



STARTERS

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

SAUERKRAUT BALLS 8.
six 'House-made balls of spicy sausage, cheese and kraut, 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

HOUSE BBQ QUESADILLA 11.
your choice of smoked pulled chicken, pork or brisket with South-west vegetables, served with 'House salsa and sour cream

BBQ TOTCHOS 12.
our nachos with tots swapped for the tortilla chips

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

**WING
&
BBQ
SAUCES**

SMOKED DRUMS
smoked drumsticks, served tossed in your choice wing sauce or on the side, with celery and bleu cheese
three 5. or six 9.

BONELESS CHICKEN 8.
buttermilk bathed and spiced breast meat 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

- your choice Happy Hour starters:
PULLED PORK SLIDERS
ASPARAGUS FRIES
MINI QUESADILLA • POTATO SKINS
BONELESS WINGS • KRAUT BALLS

- SUNDAY: 85¢ WINGS & \$11 PITCHERS**
- MONDAY: BUCK A DRUM after 4:00 PM**
- TUESDAY: KIDS EAT FREE***
- HUMPDAY: \$3 PINT OF THE DAY**
- TGIF: IT'S FIRKIN FRIDAY!**
- SATURDAY: SMOKED BEEF RIBS**

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

BARBECUE

TRADITIONAL

served with brisket bits baked beans and 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 16.
hickory smoked beef brisket with Texas Smokedip barbecue sauce

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

RIB TIPS 10.
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, bathed in a messy sauce

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

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 shoulder with tomatoes, onion, lettuce, shredded cheeses with Carolina Gold BBQ sauce wrapped in a spinach tortilla served with fries

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

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

PIGGYBACK BURGER 13.
smoked pulled pork, cheddar cheese and coleslaw top a char-grilled burger patty slathered with Kansas City BBQ sauce served with fries

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

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 BBQ sauce

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

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

BRISKET BARK CHILI 6.
smoked brisket, ground pork,
spicy peppers and beans

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

SOUP AND SALAD 9.
small 'House salad and choice

SALAD

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

SPINACH SALAD 9.
fresh young spinach with diced hard boiled egg,
fresh sliced mushrooms and croutons and topped
with sliced red onion. served with warm bacon
vinaigrette

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

SALAD ADDS

GF PULLED CHICKEN or PORK 3.	4. FRIED or GRILLED CHICKEN
GF CHOPPED BRISKET	GRILLED SALMON GF

BUFFALO CHICKEN 10.
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

PUB FARE

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

BLACKENED SALMON 15.
served with cilantro rice, green
beans and charred lemon

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

SIDE OFFERINGS

GF CILANTRO RICE	GF TOTS	CRISP FRIES
GF LOW COUNTRY COLESLAW	GF BAKED POTATO	3
BRISKET BITS	BAKED BEANS	4.

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

Make our 'House-made desserts à la mode for just 1. more

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

PEACH COBBLER 6.
sweetened peaches with cinnamon and nutmeg, topped
with a butter and sugar crumble

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

SANDWICHES

served with fries

CALI GRILLED CHICKEN 12.
grilled breast topped with avocado spread, pepper jack
cheese and roasted green chilies

BUFFALO CHICKEN 11.
breaded chicken breast tossed in Buffalo wing sauce
and topped with blue cheese dressing

TURKEY PESTO 11.
sliced turkey with Swiss, bacon and 'House-made
pesto on wheatberry slices

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

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

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

MUSHROOM SWISS 12. GF
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

SMOKED SALMON BURGER 11. GF
'House smoked and mixed with seasoned celery and onion,
and topped with lemon herb aioli

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

KIDS EAT FREE TUESDAY*

*AFTER 4:00 PM
WITH EACH
ADULT MEAL

KID'S MENU

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

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

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