The Corral
WHITE TANK RANCH

BBQ

More coming soon...

ST. LOUIS STYLE RIBS — $18
Smoked low and slow, these meaty ribs are glazed with our house BBQ sauce and served straight up. Bold, smoky flavor done the way barbecue should be.
Pairs beautifully with our signature Sidewinder Fries. +$2

** Available Friday & Saturday **

QUESO MAC & CHEESE — $10
Our rich, ultra-creamy queso-style cheese sauce wraps around tender elbow pasta, loaded with smoky bacon and a touch of fire-roasted Hatch chile heat. Finished with a golden, buttery parmesan - panko crunch, it's bold, comforting and built to satisfy.

COLESLAW — $4
Classic creamy coleslaw made with fresh cabbage and crisp carrots, tossed in a tangy, house-made dressing.

JALAPENO CORNBREAD — $5
Golden cornbread with a touch of jalapeño heat, brushed with melted butter and served warm with our house-made whipped honey butter. Sweet, spicy and buttery in every bite — comfort food done The Corral way.

KEY LIME PIE — $6
Smooth, tangy key lime filling in a buttery graham cracker crust, topped with a swirl of whipped cream and fresh lime zest. Bright, cool and the perfect sweet finish after a plate of BBQ.

Chicken Wings Thursday!

SMOKED WINGS — $14
Smoked low & slow over hardwood, then fryer-crisped to order for the perfect bite — juicy inside, golden outside and packed with flavor. Served fresh, never reheated.

CREAMY BUFFALO
Our smooth, tangy buffalo sauce blended with cream and lime for balanced heat and a rich finish.

HOT HONEY
Sweet meets spicy with warm honey, smoked paprika, cayenne and a pop of cider vinegar.

LEMON PEPPER
Bright lemon zest, cracked pepper and a buttery bite that keeps you reaching for more.

@whitetankcorral

Follow us for weekly specials, live music & events!