

Welcome to Week 'O' Bacon at 3!

Join us as we celebrate the glory that is bacon.

Thursday October 14th - Thursday October 21st

3 Course Bacon Infused Menu

\$30/person (not including tax and gratuity)

~Course One~

Wedge Salad

Iceburge lettuce, house cured bacon bits, cherry tomatoes, bleu cheese crumbles and bleu cheese dressing

or

Cream of Potato Soup

Pureed potatoes, cheddar cheese, bacon, and Laginitas IPA

~Course Two~

BBQ Bacon Shrimp & Grits

Asiago cheese grits, cubes of our house cured bacon, shimp, tomatoes, in a BBQ reduction

or

Bacon Wrapped Pork

Pork loin stuffed with bacon and cornbread stuffing, then wrapped with more bacon served with mashed potatoes

~Course Three~

Bacon Dessert

Bacon Studded Waffle with Maple Bacon Ice Cream



Featured Bacon Cocktails:

Bacon Martini

Bacon invused vodka, dry vermouth, garnished with an olive and Bacon \$9

Bacon Bloody Mary

Bacon infused vodka, house bloody mary mix, garnished with... you guessed it, Bacon \$9

Special Bacon Happy Hour
5-7pm at th e bar. \$3 off bacon drinks. \$5 Bacon Explosion app.



Daily Happy Hour at the Bar
Mon-Fri 4pm-8pm \$3 drafts
\$5 select glasses of wine

Featured Bacon Bits:

Bacon on a Stick

Our house cured bacon, well... on a stick \$5

Bacon Explosion

Sausage and cheddar wrapped in bacon, breaded with Panko and fried. Served with a BBQ ranch sauce \$10

----> Sign up for our
Bacon Making Class
Saturday Oct. 16th @2pm
- Space is limited -
Send an email to
info@restaurantthree.com
with the subject "bacon class"

We're on TV!!

Tune in to see us on
The Travel Channel
on November 24th
on a segment called
"Bacon Paradise"

