



STARTERS

AVOCADO EGG ROLLS 9.
avocado, tomato, onion and cilantro filling, served with spicy cilantro dipping sauce

SAUERKRAUT BALLS 8.
six 'House-made spicy sausage, cheese and kraut balls, served with creamy chipotle dipping sauce

BBQ NACHOS 12.
'House tortilla chips topped with your choice of smoked meat and cheese, diced tomatoes, green onions, olives and fresh diced jalapeno peppers. topped with sour cream and 'House salsa

BBQ PORK POUTINE 10.
a plate of crispy fries topped with smoked pork, battered cheese curds and 'House gravy, eh?

BUFFALO CHICKEN DIP 8. GF
Our dip with tortilla chips topped with shredded cheese, tomato and green onion

- KANSAS CITY (sweet) GF
- TEXAS SMOKEDIP (tangy)
- CAROLINA GOLD (mustard)
- CRANBERRY GINGER GF
- PINEAPPLE TERIYAKI • SPICY BBQ GF
- BUFFALO • GATES OF HELL
- SALT & VINEGAR DRY RUB

**WING
&
BBQ
SAUCES**

BONELESS CHICKEN 8.
breaded chicken breast chunks with your choice of sauce, served with bleu cheese dressing and celery

'HOUSE SMOKED & GRILLED WINGS
we brine, hickory smoke and char-grill, served with bleu cheese dressing and celery
half dozen 10. dozen 16.
two dozen 28.

**\$5
HAPPY HOUR**
3-7 PM mon-fri

DINE-IN ONLY
your choice Happy Hour starters:
PORK STREET TACOS • KRAUT BALLS
FRIED PICKLE CHIPS • POTATO SKINS GF

DAILY FEATURES
(DINE-IN ONLY)

SUNDAY: 85¢ WINGS & \$11 PITCHERS
MONDAY: 85¢ WING NIGHT
TUESDAY: KIDS EAT FREE* AFTER 4:00 PM
HUMPDAY: \$3 PINT OF THE DAY (ALL DAY)
THURSDAY: BBQ TOTCHO NITE
TGIF: IT'S FIRKIN FRIDAY!
SATURDAY: BBQ BAKED POTATO

MON-FRI 3-7PM
\$3.50 SELECT PINTS
\$1 off wine, spirits and bottles

BARBECUE

BBQ SANDWICHES

served with fries

PULLED PORK 9. GF
dry rubbed and smoked pulled pork shoulder topped with coleslaw

PULLED CHICKEN 9. GF
seasoned and smoked chicken topped with Kansas City BBQ sauce

SLICED BEEF BRISKET 12.
dry rubbed and smoked, topped with Texas Smokedip BBQ sauce

BOY OH BOY BBQ SLIDER TRIO 12.
pulled pork, chicken and brisket, including a taste of coleslaw

NON-TRADITIONAL

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

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

BRISKET BURRITO 14.
smoked brisket 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

BRISKET BURRITO BOWL 14. GF
all the same items as the burrito, but served layered in a bowl for you

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

BBQ MAC AND CHEESE 12.
cavatappi with cheese sauce topped with smoked pulled pork and slaw

TRADITIONAL

served with fries and brisket bits baked beans

SAINT LOUIS SPARERIBS full rack 25. half rack 16. GF
square cut pork sparerib from the belly side of the rib and choice of sauce

BABY BACK RIBS full rack 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 12. GF
hormone-free, locally sourced dry rubbed hen with choice of sauce

SLICED HICKORY SMOKED BRISKET 16.
hickory smoked beef brisket with Texas Smokedip barbecue sauce

RIB TIPS 10. GF
Moist rib meat intertwined with cartilage and bone, bathed in a messy sauce

SMOKED SAUSAGE LINKS 13. GF
two hickory smoked kielbasa links from Five Star Meats in Cleveland, with spicy mustard

WHOLLY SMOKE CARNIVORE SAMPLER
choice of a quarter-rack smoked ribs, smoked sausage link, sliced beef brisket, pulled pork, sliced smoked turkey or quarter chicken only one rib choice, please
two meat 16. three meat 20. four meat 24.

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

SMOKEHOUSE CHILI 5. ^{GF}
with ground beef, pork and
smoked brisket bits.

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

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

SALAD

FRIED CHICKEN COBB 12.
bacon, hard boiled egg, tomato, green onion,
shredded cheese and chopped chicken tenders
on romaine with ranch dressing

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

BUFFALO CHICKEN 11.
chicken tenders tossed in Buffalo sauce with
Southwest vegetables, diced tomatoes, bleu
cheese dressing and crumbles

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

SALAD ADDS

^{GF} PULLED CHICKEN 3.
^{GF} PULLED PORK
^{GF} SLICED TURKEY

4. FRIED CHICKEN
GRILLED CHICKEN ^{GF}
SLICED BRISKET ^{GF}

GARDEN SALAD 8.
mixed lettuces with carrot, onion, tomato,
cucumber, shredded cheese and croutons

PUB FARE

not in the mood for BBQ?
we've got you covered...

BLACKENED CATFISH 14. ^{GF}
served with roasted red pepper
aioli drizzle, sautéed green beans
and cilantro rice

HICKORY BBQ MEATLOAF 12.
smoked and grilled, topped with
KC BBQ sauce, served with baked
potato and sautéed green beans

CHICKEN TENDERS 12.
southern spiced and served with
fries, slaw and your choice of
'House BBQ sauce

FISH & CHIPS 14.
traditional large beer-battered
cod filet served with fries and
'House tartar sauce and slaw

SANDWICHES

served with fries

BLACKENED CHICKEN 12. ^{GF}
grilled breast topped with pepper jack cheese
topped with roasted red pepper aioli

BUFFALO CHICKEN WRAP 11.
breaded chicken tenders tossed in Buffalo wing sauce with
lettuce, blue cheese crumbles, tomato and
blue cheese dressing rolled in a spinach wrap

SMOKED RACHEL 11.
grilled with sliced turkey, Swiss cheese, coleslaw
and creamy chipotle dressing

BLACKENED CATFISH PO' BOY 12.
seared catfish filet, Creole tartar sauce, coleslaw, lettuce,
tomato and onion on a hoagie roll

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

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

PROVOLONE • BLEU • SWISS • PEPPER JACK • AMERICAN
FRIED EGG • JALAPENO • MUSHROOMS
DOUBLE-SMOKED BACON • ONION STRINGS

**SANDWICH
& BURGER
ADDS 1.**

BURGERS

grilled 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

BLACK JACK BURGER 12. ^{GF}
cracked peppercorn studded char-grilled burger
topped with Jack Daniels mustard sauce

MUSHROOM SWISS 12.
with sautéed mushrooms topped with Swiss cheese

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

VEGGIE BURGER 10.
'House blend mushroom, hummus and quinoa patty with
shredded red cabbage, provolone cheese and Carolina Gold drizzle

NAKED BURGER 11. ^{GF}
fresh ground beef char-grilled to order, plain and simple

SIDE OFFERINGS

CORN PUDDING • CRISP FRIES
^{GF} CILANTRO RICE • ^{GF} BAKED POTATO 3
^{GF} LOW COUNTRY COLESLAW
BRISKET BITS BAKED BEANS

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

DESSERT

CINNAMON ROLL BREAD PUDDING 7.
a 'House-made twist on cinnamon raisin rolls--with Elijah Craig
bourbon and brown sugar glaze, topped with ice cream

BANANAS FOSTER PUDDING 6.
a base of crumbled vanilla wafers, a layer of bananas foster
with rum, and a top layer of banana pudding, all topped with
whipped cream

LAVA CAKE 7.
large portion of 'House-baked chocolate cake with molten
chocolate center, topped with vanilla ice cream

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 OR CHICKEN SLIDER