

MISSION BBQ®
The American Way.



OUR ALL-STAR LINE UP OF HOMEMADE, HANDCRAFTED SAUCES

From Texas to Kansas City, St. Louis to the Smoky Mountains, we traveled this great land to discover the secrets of great BBQ Sauce. Then, brought those authentic flavors home to share with you! You'll find a collection on every table and in a special six-pack holder. Plus, Craftsman Specials featuring regional specialties at select locations. So choose your favorites or try them all. (Some people like to splash on a different one with every bite.)

SIGNATURE SAUCES

SWEET & MILD



Our Customers call it "The Sweet Sauce." Rich with molasses and brown sugar, it starts out sweet with a lick of smoke, then finishes smooooth. You'll find it in our Chopped Brisket sandwich too!



Smoldering with sweet firepit flavor, this handcrafted backroad batch takes smoky tang to new heights.



Everything's bigger in Texas, so open wide for this steakhouse classic—extra big on the sweet flavor of honey, with a tangy finish of Worcestershire, A1 and Heinz 57.

AND...



Classic North Carolina vinegar taste. Sweet. Salty. With a Peppery kick.

HEAT



If traditional Kansas City Sauce is what you desire, reach for this midwest classic. Multiple layers of flavors from sweet vinegar, light smoke notes and a bold spicy finish.



A little sweet with some Mississippi summer heat, the Deep South's own natural nectar super-coats a surprise kick from habanero.



Inspired by BBQs at the beach and crab-boils on the Chesapeake, this zesty blend of brown sugar, Worcestershire and Maryland's world-famous spice is "the new way to Old Bay."

CRAFTSMAN SPECIALS

Handcrafted in small batches and only available at select locations from region to region, look for these special edition sauces at your favorite MISSION BBQ. You'll find them made fresh on top of our Craftsman Toolbox.

SWEET



Sweet and mild, there's a reason they consume more BBQ sauce in St. Louis than any other city. Step right up and taste for yourself! Napkins required.*



A sweet and tangy tip of the hat to The Lexington Dip. Traditional vinegar and tomato-based, it's thinner to complement your BBQ without masking its slow-smoked deliciousness.*



Tangy, citrusy, and smooth (with less bite than a gator, but still a bit sharp). You'll want to sink your teeth into it.*



Sweet, like a Virginia breeze from the Blue Ridge Mountains. Bold & bright, like the state's sunrises. A twist on an Old Dominion Classic.*



Inspired by the distinctive taste of Chicago's South Side BBQ. Slow smoked meats in aquarium style pits combined with a sweet red sauce, made with molasses and brown sugar.*

HEAT



From the heart of Dixie, this creamy mayo-based classic with horseradish and cayenne starts out sweet, gets tangy in the middle, then finishes nice & spicy!



Down in The Peach State, BBQ sauce starts with mustard. Our Southern Classic is sweet with just a little heat, and perfect with pulled pork.



Bold from the first bite, with a kick of cumin and chili powder. Then hang on for a spicy finish from chipotle and habanero pepper.*



The story goes that an angry wife made her carousing husband eat this fiery sauce, packed with punishing cayenne pepper punch. Some like it hot!*



Get ready to taste the heat of deep-South summers! Classic Southern Mustard Sauce with an extra hint of honey and a peppery bite. Open wide for some amaZING BBQ!*

*Available at select locations, not all MISSION BBQ restaurants.