



VIRGIL'S

REAL  BBQ



LUNCH \$40

LAS VEGAS RESTAURANT WEEK

June 1-12, 2026

APPETIZER

FRIED PICKLES
with Remoulade

TRAINWRECK FRIES

Monterey Jack & Cheddar Cheese, Smoked Bacon, Jalapeños,
Scallions & Ranch

HUSH PUPPIES

with Maple Butter

ENTREE

SMOKED BBQ HALF CHICKEN

Slow Smoked with Memphis Style Dry Rub

MEMPHIS DUROC SPARE RIBS

SMOKED VEGGIE Q TACOS

Smoked Portobello Mushrooms, Poblano Peppers, Tomato & Onions,
Chimichurri, Avocado Crema & Cotija Cheese

DESSERT

BANANA PUDDING

Fresh Banana Caramel, Pastry Cream, Whipped Cream, & Nilla Wafers

SALTED CARAMEL BROWNIE

Gooey Chocolate Brownie, Creamy Caramel, Crunchy Pecans with
Vanilla Ice Cream



SKILLET CORNBREAD
with Maple Butter
+\$6

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Though we do our very best to use only the correct ingredients, in a kitchen of our size, the possibility of cross-contact does exist.



VIRGIL'S

REAL  BBQ



DINNER \$60

LAS VEGAS RESTAURANT WEEK

June 1-12, 2026

APPETIZER

FRIED PICKLES
with Remoulade

TRAINWRECK FRIES

Monterey Jack & Cheddar Cheese, Smoked Bacon, Jalapeños, Scallions & Ranch

HUSH PUPPIES
with Maple Butter

ENTREE

SMOKED BBQ HALF CHICKEN
Slow Smoked with Memphis Style Dry Rub

MEMPHIS DUROC SPARE RIBS

CAROLINA DUROC PULLED PORK
Slow Smoked & Hand Pulled

SMOKED VEGGIE Q TACOS
Smoked Portobello Mushrooms, Poblano Peppers, Tomato & Onions,
Chimichurri, Avocado Crema & Cotija Cheese

DESSERT

SALTED CARAMEL BROWNIE
Goey Chocolate Brownie, Creamy Caramel, Crunchy Pecans with Vanilla Ice Cream

BANANA PUDDING
Fresh Banana Caramel, Pastry Cream, Whipped Cream, & Nilla Wafers

SKILLET CORNBREAD
with Maple Butter
+\$6



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