

SMOKE SHACK

GET IT STARTED

TEXAS BBQ NACHOS ☉ **11.50**

Tortilla chips, jalapeño, tomato, red onion, black beans, sour cream and white cheddar with Texas-styled pork

CHICKEN WINGS ☉ **9.50**

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

KANSAS CITY EGGROLLS **9.50**

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

FRIED GREEN TOMATOES **7.50**

Chipotle aioli, chopped cilantro and lemon zest

EAT YOUR GREENS

HOUSE SALAD ☉ √ **3.75**

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

SMOKE SHACK SALAD ☉ **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...		\$4.00
PULLED PORK	BRISKET	
PULLED CHICKEN	HOT LINK	

SIGNATURE SANDWICHES

Choice of side and housemade pickles

PIGMAC **13.50**

Pulled pork, pimento mac and cheese, gourmet roll

SHACK DADDY **14.00**

Pulled pork, sausage, brisket, coleslaw, pickles, gourmet roll

BRISKET CHEESESTEAK **14.00**

Sautéed onions, pickled jalapeños, cheddar cheese sauce, hoagie roll

BRISKET SLOPPY JOE **13.50**

Texas BBQ sauce, green peppers, onions, gourmet roll

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.

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!

☉ Gluten-Friendly √ Vegetarian

CHILI

HOUSEMADE CHILI
Deliciously crafted daily
4.00



FEELIN' SAUCY

We dry-rub and slow-smoke our meat to perfection. Choose from our five regional sauces for your preferred BBQ style.

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

1/2 POUND PLATES

Choice of 1 side, served with pickles and cornbread

BRISKET ☉	17.00
PULLED PORK ☉	14.00
SAUSAGE LINKS ☉	14.00
PULLED CHICKEN ☉	14.00
BBQ SEITAN ♻️	14.00

COMBO PLATES

Choose your meat and 2 sides, served with pickles and cornbread

TWO MEATS (2/3 lb total)	19.00
THREE MEATS (1 LB TOTAL)	24.00
1/2 RACK BABY BACK RIBS	19.00
FULL RACK BABY BACK RIBS	29.00

SMOKE SHACK SAMPLER

1/2 RACK BABY BACK RIBS	PIMENTO MAC AND CHEESE
1/4 LB PULLED PORK	SWEET AND SPICY BEANS
1/4 LB CHICKEN	COLESLAW
1/4 LB BRISKET	SWEET POTATO FRIES
1/4 LB SAUSAGE	
CORNBREAD	

\$55.00

NAKED SANDWICHES

1/3 lb meat served on a gourmet roll, choice of side, and comes with pickles

BRISKET	13.00
PULLED PORK	12.50
PULLED CHICKEN	12.50
BBQ SEITAN	12.00

OUR MEATS

BRISKET
PULLED PORK
SAUSAGE LINKS
PULLED CHICKEN

SWEETS

CARROT CAKE With cream cheese frosting and butterscotch sauce	7.50
PECAN PIE Served with a scoop of Purple Door whiskey ice cream	8.25

ADD A TASTE...
FROZEN CUSTARD **4.50** WHISKEY ICE CREAM **4.50**

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ON THE SIDE...

SWEET AND SPICY BEANS ☉ ♻️	3.00	ROASTED BRUSSELS SPROUTS ☉ ♻️	3.25
COLESLAW ☉ ♻️	2.75	CORNBREAD ♻️	2.25
SWEET POTATO FRIES ♻️	3.50	CHIPOTLE CREAMED CORN ☉ ♻️	3.00
PIMENTO MAC AND CHEESE ♻️	3.00		

SMOKE SHACK

“WET YOUR WHISTLE...”

DOMESTIC BEER 4.00

COORS LIGHT
MILLER HIGH LIFE
MILLER LITE
PABST BLUE RIBBON

CRAFT BEER 5.50

LAKEFRONT IPA
RIVERWEST STEIN
SPOTTED COW
GOLDER LAGER
SHINER BOCK
BLUE MOON (16 OZ CAN)
HACKER PSCHORR

DRAUGHT BEER

Check out our rotating list of Milwaukee craft beers

RED WINE

BLOCK NINE PINOT NOIR 9/36
BOXHEAD SHIRAZ 9/36
HOOPLA CABERNET 12/48

WHITE WINE

LEFT COAST PINOT GRIS 10/40
OTTO'S CONSTANT DREAM
SAUVIGNON BLANC 9/36
MATCHBOOK CHARDONNAY 9/36

BEER OF THE MOMENT

(Ask your server)

TRY OUR
BRUNCH COCKTAILS EVERY
SATURDAY & SUNDAY

SPECIALTY COCKTAILS

SOUTHERN BUBBLY 10.00

Crop cucumber vodka, blackberry simple syrup, sparkling wine

MAPLE BOURBON OL' FASHION' 12.00

Elijah Craig Bourbon, maple syrup, bitters

TENNESSEE LIGHTNIN' 10.00

Bourbon infused with apple, vanilla, cinnamon and brown sugar

BUBBA'S BACKYARD 9.00

Bubba's Secret Stills liqueur, iced tea

PECAN PIE IN A GLASS 12.00

Housemade bourbon cream, creme de cacao, Maker's Mark

TEXAS MULE 9.00

Texas-made Deep Eddy grapefruit vodka, fresh lime, ginger beer

BOURBON SMASH 10.00

Jim Beam bourbon, smashed lemon and mint, simple syrup

SMOKY OL' FASHIONED 12.00

Kings County Barrel Strength bourbon, smoked orange juice, smoked simple syrup, bitters, muddled cherry

SMOKIN' CACTUS 12.00

Don Julio tequila, triple sec, jalapeño cilantro honey syrup, lime juice

PROHIBITION SWEET TEA 10.00

Tito's vodka, lemon juice, simple syrup, iced tea

SODAS AND SUCH 2.25

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Dr. Pepper, Lemonade, Iced tea, Coffee

Gosling's Ginger Beer, Sprecher Root Beer 3.50

BOURBON LIST

	TASTE / COCKTAIL / ROCKS-UP				TASTE / COCKTAIL / ROCKS-UP		
ANGEL'S ENVY	10.00	19.00	21.00	J HENRY 5YR BOURBON	8.50	16.00	18.00
BANKER'S CLUB	4.00	9.00	10.50	J HENRY PATTON ROAD	8.75	17.00	19.00
BASIL HAYDEN'S 8YR	6.00	13.00	15.00	JEFFERSON'S FAMILY BOURBON	4.50	11.00	13.00
BOOKER'S BOURBON	7.50	15.00	17.00	JEFFERSON'S OCEAN AGED BOURBON	9.50	18.00	20.00
BREAKER BOURBON	6.50	14.00	16.00	JEFFERSON'S PICHON BARON	13.00	23.00	25.00
BREAKER PORT BARREL	7.50	15.00	17.00	JIM BEAM	4.00	9.00	10.50
BREAKER WHEATED	7.50	15.00	17.00	JIM BEAM SIGNATURE CRAFT QTR CASK	5.25	12.00	14.00
BUFFALO TRACE BOURBON	5.25	12.00	14.00	JW KELLY	5.25	12.00	14.00
BULLEIT BOURBON	4.00	9.00	10.50	KINGS COUNTY BARREL STRONG	10.75	20.00	22.00
CALUMET FARM BOURBON	7.50	15.00	17.00	KINGS COUNTY CHOCOLATE WHISKEY	9.50	18.00	20.00
CLYDE STRAIGHT	6.00	13.00	15.00	KINGS COUNTY STRAIGHT BOURBON	10.75	20.00	22.00
DANCING GOAT	5.25	12.00	14.00	MAKER'S MARK	4.00	10.00	12.00
EAGLE RARE 10YR SINGLE	5.25	12.00	14.00	MITCHER'S KENTUCKY STRAIGHT RYE	8.00	16.00	18.00
EVAN WILLIAMS SINGLE BARREL	4.00	9.00	10.50	OLD FORESTER STATESMAN	8.50	16.00	18.00
FOUR ROSES SMALL BATCH	4.50	11.00	13.00	RABBIT HOLE BOURBON	8.00	16.00	18.00
FOUR ROSES YELLOW LABEL	4.00	10.00	12.00	ROWAN'S CREEK	4.00	10.00	12.00
GEORGE DICKEL TOBASCO BARREL	4.00	9.00	10.50	RUSSELL'S RESERVE 10YR	4.50	11.00	13.00
HANCOCK'S PRESIDENT'S RESERVE SINGLE BARREL	9.50	18.00	20.00	SOUTHWELL 12YR	9.50	18.00	20.00
HENRY MCKENNA SINGLE BARREL 10 YEAR	8.00	16.00	18.00	TRAVERSE CITY CHERRY WHISKEY	4.50	11.00	13.00
J HENRY	9.50	18.00	20.00	WILLETT FAMILY	5.25	12.00	14.00
BELLEFONTAINE RESERVE				WOODFORD RESERVE	6.00	13.00	15.00

SMOKE SHACK

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**11 AM - 3 PM
SATURDAY & SUNDAY**

BRUNCH COCKTAILS

BLOODY MARY THREE WAYS 14.00

Flight of our homemade Bloody Mary mix flavored with Tito's vodka, Jack Daniel's Whiskey, and Don Julio tequila, each topped with its own garnish, and choice of beer chaser

CLASSIC BLOODY MARY 10.00

Vodka, bloody mary mix, cheese and sausage garnish

COWBOY COFFEE 10.00

Two Ways: Homemade bourbon cream, brown sugar and cinnamon simple syrup, vanilla, hot or iced coffee

PECAN PIE IN A GLASS 12.00

Housemade bourbon cream, creme de cocoa, Maker's Mark

CLASSIC MIMOSA 7.00

Fresh squeezed orange juice, sparkling wine

MULE-MOSA 9.00

Tito's vodka, sparkling wine, ginger beer, fresh squeezed orange juice

MIMOSA FLIGHT 14.00

Why choose one, when you can have them all, plus one?

BRUNCH

BURNT ENDS BENEDICT* 14.50

Poached eggs, Alabama white BBQ sauce, griddled English muffin, served with home fries

PULLED PORK BENEDICT* 13.75

Fried green tomatoes, poached eggs, Cajun hollandaise, griddled English muffin, served with home fries

TASTY SIDES AND ADD-ONS

NUESKE'S BACON 3.00

HOT LINK 4.00

SCRATCH BISCUIT
OR ENGLISH MUFFIN 2.50

Add honey or jam 1.00

HOME FRIES 3.00

REAL
GOOD
MEAT

We smoke our meats in small batches, all-day, every day. However, it is not uncommon that we sell out when items are in high demand.

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