

SMOKE SHACK

GET IT STARTED

TEXAS BBQ NACHOS ^{GF} 12.00
Tortilla chips, cowboy caviar, sour cream, chipotle cheese sauce, white cheddar, fresh lime, with Texas-styled pork

CHICKEN WINGS ^{GF} 12.50
Rosemary wet-rubbed Amish chicken wings slow smoked and fried crispy. Served with celery and ranch dressing

KANSAS CITY EGGROLLS 10.75
Premium Iowa pulled pork, Monterey Jack cheese, honey mustard and Kansas City BBQ sauce

FRIED GREEN TOMATOES ^V 9.50
Chipotle aioli, chopped cilantro and lemon zest

SMOKED PIMENTO CHEESE ^J 10.50
Smoked cheddar, jalapeños, housemade biscuit crackers

BRISKET POUTINE ^{GF} 12.50
Pickled onion relish, bourbon peppercorn gravy, Wisconsin cheese curds, scallions

CHILI & CORNBREAD 9.00
Housemade chili, fresh baked cornbread

CORNBREAD & HONEY BUTTER ^V 6.00
Freshly baked cornbread, whipped honey butter

EAT YOUR GREENS

MIXED GREEN SALAD ^{GF} ^V 5.00 / 10.00
Feta, almonds, berries, red onion, chipotle raspberry vinaigrette

SMOKE SHACK SALAD ^{GF} 13.50
Romaine, bacon, pulled smoked Amish chicken, red cabbage, hard boiled egg, tomato, cucumber and bleu cheese crumbles with honey mustard dressing

LITTLE SHACK ^{GF} ^V 6.75
Romaine, red cabbage, hard boiled egg, tomato, cucumber, bleu cheese crumbles, with honey mustard dressing

SMOKED CAESAR SALAD 10.00
Onion straws, housemade biscuit croutons, parmesan cheese

ADD A SALAD PROTEIN... \$5.00
PULLED PORK BRISKET
PULLED CHICKEN SAUSAGE
'SHROOMS



BBQ SANDWICHES

Choice of side and served with pickles

PIG MAC 14.50
Pulled pork, mac & cheese, gourmet roll

SHACK DADDY 15.00
Pulled pork, sausage, brisket, coleslaw, pickles, gourmet roll

SMOKED SAUSAGE 12.50
Spotted cow braised pepper & onions, pickled mustard seeds, texas BBQ sauce, pretzel roll

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

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

BRISKET 14.25
1/3 lb sliced brisket, gourmet roll

PULLED PORK 13.25
1/3 lb pulled pork, gourmet roll

PULLED CHICKEN 13.25
1/3 lb pulled chicken, gourmet roll

SMOKED HAM 13.25
1/3 lb smoked ham, gourmet roll

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 & Smokey

TEXAS BBQ
Tomato base & a lil' kick

CAROLINA GOLD
Mustard base & tangy

HOUSE BBQ
Our classic

KICK-24 HABAÑERO
Smoke & spice

1/2 POUND PLATES

Choice of 1 side, served with coleslaw and pickles

BRISKET ☉	19.00
PULLED PORK ☉	15.50
SAUSAGE LINKS ☉	15.50
PULLED CHICKEN ☉	15.00
BBQ BUTTON MUSHROOM ♻	15.00

COMBO PLATES

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



TWO MEATS (2/3 lb total)	23.00
THREE MEATS (1 lb total)	28.00

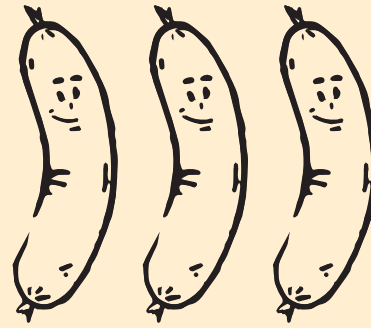
Add 2 Rib Bones to a combo plate for \$6

1/2 RACK BABY BACK RIBS	21.00
FULL RACK BABY BACK RIBS	32.00

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
HAM
SMOKED SAUSAGE Chef's rotating signature sausage
PULLED CHICKEN

ON THE SIDE...

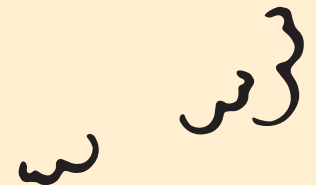
SWEET AND SPICY BEANS ☉ ♻	3.25
COLESLAW ☉ ♻	3.25
SWEET POTATO FRIES ♻	3.50
FOUR CHEESE MAC ♻	4.00
COLLARD GREENS ☉ ♻	4.00
POTATO SALAD ☉ ♻	4.00
SMOKED MUSHROOMS ☉ ♻	4.00
CRINKLE CUT FRIES ♻	4.00
CHIPOTLE CREAMED CORN ♻	4.00

SWEETS

BLUEBERRY OAT CRUMBLE ♻	8.50
Pickled blueberries, oat crumble, whipped cream	
PECAN PIE	8.50
Served with a scoop of Purple Door whiskey ice cream	

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

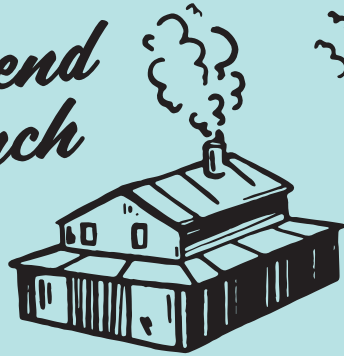
Fried green tomatoes, cajun remoulade, arugula, alabama white bbq sauce

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

SMOKE SHACK

	1 OZ POUR	2 OZ POUR		1 OZ POUR	2 OZ POUR
1792 SMALL BATCH	<i>8.00</i>	<i>14.00</i>	JIM BEAM	<i>5.00</i>	<i>9.00</i>
ANGEL'S ENVY	<i>10.00</i>	<i>17.00</i>	J.W. KELLY OLD MILFORD STRAIGHT	<i>9.00</i>	<i>14.00</i>
BARDSTOWN FUSION	<i>10.00</i>	<i>17.00</i>	KNOB CREEK 9 YEAR	<i>10.00</i>	<i>16.00</i>
BASIL HAYDEN'S 8 YEAR	<i>10.00</i>	<i>17.00</i>	KNOB CREEK 12 YEAR	<i>13.00</i>	<i>22.00</i>
BERNHEIM ORIGINAL WHEAT	<i>8.00</i>	<i>13.00</i>	KNOB CREEK RYE	<i>10.00</i>	<i>16.00</i>
BLANTON'S ORIGINAL SINGLE BARREL	<i>12.00</i>	<i>20.00</i>	KOVAL	<i>10.00</i>	<i>17.00</i>
BOOKER'S	<i>14.00</i>	<i>24.00</i>	MAKER'S MARK	<i>8.00</i>	<i>13.00</i>
BREAKER	<i>10.00</i>	<i>16.00</i>	MICHTER'S SINGLE BARREL RYE	<i>9.00</i>	<i>16.00</i>
BUFFALO TRACE	<i>8.00</i>	<i>12.00</i>	MITCHER'S SMALL BATCH	<i>10.00</i>	<i>16.00</i>
BULLEIT	<i>8.00</i>	<i>13.00</i>	NEW RICHMOND RYE CASK STRENGTH	<i>10.00</i>	<i>18.00</i>
BULLEIT RYE	<i>8.00</i>	<i>13.00</i>	NELSON'S GREEN BRIER	<i>9.00</i>	<i>14.00</i>
CALUMET FARMS SMALL BATCH	<i>12.00</i>	<i>20.00</i>	OLD FORESTER 100	<i>8.00</i>	<i>12.00</i>
DRIFTLESS GLEN SMALL BATCH	<i>9.00</i>	<i>15.00</i>	OLD FORESTER 1920 PROHIBITION STYLE	<i>12.00</i>	<i>21.00</i>
DANCING GOAT LIMOUSIN RYE	<i>8.00</i>	<i>14.00</i>	OLD GRAND-DAD 114	<i>7.00</i>	<i>12.00</i>
EAGLE RARE 10 YEAR SINGLE	<i>8.00</i>	<i>13.00</i>	ROWAN'S CREEK 100.1	<i>8.00</i>	<i>13.00</i>
E.H. TAYLOR, JR. SMALL BATCH	<i>9.00</i>	<i>15.00</i>	RUSSELL'S RESERVE 10 YEAR	<i>8.00</i>	<i>14.00</i>
ELIJAH CRAIG 18 YEAR	<i>21.00</i>	<i>37.00</i>	SAZERAC RYE	<i>8.00</i>	<i>13.00</i>
ELIJAH CRAIG BARREL PROOF	<i>13.00</i>	<i>22.00</i>	TRAVERSE CITY CHERRY WHISKEY	<i>9.00</i>	<i>14.00</i>
ELIJAH CRAIG SMALL BATCH	<i>8.00</i>	<i>13.00</i>	TRAVERSE CITY STRAIGHT	<i>9.00</i>	<i>14.00</i>
FOUR ROSES SINGLE BARREL	<i>10.00</i>	<i>16.00</i>	WHISTLEPIG PIGGYBACK RYE	<i>8.00</i>	<i>14.00</i>
FOUR ROSES SMALL BATCH	<i>9.00</i>	<i>14.00</i>	WILD TURKEY RARE BREED	<i>10.00</i>	<i>17.00</i>
HANCOCK'S PRESIDENT'S RESERVE	<i>10.00</i>	<i>14.00</i>	WISCONSIN STRAIGHT WHEAT	<i>8.00</i>	<i>14.00</i>
HENRY MCKENNA BOTTLED-IN-BOND	<i>9.00</i>	<i>16.00</i>	WOODFORD RESERVE	<i>10.00</i>	<i>17.00</i>
HIGH WEST DOUBLE RYE	<i>8.00</i>	<i>13.00</i>	WOODFORD RESERVE DOUBLE OAKED	<i>9.00</i>	<i>15.00</i>
HIGH WEST WHISKEY HIGH COUNTRY	<i>14.00</i>	<i>24.00</i>	WOODFORD RESERVE MASTER'S COLLECTION CHOCOLATE MALTED RYE	<i>17.00</i>	<i>30.00</i>
HIGH WEST A MIDWINTER NIGHT'S DRAM	<i>15.00</i>	<i>24.00</i>			
J. HENRY & SONS SMALL BATCH	<i>10.00</i>	<i>17.00</i>			
JACK DANIEL'S SINGLE BARREL	<i>10.00</i>	<i>17.00</i>			
JEFFERSON'S OCEAN	<i>13.00</i>	<i>21.00</i>			
JEFFERSON'S FAMILY	<i>8.00</i>	<i>13.00</i>			

TRY A BOURBON FLIGHT

ENJOY ANY FOUR .75 OZ POURS
ASK ABOUT OUR SMOKE SHACK TEAM FAVORITES!

BOURBON

SPECIALTY COCKTAILS

MAPLE BOURBON OL' FASHIONED *12.00*

Elijah Craig Bourbon, maple syrup, bitters

GEORGIA HEAT *11.00*

Elijah Craig Bourbon, Ancho Reyes Chile Liqueur, peach puree, lemon juice, simple syrup, bitters

GARDEN PATCH LEMONADE *10.00*

Strawberry basil infused Wheatly Vodka, muddled strawberry puree, lemonade

TEXAS MULE *11.00*

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

POPPOP'S SODA *11.00*

Revel Stoke Root Beer Whiskey, housemade bourbon cream, Sprecher Root Beer

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

SOUTHERN HAZE *11.00*

Rayu Joven Mezcal, grapefruit, soda, triple sec, simple syrup, fresh lime

“WET YOUR WHISTLE...”

CANS & BOTTLES

MILLER LITE	4.00
COORS LIGHT	4.00
BLUE MOON	5.50
SPOTTED COW	5.50
PABST BLUE RIBBON	4.00
CORONA	5.00
CIDER BOYS FIRST PRESS	7.00
HIGH NOON SELTZERS	7.00
SEATTLE CIDER SEMI SWEET	6.00
LAKEFRONT RIVERWEST STEIN	5.50
EAGLE PARK LOOP STATION GOLDEN ALE	5.50
DESCHUTES FRESH SQUEEZED IPA	6.00

SODAS & SUCH 2.95

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

Gosling's Ginger Beer	3.50
Sprecher Root Beer	5.00

WINE

CABERNET SAUVIGNON	8.00
CHARDONNAY	8.00

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



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