

## **T-Bones Natural Meats**

121 O'Fallon Commons  
O'Fallon, MO. 63368



### **Polynesian Brat**

The sweet taste of marmalade with honey and pineapple chunks, lightly smoked. Off the BBQ, you get a light caramelization and a delicious flavor that can be eaten alone without any sides. T-Bones #1 seller, a favorite with everyone.

### **Jalapeno and Cheddar**

Our fantastic brats packed with bits of jalapeno and chunks of real cheddar cheese. Guaranteed to give you that kick your mouth has been waiting for. Add our Mustard Marinade for an amazing taste sensation.

### **Champion Brats**

Its all in the name...The classic original flavor that will make your mouth water from start to finish! Won in the Missouri "Best Brat" Category in Herman, MO.

### **Apple Sausage**

Pork and Apples are two flavors that compliment each other naturally. That is exactly what you get when you throw these brats on the BBQ. This brat is blended to perfection.

### **Supreme Pizza Brat**

This brat is packed full of the same great flavors as your favorite pizza. Stuffed with mushrooms, black olives, onions, mozzarella cheese and, of course, those spicy bold green peppers. Its like a delicious slice of pizza without the carbs of a crust.

### **Mushroom and Swiss**

Loaded to the skin with huge chunks of fresh mushrooms and the smooth taste of savory swiss cheese. Who would have thought that mushrooms belongs in a brat?

### **Andouille**

This Cajun pork sausage is smoked and spicy from a mixture of peppers including cayenne and a prominent taste of fresh garlic

## **Chorizo**

Mexican style sausage with blends of red pepper, paprika, and a hint of garlic. One of our spiciest sausages.

## **Chili Cheese Brat**

The taste of chili, with pepper jack cheese to keep it moist. For those who like it a little spicy, this brat will fill your desires.

## **Beer Brats**

This brat speaks for itself. Great for any summer time backyard BBQ!

## **Beer Jack Brat**

Our classic beer brat, with mouth watering pepper jack cheese added.

## **Bacon Cheeseburger Brat**

A low fat beef brat, made from natural lean beef, with natural smoked and cured pork hickory bacon, add some cheese to keep it moist and who needs a burger patty.

## **Linguisa**

A Portuguese-type sausage seasoned with garlic, cinnamon, salt, pepper, cumin seeds, and cured in a vinegar pickling liquid. Wonderful on its own or used to add flavor to main dishes, stews, soups, and appetizers.

## **Italian**

This sausage is made with selected pork cuts, seasoned and spiced to perfection. Great for the grill and excellent for pizza toppings.

## **Sun-dried Tomato and Basil**

A fresh summer taste of sun-dried tomato and basil in a healthy natural pork brat.

## **Smoked Jalapeno and Cheddar**

Our fantastic brats packed with bits of jalapeno and chunks of real cheddar cheese. Added is a touch of smokey flavor that will finish off the brat with style. Guaranteed to give you that kick your mouth has been waiting for.

## **Smoked Apple Sausage**

Pork and Apples are two flavors that compliment each other naturally, add a hint of smokey flavor to them and you have a slice of Heaven in your mouth!

## **Philly Cheesesteak Brat**

Perfectly filled with 30% real Swiss cheese, fresh mushroom, green peppers, mushrooms and onions, this lean ground beef based brat is better than the original sandwich, because you don't need the bun!

## **Beef Jalapeno and Cheddar**

Our fantastic jalapeno and cheddar combination in natural low fat beef...

## **Polish Sausage with Cheese**

Pork sausage infused with cheese, garlic, and a craving for more!

## **Smoked Polish Sausage with Cheddar**

Not your everyday pork sausage...this is smoked and full of cheddar cheese

## **Pork Sausage with Potatoes**

If you are a "meat and potato" type of person, you've got to try our brats. The best of both worlds packed into one casing.

## **Sausage with Sour Kraut**

The Kraut is IN the Sausage....how easy is that?

## **Maple Brat**

Four brats per pound, will remind you of breakfast sausages.

## **Green Pepper and Onion**

Green peppers and onions diced into a quarter pound link for a distinct flavor.

## **Black and Blue**

Blue cheese and black pepper make this one of the creamiest and most surprising addictions. Even if blue cheese isn't your favorite, you may fall in love.

## **Smoked Andouille**

A great andouille brat, smoked, to give a classic flavor a new taste sensation.