

King Weenies

Hot Dogs 3⁵⁰
Polish Sausage 3⁵⁰
Jalapeño Cheddar Dogs 5
Chili Cheese Dogs 5

Snack Sticks

Pepper Sticks 5⁷⁵
Pepper Sticks with Ghost Pepper Cheese 6⁷⁵
Original Sticks 4⁵⁰
Smokey Barbecue Sticks 4⁵⁰
Sticks with Cheddar Cheese 5

Jerky

Original Jerky 4
Smokey Barbecue Jerky 4
Bloody Mary Jerky 5
Pepper Jerky 4²⁵
Sweet Teriyaki Jerky 4⁷⁵
*Pasture Fire Muscle Jerky 10

Jalapeño Cheddar Sticks 550

Everyday Essentials

Deer Bacon 5⁵⁰
Meatloaf ^{\$7} each
Original Style Bratwurst 4
Jalapeño Cheddar Bratwurst 4²⁵
Breakfast Sausage 3²⁵
Hot Italian Sausage 3²⁵
Roasted Garlic & Onion Burger 3
Deer Chili ^{\$12} for 3^{1/2} lb tub
Deli Dried Lunch Meat 5
Black Forest Marinated Steaks
^{\$7} per backstrap

Statistics

- Processed over 40,000 lbs of deer '21-'22
- Exceeding 300 Meat Awards
- 34 Years in Business

Summer Sausages

Summer Sausage 4
Summer with Cheddar Cheese 4⁵⁰
Jalapeño Cheddar Summer Sausage 5
Ghost Pepper Cheese Summer Sausage 5

Rifle Season Hours

November 12th - 20th
Monday - Saturday 8am to 6pm
Sunday 10am to 6pm
Closed Nov. 24th - 27th for Thanksgiving

All products include the cost of added pork. Adding ţallow to ground deer is subject to current market price.

Standard Processing

ACCEPTING WHOLE DEER ONLY DURING MAIN RIFLE SEASON & LATE SEASON

Skinning & De-boning Deer \$150. Elk \$300. Includes: Steaks, Roasts & Plain Burger \$120 DEPOSIT & canceled permit required CAPE \$75

ACCEPTING BONELESS TRIM ONLY AFTER JANUARY 1ST 2023

.75 per pound handling fee Grind for burger \$1.50 lb *No steaks, roasts or muscle jerky