

Altered Reality Brewing

10/24/2026



MICKS'D UP KITCHEN

Established in 2020 by educators Kyle and Jessica Mickelson, Micks'd Up Kitchen has quickly become one of the Mississippi Gulf Coast's premier food trailers for smoked meats. Built on a "small batch" philosophy, we focus on locally sourced ingredients, made from scratch sides, and thoughtfully crafted dishes that go beyond traditional barbecue.

What truly sets us apart is our commitment to originality. We are the only BBQ operation in our area that cooks exclusively with wood on an offset smoker, embracing the time, skill, and attention it takes to produce true craft barbecue. Our ever-changing menu features everything from classic smoked meats to unique, house butchered proteins, and even vegetarian options, ensuring every visit is both fresh and memorable.

By prioritizing quality over quantity, we create food that reflects true craftsmanship, attention to detail, and a passion for doing things differently—some might even call it a little "Micks'd Up."

ABOUT
US

FROM THE BLOCK

CHOOSE YOUR PROTEIN(S)

	1/3LB	1/2LB	1 LB
SLICED PRIME BRISKET	\$ -	\$15	\$28
PRIME BRISKET, HOUSE DRY RUB, AND SMOKED 16 HOURS			
SMOKED PULLED PORK	\$8	\$11	\$20
DRY RUBBED SMOKED PORK BUTT, PULLED BY HAND			
SLICED TURKEY BREAST	\$9	\$14	\$26
WHOLE BREAST MEAT, BRINED, RUBBED, SMOKED			
SPICY CIDER PORK LOIN	\$9	\$12	\$23
HAND BUTCHERED, MARINATED, SLOW SMOKED			
SOUTHERN TERRINE	\$10	\$13	\$24
BEEF, PORK, POBLANOS, ONIONS, CHICHARRONES			
MAPLE BRANDY BELLY	\$11	\$15	\$27
SMOKED MAPLE PORK BELLY, BRANDY, DIJON DRESSING			

SIDES

TOMATO & CUCUMBER SALAD

SMOKED TOMATOES, CUCUMBERS, LEMONS, HERBS

STEAKHOUSE MUSHROOMS

SMOKED MUSHROOMS, SHALLOTS, PARSLEY, HERBS

PARMESAN POTATOES

SMOKED SCALLOPED POTATOES, PARMESAN, SPG, CREAM, HERBS

ROSEMARY & RYE CORNBREAD

BURNT HONEY GLAZED, WHIPPED BROWN BUTTER

\$4 EACH

OR

\$7 FOR A PLATE

CHOOSE TWO, BREAD, & PICKLED VEGETABLES

Sweets

BANANA PUDDING

BANANAS, NILLA WAFERS, HOMEMADE CURD

\$5

RECENT ★ RECOGNITION



2026 PEOPLES
CHOICE



2025 JUDGES
CHOICE



BEST FOOD TRUCK
BEST BBQ



BEST FOOD TRUCK



BEST BBQ



BEST BBQ

A LA CARTE

PULLED PORK SANDO \$11

PULLED PORK, CHOW CHOW, HAWAIIAN BUN, SAUCE

CHOPPED BRISKET SANDO \$15

BRISKET, RED ONION, JALAPENO, HAWAIIAN BUN, SAUCE

SAUSAGE SAMPLER \$19

ALL THREE CRAFT SAUSAGES

TRINITY MEAT SAMPLER \$32

1/2LB BRISKET, 1/2LB PULLED PORK, 1/2LB BRATWURST, TEXAS TOAST & PICKLED VEG

THE KITCHEN SINK \$105

A 1/2LB SERVING OF ALL PROTEINS ~ ALL THREE CRAFT SAUSAGES ~ PLUS ALL SIDES ~ BREAD ~ PICKLED VEG

CRAFT SAUSAGES

BLACK PEPPER HOUSE \$7 \$13

50/50 BLEND, FRESH CRACKED BLACK PEPPER, SPICES

HABANERO & GOUDA \$7 \$13

FRESH HABANEROS, CUBED GOUDA, CILANTRO

BRATWURST \$7 \$13

PORK, GINGER, MACE, CARAWAY, & HEAVY CREAM

Visit us online
MSCRAFTBBQ.COM



Square

