

Morales Home Made Tacos
Queso Birria Tacos

3 slow-cooked beef tacos each served in a tortilla layered with cheese and a side of au jus broth for dipping. A delicious Mexican traditional plate based on "comfort food".

Blackhawk BBQ Pit
Big Island

A bold bite of island flavor! This savory sandwich is piled high with slow-smoked pulled pork and smoked pepper sausage, then topped with a fresh-made pineapple salsa for a sweet and spicy finish that brings the taste of the tropics to every bite.

WINNER!

La Casita Mexican Food • **La Quesabirria**

Two fresh corn tortillas dipped in rich, savory birria broth then packed with juicy marinated shredded beef or pork. Each taco is loaded with melted Monterey Jack and cheddar cheese, then grilled to crispy, golden perfection. Served with fresh lime, cilantro & onion, and a warm cup of our delicious homemade consume.



Blackhawk BBQ Pit
Hula Hog

The reigning Fairest of Them All Champion - "Hog on a Log" gets a Hawaiian twist. The Hula Hog is giant boneless smoked pork chunks stacked on a skewer and dunked in mouth-watering BBQ sauce and paired with a grilled pineapple spear for a heavenly Hawaiian experience.

Pig Wings & Things •
Pig Wings & Bacon Mac

Slow-smoked pork shank dipped in our own BBQ sauce, served with our jalapeno pepper-infused bacon and homemade mac n cheese.

The Chop and Crab Shack •
Hot Honey Buffalo Fries with Chicken

Loaded fries with bleu cheese, buffalo hot sauce, topped with hot honey and scallions. Add our 100% fried chicken breasts to take it to the next level!

Between the Buns •
Midway Curd Melt

We begin with grilled onions, then smash a quarter-pound burger on top of them. Then top it with bacon and fried house-made cheese curds, and finish it off with a house-made bourbon glaze and a caramel drizzle—a sweet-savory flavor in every bite.

BEST NEW
ENTRÉE

Smoking B's
The Baked Barnyard

Starts with a large Idaho baked potato, topped with butter, smoked mac & cheese with beef brisket & pulled pork.

Camille's Crepes •
Monte Cristo

Is it French toast? Is it a ham and turkey sandwich? Is it a scrambled egg? The answer is yes! The savory ham, turkey, and Gruyère trio is elevated with a raspberry aioli folded into a delicate crepe, then French toasted in a scrambled egg. Voila.

Mexican Crazy Corn •
Crazy Pulled Pork Nachos

Tortilla chips topped with warm white queso sauce, next is a generous helping of our locally grown, fire roasted corn shaved right off the cob, and slow smoked hand pulled pork. Next comes our cilantro lime sauce, a sprinkle of cotija, and a drizzle of our new Hot Honey Siracha. All topped with a garnish of cherry tomatoes, lime wedges, and sliced jalapenos. You are sure to love this latest addition to the Mexican Crazy Corn menu!!!

BEST NEW
SWEET

Morales Home Made Tacos • **Mango Cups**

Freshly cut mangoes served in cups. Add spice to your preference.

Pig Wings & Things • **Fried Peaches & Cream**

Fresh ripe peach halved and pitted, dipped in our own batter and deep fried to perfection. Sliced and served with a small dollop of ice cream and a drizzle of sweet syrup.

Pig Wings & Things • **Peachy Keen**

Peach Peach-flavored slush drink with whipped cream and a peach ring.

Snack Shack • **Chocolate Covered Strawberries with Oreo Mousse**

Fully dipped strawberries with a fluffy Oreo mousse.

Creamy Creations • **Dubai Chocolate Dipped Cheesecake**

Our classic New York style cheesecake on a stick, dipped in chocolate, drizzled with Dubai pistachio cream, sprinkled with toasted kataifi and chopped pistachio for a crunch.

WINNER!

Sweet Temptations •
Campfire Secret

This irresistible treat starts with our signature chocolate whoopie pie, drizzled in a homemade caramel sauce and dusted with crushed graham crackers. It's then topped with mini chocolate chips, adorable teeny marshmallows, and fresh strawberries. Paired with creamy vanilla ice cream. One bite and you'll be hooked - this secret won't stay hidden for long!



Camille's Crepes • **Chocolate Cheesecake**

Sweet crepe with pillowy soft cheesecake filling, indulgent Nutella, crushed graham cracker, fresh sliced strawberries, and a pillow of whipped cream.

C&R Fish • **The Rhuby Curd Churro Donut**

Churro donut rolled in lemon sugar served with lemon curd and strawberry rhubarb compote with graham cracker crumble on top.

AUG 29-SEPT 6
SADDLE UP
Eastern Idaho
STATE FAIR

Sweet Temptations • Devil's Delight

Last year, you asked for more - so we delivered with the Devil's Delight! So saddle up because it's back to satisfy your taste buds like never before! We start with our decadent, made-from-scratch Argentine chocolate cake base, add a luscious scoop of rich cream cheese filling, and drizzle on our signature homemade caramel sauce. But we didn't stop there - juicy peaches, fresh strawberries, and candied pecans join the party, all finished off with a playful sprinkle of fruity pebbles. It's sweet, crunchy, creamy, fruity, and absolutely irresistible - a true fair food fantasy!

WINNER!

Camille's Crepes • Peachy Keen

Fresh Idaho peaches chopped onto a bed of sliced crepe "noodles". Sweet cream drizzled and topped with whipped cream.



Morales Home Made Tacos •

Mango Cup

Mix of mango, watermelon, and cucumber spears with tangy sweet sauces and spices added.

Creamy Creations • Strawberry Butter Cake

Rich Butter Cake soaked in velvety butter sauce and topped with fresh strawberries and a dollop of fresh whipped cream.

Creamy Creations • Raspberry Cream Cheese Brownie

Fudgy homemade chocolate brownie frosted with cream cheese filling & swirled with fresh raspberries. Frozen on a stick and dipped in chocolate.



Billman's • The Bubba Burger

3 Angus beef hamburger patties, 3 pieces of cheese, 3 pieces of smoked ham, topped with onions and mushrooms.

Smoking B's • Whole Dam Farm

Large plate of fries topped with smoked mac & cheese, beef brisket, pulled pork, and smoked chicken.

Between the Buns • Surf n Turf

Juicy hamburger with bacon & loads of cheese, topped with pastrami & golden shrimp on a bun slathered with a bold combo of peanut butter, orange marmalade & siracha.

Blackhawk BBQ Pit • Triple Mac

A bold upgrade to last year's People's Choice Award winner! The Triple Mac takes creamy, homemade mac & cheese to the next level—piled high with slow-smoked chopped beef, tender pulled pork, and savory pepper sausage. It's a hearty, flavor-packed tribute to true comfort food.

WINNER!

Mexican Crazy Corn • Crazy Corn Nachos

Tortilla chips drizzled with delicious white queso, then topped with locally grown sweet corn that is fire roasted and shaved right off the cob. Next is a squeeze of chipotle sauce, a sprinkle of cotija cheese, and crumbled bacon, garnished with cherry tomatoes, a lime wedge, and sliced jalapenos.



C&R Fish • Smoked Salmon Bagel

Lightly toasted everything bagel with herbed cream cheese & house smoked salmon topped with cilantro & lemon pepper.

PEOPLE'S CHOICE WINNER!

Blackhawk BBQ Pit • The Warhawk

