



STARTERS

HUMMUS 8.

traditional hummus with cucumber slices, carrots, celery and toasted pita

SMOKED SALMON SPREAD 11.

smoked salmon and dill with cream cheese, served with sliced cucumbers and toasted pita points

BBQ NACHOS 12.

"House tortilla chips topped with your choice of smoked chicken, pork or brisket and cheese, diced tomatoes, green onions, olives and fresh diced jalapeno peppers. topped with sour cream and 'House salsa

BBQ TOTCHOS 12.

our nachos with tots swapped for the tortilla chips

MILDRED'S SAUERKRAUT BALLS 8.

six 'House-made balls of spicy sausage, cheese and kraut, served with creamy chipotle dipping sauce

HOUSE BBQ QUESADILLA 11.

your choice of smoked pulled chicken, pork or brisket with Southwest vegetables, served with 'House salsa and sour cream

BONELESS CHICKEN CHUNKS 8.

buttermilk bathed and spiced breast meat with your choice of sauce, served with bleu cheese dressing and celery

CHAMPIONSHIP DOUBLE-CUT RIBS 14.

three double-meat, single bone trimmed St Louis cut spare-ribs--a half a rack worth! Served naked, or sauced as you like it

'HOUSE SMOKED & GRILLED WINGS

we brine, hickory smoke and char-finish, served with bleu cheese dressing and celery
half dozen 10. dozen 15. two dozen 26.

KANSAS CITY (sweet) GF • SPICY BBQ GF
TEXAS SMOKEDIP (tangy) • BUFFALO
CAROLINA GOLD (mustard)
PINEAPPLE TERIYAKI
HONEY CHIPOTLE GF • GATES OF HELL

WING & BBQ SAUCES

BONELESS WINGS

FIVE DOLLAR HAPPY HOUR 3-7 PM M-F

MINI QUESADILLA

SAUERKRAUT BALLS

CHIPOTLE HUMMUS

ASPARAGUS FRIES

PULLED PORK SLIDERS

TRADITIONAL

served with brisket bits baked beans and fries

BARBECUE

NON-TRADITIONAL

served with fries

SAINT LOUIS SPARERIBS 25. half rack 16. GF

square cut pork sparerib from the belly side of the rib and choice of sauce

BABY BACK RIBS 25. half rack 16. GF

pork rib from the loin side of the rib and choice of sauce

THE GREAT DEBATE COMBO RIBS 26. GF

a half rack Saint Louis and baby back ribs on the same platter

HICKORY SMOKED HALF CHICKEN 14. GF

hormone-free, locally sourced hen with choice of sauce

SLICED HICKORY SMOKED BRISKET 18.

hickory smoked beef brisket with Texas Smokedip barbecue sauce

RIB TIPS 10. GF

usually found only at roadside shacks, rib tips are a riddle wrapped in a mystery of pig goodness. Moist rib meat intertwined with cartilage and bone is bathed with sauce. Messy but awesome flavor

WHOLLY SMOKE CARNIVORE SAMPLER

choice of a quarter-rack Saint Louis or baby back ribs, sliced beef brisket, pulled pork or quarter chicken. only one rib choice, please two meat 16. three meat 20. four meat 23.

CUBAN 11.
smoked ham, pulled pork and Swiss cheese with pickles and Cuban mustard on a griddled hoagie roll

CAROLINA GOLD PULLED PORK WRAP 10.
pulled smoked pork shoulder with tomatoes, onion, lettuce, shredded cheeses with Carolina Gold BBQ sauce wrapped in a spinach tortilla

BRISKET BURRITO 14.
smoked brisket wrapped in a flour tortilla with shredded cheese, onion strings, diced tomatoes, lettuce and spicy BBQ sauce with sour cream, and salsa served with black beans and cilantro rice

BBQ MAC AND CHEESE 12.
cavatappi with cheese sauce topped with smoked pulled pork, slaw and finished with a drizzle of Kansas City BBQ sauce

BRISKET DIP HOAGIE 13.
shaved smoked brisket dipped in Texas au jus and served on a hoagie with provolone and additional Texas au jus.

QSTACK BURGER 13.
a bed of onion strings with pulled pork and chopped brisket sandwiching a beef patty with cheddar cheese, topped with coleslaw, and slathered with Kansas City BBQ sauce

BBQ SANDWICHES

served with fries

PULLED PORK 9. GF

dry rubbed and smoked pork shoulder topped with coleslaw

PULLED CHICKEN 9. GF

seasoned and smoked chicken topped with Kansas City sauce

GF SLICED BEEF BRISKET 13.

dry rubbed and smoked, topped with Texas Smokedip sauce

BOY OH BOY BBQ SLIDER TRIO 12.

one of each, including a taste of coleslaw

SMOKEHOUSE ALES PAIR PERFECTLY WITH OUR BARBECUE!

BE SURE TO LOOK AT THE OTHER SIDE FOR MORE.

PUB FARE

BLACKENED SALMON 14.

served with cilantro rice, green beans and charred lemon

FISH & CHIPS 13.

traditional large beer-battered cod filet served with fries and 'House tartar sauce and slaw

HICKORY BBQ MEATLOAF 12.

smoked and grilled 'House recipe topped with KC BBQ sauce, served with mashed potatoes and sauteed green beans

CHICKEN TENDERS 12.

southern spiced and served with fries, slaw and your choice of 'House BBQ sauce

GF gluten-free (for sandwiches and other marked items, drop the bread and swap out a gluten-free side for the fries)

*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

SMOKEHOUSE BREWING CO

SOUP

STUFFED POBLANO 5.
chorizo, poblano peppers
and rice

SOUP OF THE DAY 5.
from Chef's recipe journal

SOUP AND SALAD 9.
small 'House salad
and your choice of soup

SALAD ADDS

PULLED
CHICKEN or PORK
3. CHOPPED BRISKET

4. FRIED or GRILLED
CHICKEN
GRILLED SALMON

SALAD

FRIED CHICKEN COBB 11.
bacon, hard boiled egg, tomato, green
onion, shredded cheese and chopped
chicken tenders on romaine with Ranch

SMOKED CHICKEN TACO 11.
slow smoked pulled chicken tops lettuce, tomato and South-
west vegetables in a large taco shell, drizzled with Kansas
City BBQ sauce and served with creamy chipotle dressing

BEET SALAD 10. GF
fresh spinach, roasted beets, blue cheese crumbles, crisp
bacon and Italian vinaigrette

BUFFALO CHICKEN 10.
chicken tenders tossed in Buffalo sauce with Southwest vege-
tables, diced tomatoes, bleu cheese dressing and crumbles

SMOKEHOUSE 8.
tomato, onion and cheese topped with onion strings and
creamy chipotle dressing

SMOKED BRISKET & WEDGE 13.
a wedge of crisp iceberg lettuce and sliced smoked brisket
with bleu cheese crumbles, bleu cheese dressing, diced toma-
toes and bacon bits, garnished with ale-washed onion strings

SANDWICHES AND SUCH

includes lettuce, tomato and onion. served with fries

GREEN EGGS AND HAM GRILLED CHICKEN 12.
grilled chicken, smoked ham, Swiss and pesto topped
with a fried egg

CAJUN TURKEY MELT 11.
Cajun seasoned turkey breast, provolone and creole honey
mustard griddled on the flat top

SALMON BLT 14.
grilled salmon filet, double smoked bacon and lemon aioli
on wheatberry bread



SIDE OFFERINGS

GF TOTS • CRISP FRIES
YUKON GOLD MASHED POTATOES
GF CILANTRO RICE
GF LOW COUNTRY COLESLAW
BRISKET BITS BAKED BEANS

3.

4.

SIDE SALAD • SWEET POTATO FRIES GF
ALE-WASHED ONION STRINGS
BRAISED MIXED GREENS
CREAMY MAC AND CHEESE
GREEN BEANS WITH RED PEPPER AND GARLIC GF

DESSERT

our desserts are all made right here

SMOKEHOUSE BREAD PUDDING 7.
'House-made with bits of dried cherries and chocolate
on a base of bourbon Anglaise

PB & CHOCOLATE SWIRL ICE CREAM 6.
two scoops of 'House-made chocolate ice cream with peanut
butter swirl topped with chocolate, caramel, whipped cream
and shaved chocolate

BACON BLONDIE 7.
'House-made brownie is topped with vanilla ice cream, caramel
and chocolate sauce, and finished with whipped cream

LAVA CAKE 6.
large portion of 'House-baked chocolate cake with molten
chocolate center, topped with vanilla ice cream

BURGERS

char-grilled beef on a toasted
bun with onion, lettuce and tomato
served with fries

PILE IT ON TEXAS BURGER 13.
with cheddar, double-smoked
bacon, onion strings
and Texas Smokedip BBQ sauce

GF **MUSHROOM SWISS 12.**
with sauteed mushrooms
topped with Swiss cheese

GF **BISON BURGER 14.**
'House-seasoned, grass-fed ground
bison seared on the flat top

VEGGIE BURGER 10.
'House blend mushroom, hummus
and quinoa patty with provolone cheese

GF **JACKED TURKEY BURGER 10.**
'House seasoned and topped with pepper jack cheese and
sweet chili aioli

GF **NAKED BURGER 10.**
fresh ground beef char-grilled to order, plain and simple

BURGER ADDS 1.

PROVOLONE
BLEU • SWISS
PEPPER JACK
AMERICAN

FRIED EGG
JALAPENO
MUSHROOMS
DOUBLE-SMOKED BACON
ONION STRINGS

BE SURE TO TAKE A GANDER
AT OUR BEVERAGE MENU
WE'VE GOT A GREAT SELECTION OF
FRESH BREWED BEERS AND MORE!

SPICY FISH TACOS 12.
two soft tacos filled with Cajun-spiced flaky fish, Asian slaw
and fresh cilantro with sweet chili Sriracha aioli

BUFFALO CHICKEN WRAP 11.
crisp-fried breaded chicken tenders tossed in Buffalo sauce
with lettuce, tomatoes, bleu cheese dressing and crumbles
in a spinach wrap

SMOKED CORNED BEEF REUBEN 15.
smoked and finished on the flat top with Swiss, sauerkraut
and 1,000 Island dressing on marble rye

KID'S MENU

for those under 12.
with crisp fries or carrot sticks with ranch 5.

**KIDS
EAT FREE
TUESDAY***

*AFTER 4:00 PM
WITH EACH
ADULT MEAL

YOUR CHOICE OF
GRILLED CHEESE
HOT DOG
CREAMY MAC AND CHEESE
CHICKEN TENDERS
CHEESEBURGER
PULLED PORK SLIDER

GF gluten-free (for sandwiches and other marked items, drop
the bread and swap out a gluten-free side for the fries)

*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.