

SMOKE SHACK

GET IT STARTED

TEXAS BBQ NACHOS ^{GF} 11.50

Tortilla chips, cowboy caviar, sour cream, chipotle cheese sauce, white cheddar, fresh lime, with Texas-styled pork

CHICKEN WINGS ^{GF} 10.50

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

KANSAS CITY EGGROLLS 10.50

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

FRIED GREEN TOMATOES 8.00

Chipotle aioli, chopped cilantro and lemon zest

CANDIED BACON ^{GF} 9.50

Served with sweet potato fries and bourbon peanut butter sauce

SMOKED DUCK POUTINE 11.50

Duck jus, fresh cheese curds, crinkle cut fries

CHILI 5.00

Housemade chili, deliciously crafted daily

EAT YOUR GREENS

SOUTHERN SALAD ^{GF} ^V 4.00 / 9.00

Shaved apple, mixed greens, arugula, candied pecan, parmesan, bourbon vinaigrette

SMOKE SHACK SALAD ^{GF} 13.50

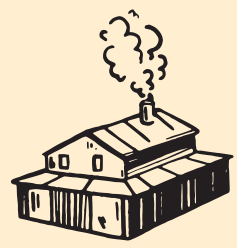
Romaine, Nueske's bacon, pulled smoked Amish chicken, red cabbage, hard boiled egg, tomato, cucumber and bleu cheese crumbles with honey mustard dressing

WEDGE SALAD 13.50

Iceberg, candied bacon, bleu cheese crumble, haystack onions, bleu cheese dressing, Kansas City sauce

ADD A SALAD PROTEIN... \$5.00

PULLED PORK	BRISKET
PULLED CHICKEN	SAUSAGE
'SHROOMS	



SIGNATURE SANDWICHES

Choice of side and served with pickles

PIG MAC 13.50
Pulled pork, mac and cheese, gourmet roll

SHACK DADDY 14.00
Pulled pork, sausage, brisket, coleslaw, pickles, gourmet roll

BRAT 11.00
Smoked brat, peppers and onions, sausage bun

'SHROOM ^V 13.00
Smoked button mushrooms, arugula, peppers, onions, House BBQ, gourmet roll

THE COUNT 14.50
Pulled ham, dijon, white cheddar cheese, raspberry jam, gourmet roll

NAKED SANDWICHES

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

BRISKET 14.00

PULLED PORK 13.00

PULLED HAM 13.00

PULLED CHICKEN 13.00

FOOD

<p>FEELIN' SAUCY</p> <p>We dry-rub and slow-smoke our meat to perfection. Choose from our five regional sauces for your preferred BBQ style.</p>	<p>KANSAS CITY Sweet & Smokey</p>	<p>TEXAS BBQ Tomato base & a lil' kick</p>	<p>CAROLINA GOLD Mustard base & tangy</p>	<p>HOUSE BBQ Our classic</p>	<p>KICK-24 HABAÑERO Smoke & spice</p>
---------------------------------------------------------------------------------------------------------------------------------------------------------	--------------------------------------------------	-----------------------------------------------------------	----------------------------------------------------------	-----------------------------------------	------------------------------------------------------

1/2 POUND PLATES

Choice of 1 side, served with pickles and cornbread

BRISKET ☪	18.00
PULLED PORK ☪	15.00
SAUSAGE LINKS ☪	15.00
PULLED CHICKEN ☪	15.00
BBQ BUTTON MUSHROOM ♫	14.00

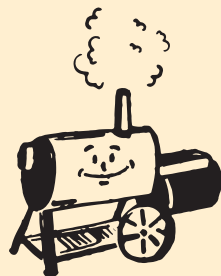
COMBO PLATES

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

TWO MEATS (2/3 lb total)	20.00
THREE MEATS (1 lb total)	25.00

Sub a 1/4 rack of ribs on a 2 or 3 meat combo for \$3.50

1/2 RACK BABY BACK RIBS	19.00
FULL RACK BABY BACK RIBS	29.00



SMOKE SHACK SAMPLER

1/2 RACK BABY BACK RIBS	FOUR CHEESE MAC
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	

\$59.00

OUR MEATS

BRISKET
PULLED PORK
PULLED HAM
SMOKED SAUSAGE Chef's rotating signature sausage
PULLED CHICKEN

ON THE SIDE...

SWEET AND SPICY BEANS ☪ ♫	3.00
COLESLAW ☪ ♫	3.00
SWEET POTATO FRIES ♫	3.50
FOUR CHEESE MAC ♫	4.00
COLLARD GREENS ☪ ♫	3.25
CORNBREAD ♫	2.25
POTATO SALAD ☪ ♫	3.50
SMOKED MUSHROOMS ☪ ♫	4.00
CRINKLE CUT FRIES ♫	4.00

SWEETS

BANANA BREAD PUDDING Served warm with vanilla creme anglaise and powdered sugar	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

BISCUIT SANDWICHES

We may call 'em sandwiches, but a fork and knife are recommended for these colossal biscuits.

HONEY BUTTER* 13.25

Fried chicken, chipotle ranch, shredded iceberg lettuce, tomato, honey butter

COUNT 13.00

Pulled ham, cheddar cheese, dijon mustard, raspberry jam, maple syrup *Turn the Count into biscuit french toast! 2.5*

SNOOZIE MCGEE* 12.00

Waffle fries, sausage gravy, fresh cheese curds, fried egg

BERRY BISCUIT FRENCH TOAST* v 12.00

Maple syrup, honey butter, berry coulis

MARTY MCKLUCKEN 13.25

Nashville hot chicken, sweet and spicy pickles, tomato, shredded iceberg lettuce, hoverboard may

ALABAMA v 12.00

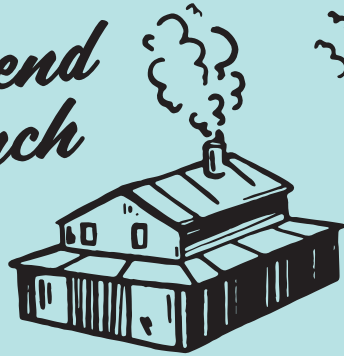
Fried green tomatoes, cajun remoulade, arugula, alabama white bbq sauce

BONAFIDE BYO 13.50

Choose: pulled chicken, pulled pork or brisket
choose: cheddar, sausage or blue ribbon gravy

**OUR BISCUITS WERE
MADE-FROM-SCRATCH
THIS MORNING. THAT'S
FRESH OUT OF THE KITCHEN!**

Weekend Brunch



EAT YOUR GREENS

SHACK SALAD 13.50

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

BRUNCH SIDES

B-FAST WAFFLE FRIES 5.00

Topped with your choice of cheddar, sausage, or blue ribbon beer gravy
Make it poutine! 2.5

FRIED EGGS* 3.00

EXTRA MEAT* 5.00

Pulled ham / nueske's bacon / fried chicken

BRUNCH COCKTAILS

CLASSIC MIMOSA 8.00

Fresh squeezed orange juice, sparkling wine

CLASSIC BLOODY MARY 11.00

Vodka, bloody mary mix, cheese and house smoked sausage garnish

COWBOY COFFEE 11.00

Homemade bourbon cream, brown sugar and cinnamon simple syrup, iced coffee

RASPBERRY SANGRIA 11.00

White wine infused with orange, lemon, lime, and pineapple, house made raspberry simple syrup, topped with ginger ale



WEEKEND BRUNCH BBQ

Craving the 'que? We get it. Enjoy our Smoke Shack favorites this weekend.

1/2 POUND PLATES

Choice of 1 side, served with pickles and cornbread

BRISKET 19.00

PULLED PORK 15.00

SAUSAGE LINKS 15.00

PULLED CHICKEN 15.00

NAKED SANDWICHES

1/3 lb of meat on a gourmet roll, pickles, choice of side

BRISKET 14.00

PULLED PORK 13.00

PULLED CHICKEN 13.00

PULLED HAM 13.00

COMBO PLATES

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

TWO MEATS 2/3lb Total 20.00

THREE MEATS 1lb Total 25.00



ON THE SIDE

BEANS 3.00

COLESLAW 3.00

SWEET POTATO FRIES 3.50

FOUR CHEESE MAC & CHEESE 4.00

CORNBREAD 2.25

BOURBON LIST

1.5 OZ POUR

ANGEL'S ENVY	LOUISVILLE, KY - 43.3%	15.00
BARDSTOWN FUSION	BARDSTOWN, KY - 47.45%	14.00
BASIL HAYDEN'S SMALL BATCH	CLERMONT, KY - 40%	11.00
BERNHIEM 7 YEAR	LOUISVILLE, KY - 45%	7.00
BUFFALO TRACE	FRANKFORT, KY - 45%	8.00
BULLEIT	SHELBYVILLE, KY - 45%	9.00
CALUMET FARMS SMALL BATCH	BARDSTOWN, KY - 43%	15.00
DRIFTLESS GLEN SMALL BATCH	BARABOO, WI - 43%	15.00
DANCING GOAT LIMOUSIN RYE	CAMBRIDGE, WI - 45%	12.00
ELIJAH CRAIG SMALL BATCH	BARDSTOWN, KY - 42%	8.00
FOUR ROSES SINGLE BARREL	LAWRENCEBURG, KY - 45%	11.00
FOUR ROSES SMALL BATCH	LAWRENCEBURG, KY - 45%	10.00
HIGH WEST DOUBLE RYE	WANSHIP, UT - 50%	6.00
JACK DANIEL'S SINGLE BARREL	LYNCHBURG, KY - 50%	13.00
JEFFERSON'S OCEAN	CRESTWOOD, KY - 45%	17.00
JIM BEAM	CLERMONT, KY - 40%	6.00
KNOB CREEK 9 YEAR	CLERMONT, KY - 50%	9.00
KNOB CREEK RYE	CLERMONT, KY - 50%	9.00
MARKER'S MARK	LORETTO, KY - 45%	10.00
MICHTER'S STRAIGHT RYE	LOUISVILLE, KY - 42.4%	11.00
MITCHER'S SMALL BATCH	LOUISVILLE, KY - 45.7%	10.00
OLD FORESTER 100	SHIVELY, KY - 50%	10.00
OLD FORESTER 1920	SHIVELY, KY - 57.5%	15.00
RUSSELL'S RESERVE 10 YEAR	LAWRENCEBURG, KY - 45%	8.00
WOODFORD RESERVE	VERSAILLES, KY - 43.2%	10.00
WOODFORD RESERVE DOUBLE OAKED	VERSAILLES, KY - 45.2%	15.00
WILD TURKEY RARE BREED	LAWRENCEBURG, KY - 58.4%	12.00
1792 SMALL BATCH	BARDSTOWN, KY - 46.85%	8.00
45TH PARALLEL W WISCONSIN STRAIGHT WHEAT	NEW RICHMOND, WI - 50%	8.00
45TH PARALLEL NEW RICHMOND CASK STRENGTH RYE	NEW RICHMOND, WI - 60%	14.00

SMOKE SHACK

BOURBON

SPECIALTY COCKTAILS

MAPLE BOURBON OL' FASHION' *12.00*

Elijah Craig Bourbon, maple syrup, bitters

THE PORCH SWING *11.00*

Beefeater Gin, lemon juice, elderflower liqueur, lavender simple syrup

GARDEN PATCH LEMONADE *10.00*

Strawberry basil infused Wheatly Vodka, muddled strawberry puree, lemonade

THEE OLD JULEP *13.00*

Old Forester 100, lemon juice, blueberry mint simple syrup

TEXAS MULE *11.00*

Texas-made Deep Eddy grapefruit Vodka, fresh lime, Gosling's ginger beer

BOURBON SMASH *10.00*

Jim Beam Bourbon, smashed lemon and mint, simple syrup

SMOKY OL' FASHIONED *12.00*

Wild Turkey Rare Breed Bourbon, orange juice, smoked simple syrup, bitters, muddled cherry

SMOKIN' CACTUS *12.00*

Casamigos Blanco Tequila, triple sec, jalapeño cilantro honey syrup, lime juice

PROHIBITION SWEET TEA *10.00*

Tito's Vodka, lemon juice, simple syrup, fresh brewed iced tea

PONY KILLER *10.00*

Maker's Mark, Gosling's ginger beer, lime, bitters

“WET YOUR WHISTLE...”

CANS & BOTTLES

MILLER LITE	4.00
COORS LIGHT	4.00
BLUE MOON	5.50
SPOTTED COW	5.50
LAKEFRONT IPA	5.50
PABST BLUE RIBBON	4.00
GUINNESS	5.50
BUDWEISER	4.00
CIDER BOYS FIRST PRESS	7.00

We rotate our beers by the season.
Enjoy new local brews and crowd favorites.
Check out our draft beer list in the shack!

ASK
ABOUT OUR
BEER OF THE MOMENT

SODAS & SUCH 2.95

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

Gosling's Ginger Beer, Sprecher
Root Beer 3.50

WINE

CABERNET SAUVIGNON	6.00
CHARDONNAY	6.00



SMOKE SHACK HAPPY HOUR

MONDAY-FRIDAY, 4 TO 6PM

THE EATS

FRIED CURDS & PICKLES 5.00

BBQ rub dusted fried cheese curds
and fried pickles, served with
chipotle aioli

COWBOY TACO 3.00 each

Texas-styled pork, cowboy caviar,
housemade salsa

SOUTHERN SLIDER 3.00 each

Mini bbq slider

DRINKS

DRAFT BEERS 5.00

Company Brewing Poor Farm Pilsner
Enlightened Brewing Kettle Logic Amber

PROHIBITION SWEET TEA 7.00

Vodka, lemon juice, simple syrup, fresh
brewed iced tea

TEXAS MULE 7.00

Grapefruit vodka, ginger ale, lime

SMOKE SHACK SAUCE 6.00

Rotating boozy punch

SMOKE SHACK

HAPPY HOUR

**GOOD
IS...**



SMOKE SHACK
Happy Hour