

FLAVOR MENU



A blend of sweet and savory ingredients designed to develop a shiny, caramelized crust on your meats.

Sriracha Glaze - Sweet and spicy chili peppers blended with garlic bring the heat.

Molasses Glaze - Smooth bourbon, sticky molasses and spicy peppers combine for a knockout sauce.

Sweet Red Chili Glaze - This sauce starts off sweet, followed by spicy red chili peppers for the perfect balance.

Buffalo Wing Glaze - A blend of cayenne pepper and garlic, with a rich, buttery finish.

Original BBQ Glaze - This mouthwatering, award-winning blend has a sweet and classic BBQ taste.

Golden BBQ Glaze - The rich, silky flavor works best when you want something a little sweeter than your regular BBQ sauce.

Sweet Teriyaki Glaze - Garden spices blended with a traditional oriental recipe to bring out the most flavor and tenderness in your next dish.

Mango Habanero Glaze - Starts fruity and sweet, then hammers you with heat. For lovers of exotic and bold flavors.

Garlic Parm Glaze - Italian flavors come together to make a savory but non-traditional glazing sauce.