

# Altered Reality Brewing

9/12/2026

## FROM THE BLOCK

CHOOSE YOUR PROTEIN(S)

|                                                   | 1/3LB | 1/2LB | 1 LB |
|---------------------------------------------------|-------|-------|------|
| <b>SLICED PRIME BRISKET</b>                       | \$ -  | \$15  | \$28 |
| PRIME BRISKET, HOUSE DRY RUB, AND SMOKED 16 HOURS |       |       |      |
| <b>SMOKED PULLED PORK</b>                         | \$8   | \$11  | \$20 |
| DRY RUBBED SMOKED PORK BUTT, PULLED BY HAND       |       |       |      |
| <b>SLICED TURKEY BREAST</b>                       | \$9   | \$14  | \$26 |
| WHOLE BREAST MEAT, BRINED, RUBBED, SMOKED         |       |       |      |
| <b>MAPLE BRANDY BELLY</b>                         | \$11  | \$15  | \$27 |
| SMOKED MAPLE PORK BELLY, BRANDY, DIJON DRESSING   |       |       |      |
| <b>SICHUAN RIB TIPS</b>                           | \$7   | \$10  | \$18 |
| SICHUAN PEPPERS, GOLDEN HONEY, DUCRO PORK         |       |       |      |

## CRAFT SAUSAGES

|                                                 |     |      |
|-------------------------------------------------|-----|------|
| <b>BLACK PEPPER HOUSE</b>                       | \$7 | \$13 |
| 50/50 BLEND, FRESH CRACKED BLACK PEPPER, SPICES |     |      |
| <b>HABANERO &amp; GOUDA</b>                     | \$7 | \$13 |
| FRESH HABANEROS, CUBED GOUDA, CILANTRO          |     |      |
| <b>BRATWURST</b>                                | \$7 | \$13 |
| PORK, GINGER, MACE, CARAWAY, & HEAVY CREAM      |     |      |

## 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**  
BURNED HONEY GLAZED, WHIPPED BROWN BUTTER

\$4 EACH  
OR

\$7 FOR A PLATE  
CHOOSE TWO, BREAD, & PICKLED VEGETABLES

## RECENT ★ RECOGNITION



2026 PEOPLES  
CHOICE



2025 JUDGES  
CHOICE



BEST FOOD TRUCK  
BEST BBQ



BEST FOOD TRUCK



BEST BBQ



BEST BBQ



# 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

## A LA CARTE

**PULLED PORK SANDO** \$11  
PULLED PORK, CHOW CHOW, HAWAIIAN BUN, SAUCE

**SMOKED CHICKEN SANDO** \$13  
PICKLE BRINED, ALABAMA WHITE SAUCE, SMOKE

**CHOPPED BRISKET SANDO** \$15  
BRISKET, RED ONION, JALAPENO, HAWAIIAN BUN, SAUCE

**SAUSAGE SAMPLER** \$19  
ALL THREE CRAFT SAUSAGES

**DRY RUBBED RIBS** \$28  
ST. LOUIS CUT, DRY RUBBED, COLD SMOKED - HALF \$15

**TRINITY MEAT SAMPLER** \$32  
1/2LB BRISKET, 1/2LB PULLED PORK, 1/2LB BRATWURST, TEXAS TOAST & PICKLED VEG

**THE KITCHEN SINK** \$110  
A 1/2LB SERVING OF ALL PROTEINS ~ ALL THREE CRAFT SAUSAGES ~ PLUS ALL SIDES ~ BREAD ~ PICKLED VEG

## Sweets

**BANANA PUDDING** \$5  
BANANAS, NILLA WAFERS, HOMEMADE CURD

Visit us online  
**MSCRAFTBBQ.COM**



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