



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

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 • SPICY BBQ GF
PINEAPPLE TERIYAKI
BUFFALO • GATES OF HELL
NEW! SALT & VINEGAR DRY RUB

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:
PORK STREET TACOS
ASPARAGUS FRIES • POTATO SKINS
SAUERKRAUT BALLS

SUNDAY: 85¢ WINGS & \$11 PITCHERS
MONDAY: BUCK A DRUM after 4:00 PM
TUESDAY: KIDS EAT FREE*
HUMPDAY: \$3 PINT OF THE DAY
THURSDAY: 85¢ BONELESS WING NIGHT
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 fries and brisket bits baked beans unless noted otherwise

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 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

SLICED HICKORY SMOKED TURKEY 12.
hickory smoked turkey breast with cranberry-ginger BBQ, dressing and green beans

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.

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 with Carolina Gold BBQ sauce wrapped in a spinach tortilla, served with fries

BBQ CHICKEN PHILLY HOAGIE 10.
pulled chicken, onion and peppers, provolone and BBQ aioli, 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 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, 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 TURKEY BREAST 9. GF
smoked turkey with cranberry ginger 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

TAKE HOME A LOGO PINT GLASS! \$4. each

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

TURKEY VEGETABLE 5. GF
 'House smoked turkey and mixed vegetables made fresh

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 FETA SALAD 12. GF
 fresh young spinach with grapes and feta cheese, topped with grilled chicken and sliced avocado, served with strawberry basil vinaigrette

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

SALAD ADDS

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

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

PUB FARE

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

SALMON CAKES 12.
 served with sweet chili Sriracha aioli, cilantro rice and green beans

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

SAGE DRESSING • 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

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

CHEESECAKE 8.
 New York style topped with classic strawberry sauce

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

SANDWICHES

served with fries

GREEK GRILLED CHICKEN 12. GF
 grilled breast topped with feta, cucumber salsa and red pepper aioli

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. GF
 seared 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
 FETA • 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

JALAPENO BURGER 12.
 with cheddar cheese, smoked jalapeno mayo, onion strings and fresh jalapeno slices

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

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

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

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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