

SMOKE SHACK

GET IT STARTED

TEXAS BBQ NACHOS ^{GF} 12.50

Tortilla chips piled high with fresh jalapeño, tomato, red onion, black beans, sour cream and white cheddar with your choice of pork or brisket

CHICKEN WINGS ^{GF} 9.50

Rosemary wet-rubbed Amish chicken wings slow smoked and fried crispy served with celery and bleu cheese dressing

PORK BELLY BITES ^{GF} 9.75

Double smoked, fried crispy and tossed in Kansas City BBQ sauce

BURNT ENDS ^{GF} 13.50

A must-try delicacy served with kettle chips
(Burnt Ends are in limited supply and may sell out based on demand)

KANSAS CITY EGGROLLS 9.75

Premium Iowa pulled pork, Monterey jack cheese, cabbage, honey mustard and Kansas City BBQ sauce

FRIED GREEN TOMATOES ^V 7.50

Chipotle aioli, chopped cilantro and lemon zest

CHILI & CHOWDER

ROASTED POBLANO
CORN CHOWDER ^V
4.00

HOUSEMADE CHILI ^{GF}
Carefully crafted daily
4.00



GOOD IS GOOD

We believe good things take time and we're obsessed with the craft of smoked meat. Our certified humanely-raised meats are dry rubbed, slow smoked, and sauced by you. In some cases, we began smoking your meat yesterday to ensure you get the perfect quality barbecue.

REAL GOOD MEAT

We smoke our meats in small batches, all-day, every-day. In some cases, we sell out when items are in high demand, but sit back, savor a bourbon or two, and try something new. We're certain that you'll enjoy our variety!

EAT YOUR GREENS

HOUSE SALAD ^{GF} ^V 3.75

Spring mix, red cabbage, radish, cucumber and tomato with balsamic raspberry dressing

WEDGE SALAD ^{GF} 6.75

Iceberg lettuce, bleu cheese crumbles, tomato, red onion, Nueske's bacon and cucumber ribbons with bleu cheese dressing

SMOKE SHACK SALAD ^{GF} 13.50

Romaine, Nueske's bacon, pulled smoked Amish chicken, red cabbage, hard boiled egg, tomato, cucumber and bleu cheese crumbles with honey mustard dressing

ADD A TASTE...
PULLED PORK \$4.00
PULLED CHICKEN
BRISKET
HOT LINK

"FEELIN' SAUCY"

We dry-rub and slow-smoke our meat to perfection. It's up to you to determine how saucy and what kind of saucy complements that smoked meat to your taste. Choose from our five regional sauces or mix them up to try them all!

KANSAS CITY

Sweet and smokey

TEXAS BBQ

Tomato based with a little kick at the end

CAROLINA GOLD

Mustard based with a vinegar bite

HOUSE BBQ

Not too much of one thing, and just enough of the others

KICK-24 HABAÑERO

Hot and full of flavor, the name says it all

FOOD

SMOKE SHACK



STRAIGHT FROM THE

SMOKER

ON A BUN

ON A PLATE

1/3 pound served on a roll
with kettle chips or
sweet potato fries

1/2 pound served with
choice of side

PULLED AMISH CHICKEN ^{GF}	12.50	15.00
PULLED PREMIUM IOWA PORK ^{GF}	12.50	15.00
BLACK ANGUS BEEF BRISKET ^{GF}	13.75	18.50
HOT LINK ^{GF}	12.50	15.00
BBQ SEITAN	9.75	14.50
BRISKET SLOPPY JOE ^{GF}	13.50	17.50

Texas bbq sauce,
green peppers, onions

Make it a "Meat & Mac"
sandwich **2.50**

	2 MEAT	3 MEAT	4 MEAT
COMBO PLATES	18.50	24.50	29.00

Your choice: 1/3 pound of any
meats and a side

	HALF RACK	FULL RACK
BABY BACK OR SPARE RIBS	19.00	29.00

SMOKE SHACK "SAMPLER"

\$50

- 1/3 RACK BABY BACK RIBS
- 1/3 RACK SPARE RIBS
- 1/4 LB BRISKET
- 1/4 LB HOT LINK
- 1/4 LB PULLED PORK
- 1/4 LB CHICKEN
- CORNBREAD MUFFIN
- DECADANT MAC & 4-CHEESE
- SWEET POTATO FRIES
- FRIED CORN SLAW

ON THE SIDE...

SWEET AND SPICY BEANS ^{GF} √	3.00	ROASTED BRUSSELS SPROUTS ^{GF} √	3.25
COLESLAW ^{GF} √	2.75	CORNBREAD MUFFIN √	2.25
SWEET POTATO FRIES √	3.50	FRIED CORN ON THE COB √	2.75
DECADANT MAC & 4-CHEESE √	4.50	SKIN-ON KETTLE CHIPS √	3.00

SWEETS

BOURBON PRALINE CAKE √ **7.50**
Made with Woodford Reserve Bourbon

PECAN PIE √ **8.25**
Served with a scoop of Purple Door Whiskey
Ice Cream or vanilla custard

BACON BOURBON BROWNIES **7.75**
Made with Woodford Reserve Bourbon,
served with a scoop of vanilla custard

**PURPLE DOOR WHISKEY
ICE CREAM** ^{GF} √ **4.50**
A Smoke Shack exclusive by Purple Door
with whiskey and cinnamon

VANILLA CUSTARD ^{GF} √ **3.50**

