Fries, Dinner Salad (GF) Sides available à la carte for 3.99

Upgrade your side to a cup of Smoked Brisket Chili, Haystack Onion Rings or Frito Pie for an additional 1.99

## Mac & Cheese Bakes

### LOADED MAC BAKE

House mac and cheese topped with bacon, diced tomato, green onion and Wisconsin cheese blend. Sprinkled with garlic-buttered bread crumbs and stone-fired to golden brown. 11.99

### SMOKEHOUSE MAC BAKE

House mac and cheese topped with bacon, diced tomato, green onion and Wisconsin cheese blend. Loaded with your choice of pork, brisket, burnt ends, turkey or Andouille sausage. Sprinkled with garlic-buttered bread crumbs and stone-fired to golden brown. 13.99

## Endless Eats

### WING WEDNESDAY

Enjoy all you can eat hickory-smoked or boneless wings offered in your choice of our house sauces. 14.99

### RIB THURSDAY

Endless slabs of St. Louis-style ribs served with two sides and corn bread. 17.99

### FISHY FRIDAY

Endless pieces of beer-battered haddock or southern-fried shrimp both fried to golden brown. Can't decide? Make it a combination plate for the same price. Served up with two sides and corn bread. 15.99

Endless specials are offered from open to close. Carry out boxes are not offered on all you can eat specials. Endless Eats specials cannot be shared. Please order only what you plan to eat.

# Stone-Fired Pizza

Choice of Thin or Original Crust 12" 13.99 | 16" 16.99

Cauliflower Crust (GF and Keto-Friendly) 10" 13.99

Each additional topping 12" 1.75 | 16" 2.25

All pizzas are finished with 100% Wisconsin Whole Milk Mozzarella unless otherwise noted.

- Cheese
- Pepperoni
- Sausage
- Bacon
- Canadian Bacon
- Ground Beef
- Taco Meat
- Smoked Chicken
- Green Peppers
- Red Onions
- Mushrooms
- Tomatoes
- Black Olives
- Green Olives
- Banana Peppers
- Sauerkraut
- Fresh Basil
- Jalapeños
- Pineapple
- Minced Garlic

## Specialty Pizza

### KITCHEN SINK

Our version of the deluxe. Sausage, pepperoni, green pepper, red onion, black olive, mushroom and banana pepper.

12" 19.99 | 16" 24.99

### CARNIVORE

For the true meat lover. Sausage, pepperoni, Canadian bacon and ground beef. 12" 19.99 | 16" 24.99

### BLT

The American classic turned Italian. Hickory-smoked bacon with fresh lettuce, diced tomato and mayo.

12" 18.99 | 16" 23.99

### CAROLINA

PJ's Signature BBQ sauce with hickory-smoked pulled pork drizzled with Carolina mustard sauce. Finished with creamy coleslaw and haystack onion rings. 12" 19.99 | 16" 24.99

### TRIPLE P

This one stands for pulled pork pie. Our amazing pulled pork with PJ's Signature sauce and diced red onion.

12" 18.99 | 16" 23.99

### BBQ CHICKEN

Hickory-smoked chicken, PJ's Signature sauce and diced red onion. 12" 18.99 | 16" 23.99

### BACON CHEESEBURGER

Seasoned ground beef, bacon and red onion finished with shredded lettuce, dill pickle chips and mayo.

12" 19.99 | 16" 24.99

### CHICKEN ALFREDO

Hickory smoked chicken with creamy Alfredo sauce and garlic.

12" 18.99 | 16" 23.99

### LOADED MAC & CHEESE

House mac and cheese with bacon, scallion, diced tomato and red onion. 12" 19.99 | 16" 24.99

### BRISKET REUBEN

Smoked brisket, sauerkraut, 1000 Island dressing, with Swiss and mozzarella cheeses. 12" 20.99 | 16" 25.99

### BRISKET PHILLY

Extra virgin olive oil topped with smoked beef brisket, sautéed onion and green pepper with Swiss and mozzarella cheeses.

12" 20.99 | 16" 25.99

### TACO SUPREME

Seasoned ground beef with our special sauce. Finished with lettuce, diced tomato, black olive, tortilla chips and sour cream. Accompanied with taco sauce. 12" 19.99 | 16" 24.99

### BUFFALO BLEUS

Mild buffalo wing sauce with boneless buffalo chicken wings, diced red onion and jalapeño. Served with bleu cheese.

12" 18.99 | 16" 23.99

### MARGHERITA

Extra virgin olive oil, minced garlic, fresh basil and diced tomato. 12" 17.99 | 16" 22.99

### HERBIVORE

Vegetarians look out! Diced tomato, red onion, mushroom, black olive, green pepper, banana pepper and fresh basil.

12" 18.99 | 16" 23.99

### LUAU

Canadian bacon, pulled pork and diced bacon with pineapple, diced jalapeño and sweet chili sauce.

12" 19.99 | 16" 24.99

# *Iron Skillet Desserts*

## **PEACH COBLER**

Cobbler so good you'll think you're in Georgia! Drizzled with our buttercream icing and served with a scoop of ice cream. **6.99**

## **IRON SKILLET BROWNIE SUNDAE**

Homemade brownie with ice cream, chocolate syrup and whipped cream. Topped with a cherry. **6.99**

## **CHOCOLATE CHIP AND CARAMEL COOKIE SUNDAE**

Jumbo chocolate chip and caramel cookie with ice cream, chocolate syrup and whipped cream. Topped with a cherry. **6.99**

## **FEATURED CHEESECAKE**

Always rotating, ask your server for today's featured flavor. **5.99**

## **SWEETSTICKS**

Fresh oven-raised dough brushed with butter, sprinkled with cinnamon and sugar and finished with homemade buttercream icing. **8.99**

# *Our Journey*

It was spring of 2008. After a long day of work our stomachs longed for a nice pie delivered hot to our house. Unfortunately, given our geographical location outside of Kiel, our options were limited...like none. We set out to fix this. Having driven past an old empty building almost daily, Jen thought it would be the perfect spot to open a small pizza place and offer delivery to the city of Kiel and outlying areas. By October 2008 our dream became a reality and Parker John's Pizza was born. Named after our son, Parker John, we tailored the concept towards kids and offered pizza, wings and spaghetti in a family friendly atmosphere. And that delivery we talked about, that was pretty popular from the start.

Fast forward three years and we're deep in the recession. Family budgets tightened and in house business slowly dwindled. One thing remained strong, the locals enjoying those hot pies delivered to their home or business. We took the few discretionary dollars we had, bought a smoker and borrowing on our three years of restaurant work in Kansas City, closed for two weeks and reopened as Parker John's BBQ and Pizza. We haven't really looked back since.

Why BBQ and Pizza? Well it's two of our favorite foods and since we already had the pizza down we saw no reason to take it away. Our smoker fired up on October 28 of 2011 and

worked tirelessly up until its passing on May 23, 2016. Many of guests enjoyed the slow smoked meats that it kicked out, often times smoking around the clock to keep up with demand. Over the years a lot has changed. Our smoker at the original location has now more than doubled in size, the menu has become a bit more diverse and our focus on preparing everything from scratch has never been stronger. From our BBQ sauces to our beans, hand cut fries to rib rub, everything is done in house to assure our guests are getting a product we are all proud to call Parker John's. Our Southern Pride Rotisserie Smokers welcome ribs, turkey, pork, brisket, burnt ends, sausage, and jumbo wings on a daily basis with open doors.

Our goal is to continue the tradition of great slow smoked meats served up in a laid back atmosphere for years to come. And what about that pizza you may ask? Don't worry, we still like to crack a beer and enjoy a hot slice after a long day of work just as we did many years ago. As we add new locations we would like to thank you, our guests, for being the reason for our success. Thank you for stopping and we hope to see you back real soon.

*Sincerely,*

Aaron, Jennifer, Parker John  
& Ava Sloma

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## **Get Your Favorite Parker John's Sauce To Go!**

Choose from PJ's Signature, Memphis Mop, Carolina Mustard,  
Kansas City Classic and Pineapple Habanero

All made in-house and are free of gluten and preservatives. Served in a pint-sized glass jar.

**\$7.99**

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# **CATERING AVAILABLE!**