



Smokin J's BBQ Gaslamp Quarter

751 4th Ave.



It's your party! Relax, network, and have a drink. When you host your next event at Smokin J's BBQ in San Diego's historic Gaslamp Quarter, we take care of the rest. Sure we have the best BBQ in town, but our meticulous service with a downhome feel will ensure all your guests leave with satisfied smiles. From setting up a beautiful buffet line—complete with carving station— to serving your guests family-style with heaping platters of BBQ goodies, we can customize your party to fit your needs.

Rental Fee

\$800 (fri/sat), \$500 (sun-th)

Service starting at \$34/person

- Includes up to 3 meats, 3 sides, & 1 dessert option.
- Carving station for meats.
- Full-service buffet, family style, or hybrid service options.



**Open Bar, Cash Bar &
Drink Ticket
packages available**

Menu provided by
Chef Jason Bitticks

eventsbysmokinjs@gmail.com



Expertly Smoked & Artfully Sauced

Choose 2-3 meats & 3 sides, then impatiently count down the days until your delicious event.

The Meats

Brisket

If we went deep into your mind, pulled out the best dream you've ever had, smoked it for 12-14 hours, and served it on a golden platter, it would taste something like this.

Pulled Pork

The little piggy who went to the market came out succulent and full of flavor. Smoked for 12-14 hours.

St. Louie Spare Ribs (pork)

Dry-Rubbed and smoked for 5-6 hours. No one will judge you for sucking every last bit of meat off the bones.

Brisket Hot Links

House stuffed-and-smoked brisket hot links, with just the right amount of heat. Smokey, juicy, and delicious.

Smoked Jackfruit (vegan)

Ok, fine, this is an imposter in the meat section, but try a forkful of this baby and you may forget it grew on a tree. Smoked for 2-3 hours and sautéed in our house-made bbq sauce.

Smoked Prime Rib (+\$8/head)

Chef's favorite, as he gets to bask in the serenade of satisfied moans, while you devour each succulent bite. Smoked for 5 hours and finished in a skillet with butter and brisket fat. Served with house-made chimichurri butter.

The Sides

Bean Crack

So good you'll be hooked. Navy beans smoked in pork stock and bbq sauce, with chopped onions, chopped peppers, and chunks of smoked-then-fried pork belly.

Mac n' Cheese

Shells covered in the creamiest combo of smoked gouda, white cheddar, yellow cheddar, and parmesan.

Slaw

Trust us, you like this slaw. Fresh chopped cabbage tossed in our house-made slaw sauce. Simple and perfect.

Collard Greens

Nobody will be complaining about finishing these greens. Slow-simmered in smokey pork stock and spiced just right.

Caesar Salad

Romain tossed in a housemade caesar dressing with parmesan, cherry tomato, and sourdough croutons.

Cornbread

Fresh baked cornbread with whipped honey butter.

Smoked Succotash

Sweet corn, red onions, red peppers, zucchini, edamame, and cauliflower living together in harmony. A feast for the eyes and tongue.



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Choose 1 dessert option. Take your time, it's a tough decision. (Additional options are \$2/head per item.)

Somethin' Sweet

Bread Pudding

Buttery brioche bread pudding served with house-made whipped cream and caramel sauce.

Seasonal Cobbler

Be it peach, cherry, apple, or whatever else is in season, the cobbler is delicious every time.

Beer, Wine, Cocktails

From craft cocktails to local beer, our bar offers a curated selection of spirits, an 18 tap draft system with the coldest beer in town, and a selection of domestics, seltzers, and hard kombucha in bottles and cans. If there is a particular beer that you would like on draft, we can arrange to have it tapped and ready to go.

Drink Tickets

Buy your guests a round...or 2.
Each guest gets tickets worth a drink from a pre-arranged menu. You only pay for tickets that are used.

Open Bar

Beer/Wine: \$15/hour/guest
Full Bar: 1 hour - \$24/hour/guest
2 hours - \$18/hour/guest
3+ hours - \$16/hour/guest

Cash Bar

Guests have access to the full menu, can pay as they go, or open their own tab.

Custom Keg Option

\$75 Custom Keg Fee per custom keg in addition to chosen bar package



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The Pricing Minimums

Pricing to host a private event in our space varies depending on the day of the week and the time of day. All minimums are for the subtotal, however they include the rental fee and all food and drink. There are no rental fees or minimums for smaller parties that do not require the entire dining room (15-35 people).

Rental Fee (for 3 hours): \$800 (fri/sat), \$500 (sun-thurs)
\$300/hr after the third hour (rounded up)

Afternoon Minimums (for parties ending before 4pm): \$3,000 (fri/sat), \$2,500 (sun-thurs)

Evening Minimums (for parties beginning after 3pm): \$4,000 (fri/sat), \$3,000 (sun-thurs)

The Nitty-Gritty

Lock in the Date

Smokin J's BBQ requires a signed contract and a 50% deposit to secure a date for our event spaces. The deposit is fully refundable up to 21 days prior to the event and 50% refundable up to 7 days prior. Prices are not guaranteed for events scheduled further out than 90 days, however you will be notified if and when changes occur. Payments can be made with check, ACH, or credit card. For smaller parties we require a \$10/head deposit that is refundable up to 48 hours before the event date.

Guaranteed Headcount

We ask that you please confirm the menu and a guaranteed headcount seven days prior to the event date. After that time we will do our best to accomodate any increases to the headcount up to 36 hours prior to the event. However, the guaranteed headcount cannot be reduced.

Taxes and Fees

Note that a 15% gratuity and 8% service fee will be added to all food and drink services. Please also note that all charges are subject to California state, and local sales tax.

Outside Food and Drink

We are a full-service operation and will take care of all your food and drink needs. No outside food or drink of any kind, with the limited exception of specialty cakes, are allowed in Smokin J's BBQ. Please let us know if you plan on bringing a specialty cake with you, as we reserve the right to confiscate all other food. With that said, the food that you agreed to pay for is your food, even when it doesn't get eaten. If you would like to bring home leftovers, we will gladly assist you in doing so.

Event Staff

At Smokin J's BBQ we strive to provide you with the best service possible, and will have the proper amount of staff to accomplish that goal. Should additional staff be requested, labor fees may apply.

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