

WELCOME TO THE PITMASTER POST

IN THIS EDITION

- What's new on the menu
- The folks and fundraisers making a difference
- A few barbeque secrets revealed
- How to bring City Barbeque to your next event

Note from our founder:

When we opened the doors to our first joint 26 years ago, it was never just about serving barbeque—it was about bringing folks together. From the start, we wanted to create a place where families could gather around the table, share a meal made with care, and feel at home. We've always been proud to be part of those traditions, and grateful to be welcomed into yours.

Barbeque isn't just what we serve, it's who we are. The Pitmaster Post is our way of sharing that story—to shine a light on the folks behind the smokers, the neighbors we serve, and the moments that make what we do meaningful. Each edition will bring you closer to the heart of City Barbeque, from new menu items and recipes straight from the pit to stories of our teammates and the good happening in our communities.

Our goal has always been simple: to serve and create happiness, not just at the table but in every corner of our community. Thanks for being part of our story. Pull up a chair, grab some 'que, and let's share this meal together.

-Rick Malin

GOT HOLIDAY LEFTOVERS? WE'VE GOT RECIPES.

Got leftovers? Don't let them go to waste. Keep the feast going with our Holiday Cookbook! You'll find easy, flavor-packed recipes like Smashed Potato Soup, Brisket Gyros, Brisket Fajitas, Shepherd's Pie, Turkey Sandwiches, and Sweet Potato Casserole Cookies.

Scan the QR code to grab your copy of the cookbook and turn leftovers into something legendary.



CITY BARBEQUE SEASONAL OFFERINGS

Cooler days call for something warm, hearty, and downright comforting.

Brisket Chili is back — a rich, smoky bowl packed with award-winning beef brisket, black beans, and five kinds of chilis, topped with sour cream, cheese, and pickled jalapeños.

And for dessert? Don't miss our **Apple Cobbler**, baked with cinnamon-spiced apples in a caramelized brown sugar crust and finished with hand-whipped cream. (Here through December 31!)

After that, we're bringing back our fan-favorite: homemade **Peach Cobbler!**



CELEBRATING OUR COMMUNITIES

At City Barbeque, we love backing the folks who make our communities great. Every year, we team up with local schools, nonprofits, and community groups to raise funds for the causes that matter most. When you host a fundraiser with us, 20% of every sale goes right back to your organization.

THIS YEAR, WE'RE PROUD TO CELEBRATE OUR TOP FIVE FUNDRAISERS:



- **Mount Zion Church (OH)**
- **Patterson Park Church (OH)**
- **Centerville Band Boosters (OH)**
- **Greenville Civitan Club & Charities (SC)**
- **Lufkin Road Middle School Band Boosters (NC)**

A huge thanks to everyone who joined us to make a difference. We can't wait to support even more local groups next year.

**INTERESTED IN HOSTING YOUR OWN FUNDRAISER?
Scan the QR code and let's make it happen!**



BARBEQUE FAQS

What's barbeque? Smoked meat. Literally, that's it. Our barbeque is slow-smoked on-site over local hickory wood until it's tender, juicy, and packed with flavor.

Is it "BBQ" or "Barbeque"? We get this one a lot. Around here, we spell it "barbeque" — the long way, because that's the proper way. It takes time to spell it out, just like it takes time to smoke our meats. Low and slow. No shortcuts, no rushing, no cutting corners. The long way is how you get it right. Sure, we'll use "BBQ" now and then, when space is tight or someone's hungry enough to drop a few letters, but "barbeque" is who we are. It's in our name, on our doors, and in every hickory-smoked bite we serve. Call it what you want (BBQ, barbecue, or barbeque) we'll still know what you mean. Just don't call it grilling.

Do you really smoke everything on site? Yep! Every City Barbeque joint has three smokers that run 24 hours a day, fueled by local hickory wood. And don't forget our sides and desserts that are made from scratch, every single day.

Why is the meat so pink? That pink color's called a smoke ring. It's proof your meat's been cooked low and slow. It comes from a natural reaction between the smoke and the meat's myoglobin. Translation: It's perfectly cooked, and perfectly smoked.

What style of barbeque do you serve? Ours. We started with competition-tested recipes from across the country, but we're always tweaking and improving. You might taste hints of Texas brisket or Carolina pulled pork, but we don't stick to one style. We just serve the best barbeque we can.

Is your barbeque served with sauce on it? Barbeque is personal and we get that. That's why our brisket, pulled pork, smoked turkey, and smoked sausage are served without sauce. Hit the sauce station and make it yours. Our pulled chicken comes tossed in white 'Bama Sauce, and our smoked chicken and St. Louis-cut ribs get a light brush of our Original Sauce.



Can you find the words hidden in the puzzle?



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|-----------|---------|-------------|
| BBQ | CHICKEN | PULLED PORK |
| CORNBREAD | WINGS | SAUSAGE |
| BRISKET | RIBS | TURKEY |

TEAM SPOTLIGHT

Each year, a select group of City Barbeque teammates take on our nine-month **Pitmaster Certification program** — a hands-on journey through everything from meat science to smoke mastery.



This year, seven new pitmasters from four states threw down in our annual Pitmaster Competition. After months of study, practice, and plenty of smoke, **the belt went to Pitmaster Paul Lowe from Cary, North Carolina!**

Paul wowed the judges with his recipes and took home the title with his signature ribs, Blue Ribbon Chicken Thighs and Apple Cheddar Pop Tart.

Congrats to all of our new Certified Pitmasters: Angela Bailey, Seth Band, Tyler Camella, Amber Conniff, Steven Huff, Paul Lowe, and Pete Mahaney. Your dedication to mastering your craft, and serving happiness every day, inspires us all.

WE'RE HIRING!

What's the secret behind our award-winning barbeque and backyard hospitality? Easy: an incredible team.

Joining City Barbeque isn't just clocking in for a shift; it's being part of something fun, fast-paced, and full of good food. You'll get great pay, awesome benefits, and free barbeque!

It's a place where folks back each other up, laugh a lot, and maybe argue over whose potato salad is best. (Ours usually wins.) Love good food, great people, and a place where you can grow? You might've just found your perfect fit.



SCAN THE QR CODE AND APPLY TO CITY BARBEQUE TODAY



View the whole menu at citybbq.com

FEED A CROWD WITH PARTY PACKS FOR ANY SIZE GROUP!

FEEDS 4-6

2 meats, 1 lb. each
2 sides, 1 quart each

FEEDS 14-16

2 meats, 2.5 lbs. each
2 sides, 2.5 quarts each

FEEDS 8-10

2 meats, 1.5 lbs. each
2 sides, 1.5 quarts each

FEEDS 20-24

2 meats, 4 lbs. each
2 sides, 1 pan each

CATERING

MAKE YOUR HOLIDAY EVENT ONE TO REMEMBER

Whether it's a company party, wedding, or fancy family gathering, our catering crew will make it easy, memorable, and delicious.

We don't just serve great 'que; we create experiences. From brisket and smoked turkey to show-stoppers like our hand-dipped caramel apple bar, we'll help you build a menu that fits your guests, your style, and your budget. Our holiday calendar fills up fast, so don't wait!

Start planning today at citybbq.com/catering.

