



Sweet & Smokey Ribs are basted twice in Sonny's famous Sweet Bar-B-Q Sauce.<sup>®</sup> These ribs are a real crowd pleaser.

Our Sweet & Smokey Ribs and Classic Rub Ribs are both St. Louis cut and smoked to perfection for at least 8 hours over an oak-wood fire.

## SWEET & SMOKEY RIBS

vs.

## CLASSIC RUB RIBS



Before smoking, our Classic Rub Ribs are seasoned with Sonny's special recipe of spices including brown sugar, smoked sweet paprika and chipotle pepper. And for those who are looking for a little spice in their life, these ribs have just the right amount of kick.

No matter which ribs you order, you're the real winner.

**Sonny's**  
REAL PIT  
BAR-B-Q

SAVOR THE SLOW-COOKED LIFE.<sup>™</sup>