

# WAGON WHEEL

COUNTRY MARKET & DELI

## TRI-TIP

Our marinated try-tips are produced on-site using the highest quality ingredients!

### Recommended cooking instructions:

- **BBQ:** Cook over medium-high heat for 45 min – 1 hr 15 minutes.
- **Oven:** Bake at 325° until internal temperature reaches between 135° (for rare) and 155° (for well-done).

**Note:** Teriyaki, California Gold & Western BBQ cook the fastest; Mesquite takes the longest

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## MARINADES

Cajun / California Gold / Mesquite / Seasoned / Western BBQ / and Teriyaki

**Cajun** – Bold Cajun flavor with black crushed pepper, cayenne pepper, and crushed chilies. Perfect Cajun spice with just enough heat.

**California Gold** – Garlic, chili powder, and rosemary base that gives a nice garlic flavor without the heat. Our most popular marinade.

**Mesquite** – A distinctive smokey mesquite marinate that is complemented by garlic, onion powder, black pepper, and a touch of sugar. This mild smokey marinade is sure to please any crowd.

**Seasoned** – Seasoned with our own Santa Maria spice – sea salt, garlic, pepper, parsley, and a touch of sugar for caramelization.

**Western BBQ** – Smokey, sweet BBQ flavor with a blend of paprika, onion powder, and a touch of black pepper. Kids love it; this marinade is enjoyed by everyone.

**Teriyaki** – A sweet, traditional teriyaki marinade. Simple yet delicious mixture of soy sauce, sugars, fresh garlic and ginger.