

## GET IT STARTED

**TEXAS BBQ NACHOS** <sup>GF</sup> 12.50  
Tortilla chips, cowboy caviar, sour cream, chipotle cheese sauce, white cheddar, fresh lime, with Texas-styled pork

**CHICKEN WINGS** <sup>GF</sup> 13.00  
Rosemary wet-rubbed Amish chicken wings slow smoked and fried crispy. Served with celery and ranch dressing

**KANSAS CITY EGGROLLS** 11.00  
Premium Iowa pulled pork, Monterey Jack cheese, honey mustard and Kansas City BBQ sauce

**FRIED GREEN TOMATOES** <sup>V</sup> 9.75  
Chipotle aioli, chopped cilantro and lemon zest

**PIMENTO CHEESE DIP** <sup>J</sup> 7.50  
Smoked cheddar, jalapeños, crackers

**CHILI & CORNBREAD** 9.00  
Housemade chili, fresh baked cornbread

**CORNBREAD & HONEY BUTTER** <sup>V</sup> 6.50  
Freshly baked cornbread, whipped honey butter

## EAT YOUR GREENS

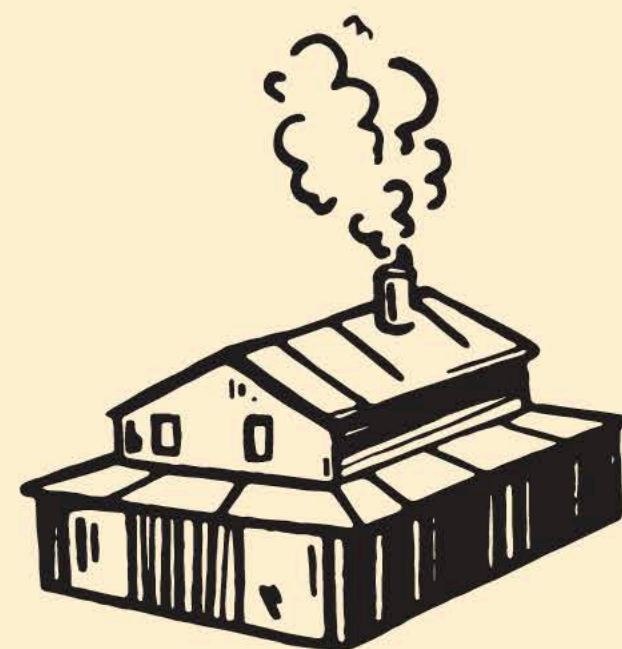
**MIXED GREEN SALAD** <sup>GF</sup> <sup>V</sup> 6.00 / 10.00  
Feta, almonds, apples, berries, red onion, chipotle raspberry vinaigrette

**SMOKE SHACK SALAD** <sup>GF</sup> 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** <sup>GF</sup> <sup>V</sup> 7.00  
Romaine, red cabbage, hard boiled egg, tomato, cucumber, bleu cheese crumbles, with honey mustard dressing

**SMOKED CAESAR SALAD** 10.50  
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** 13.50  
Spotted Cow braised pepper & onions, pickled mustard seeds, Texas BBQ sauce, pretzel roll

**'SHROOM** <sup>V</sup> 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 chopped 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 GF	19.50
PULLED PORK GF	16.00
SAUSAGE LINKS GF	16.00
PULLED CHICKEN GF	15.50
SMOKED HAM	16.50

BBQ BUTTON MUSHROOM V 15.50

# COMBO PLATES

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

TWO MEATS (2/3 lb total)	24.00
THREE MEATS (1 lb total)	29.00

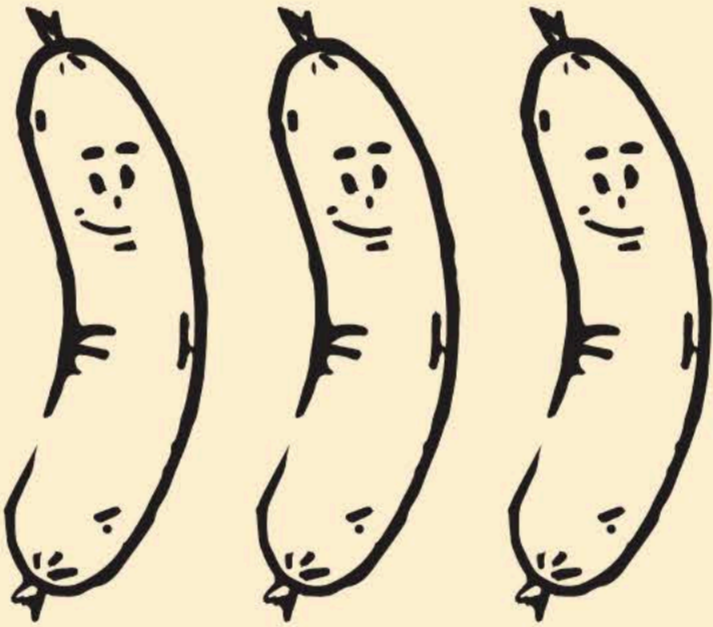
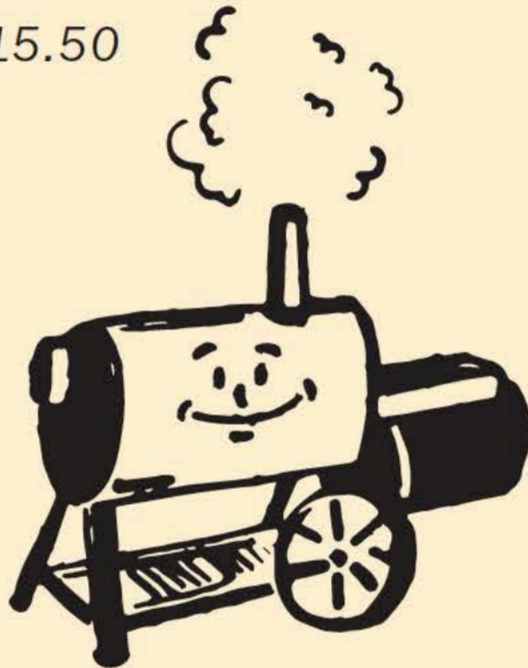
Add 2 Rib Bones to a combo plate for \$6

1/2 RACK BABY BACK RIBS	22.00
FULL RACK BABY BACK RIBS	33.00

# 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
SMOKED HAM
SMOKED SAUSAGE Chef's rotating signature sausage
PULLED CHICKEN

# ON THE SIDE...

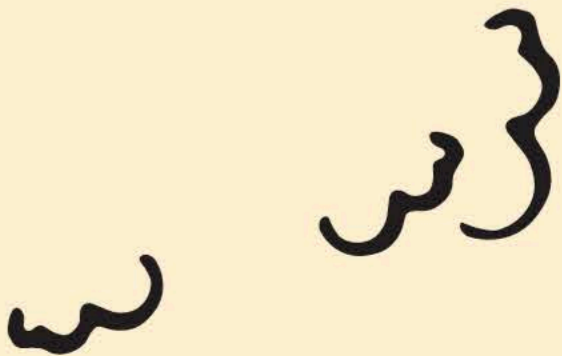
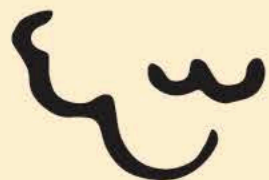
SWEET AND SPICY BEANS GF V	3.50
COLESLAW GF V	3.50
SWEET POTATO FRIES V	3.75
FOUR CHEESE MAC V	4.25
COLLARD GREENS GF V	4.00
POTATO SALAD GF V	4.00
SMOKED MUSHROOMS GF V	4.00
CRINKLE CUT FRIES V	4.00
CHIPOTLE CREAMED CORN V	4.00
PICKLES	3.50

# SWEETS

BLUEBERRY OAT CRUMBLE V	8.00
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 GF	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\* 14.00

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

### COUNT 13.75

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

### SNOOZIE MCGEE\* 12.75

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

### BERRY BISCUIT FRENCH TOAST\* v 12.75

Maple syrup, honey butter, berry coulis

### MARTY MCCLUCKEN 14.00

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

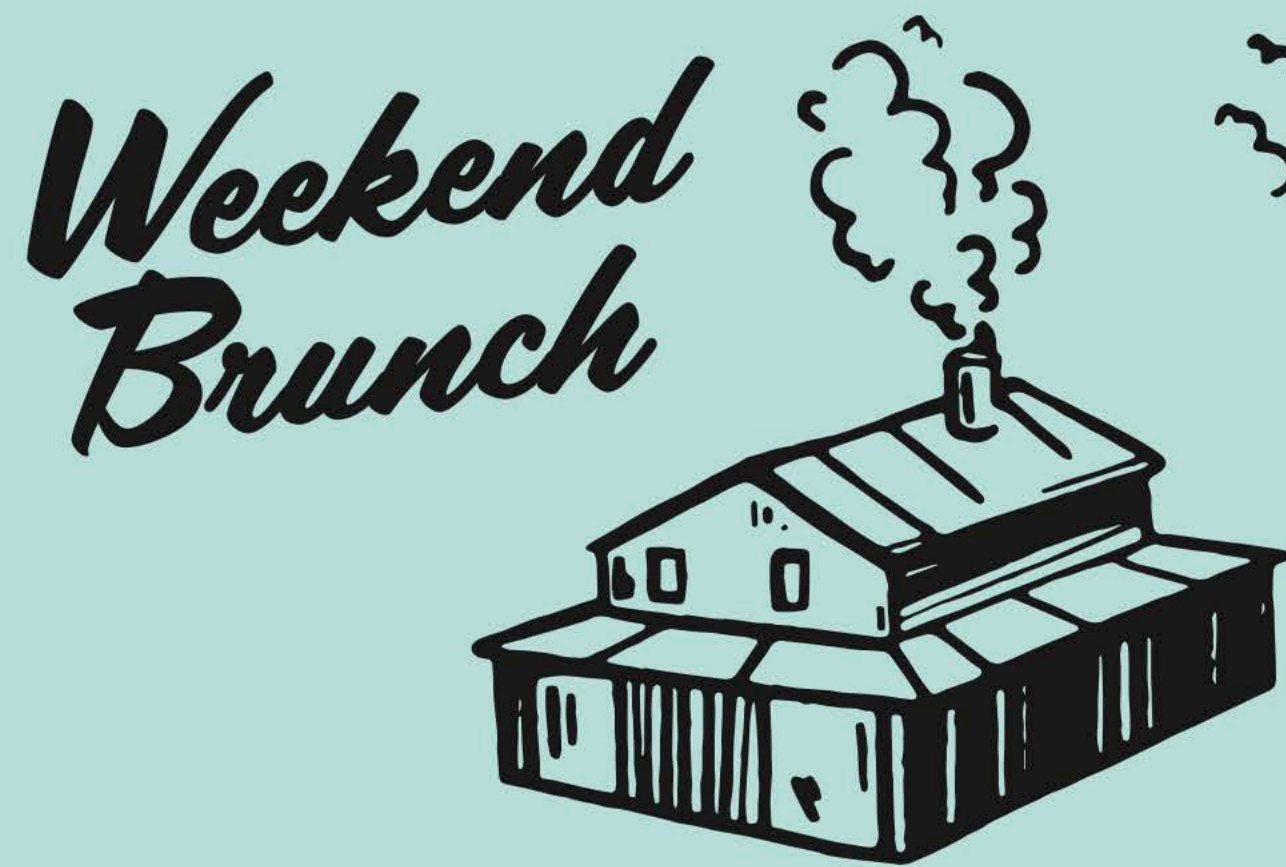
### ALABAMA v 12.75

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

### BONAFIDE BYO 14.25

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!**



## EAT YOUR GREENS

### SHACK SALAD 13.50

Romaine, 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

Smoked ham / bacon / fried chicken

### CORNBREAD & HONEY BUTTER 6.50

## BRUNCH COCKTAILS

### CLASSIC MIMOSA 9.00

Fresh squeezed orange juice, sparkling wine

### CLASSIC BLOODY MARY 11.00

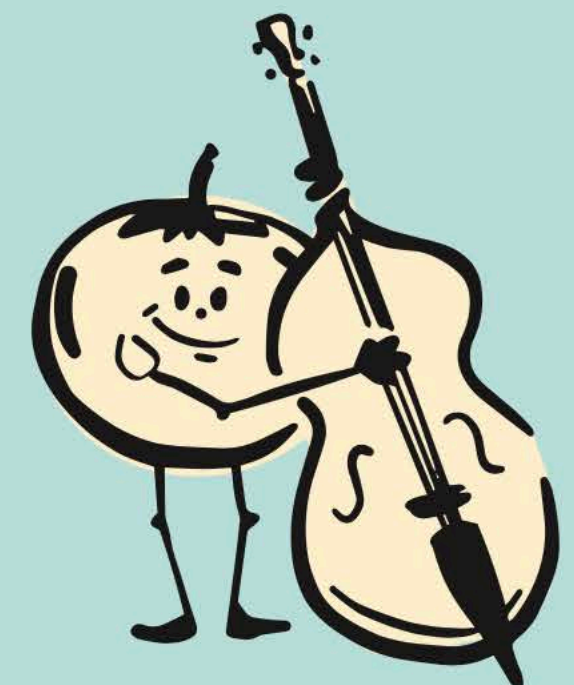
Vodka, bloody mary mix, cheese and house smoked sausage garnish

### 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



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

# 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 coleslaw

**BRISKET 19.50**

**PULLED PORK 16.00**

**SAUSAGE LINKS 16.00**

**PULLED CHICKEN 15.50**

**SMOKED HAM 16.50**

## SANDWICHES

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

**BRISKET 14.25**

**PULLED PORK 13.25**

**PULLED CHICKEN 13.25**

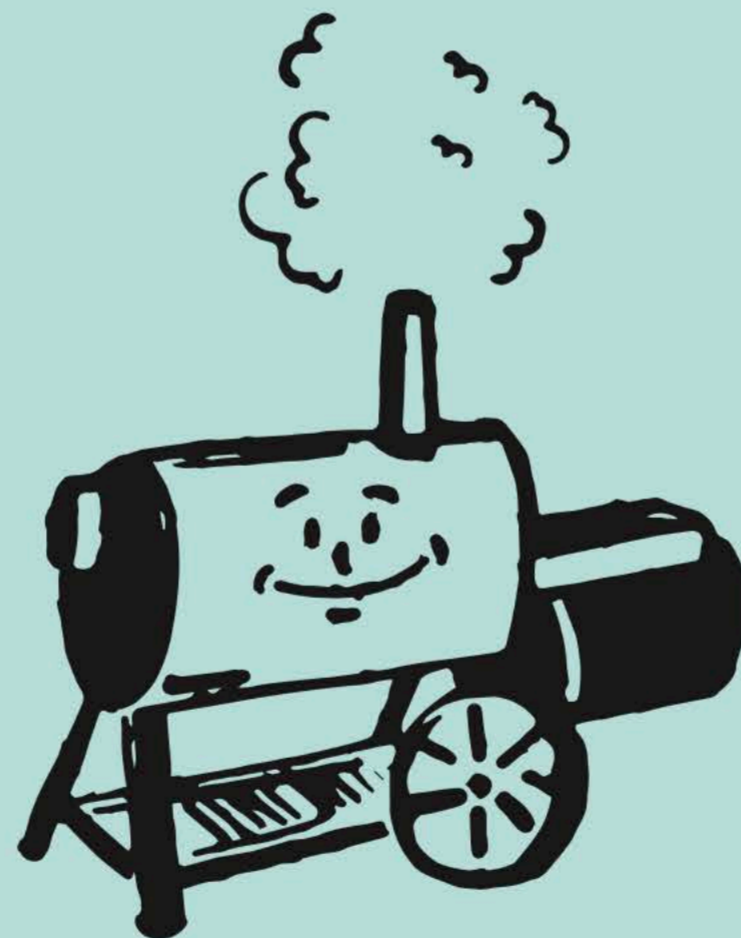
**SMOKED HAM 13.25**

## COMBO PLATES

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

**TWO MEATS 2/3lb Total 24.00**

**THREE MEATS 1lb Total 29.00**



## ON THE SIDE

**BEANS 3.50**

**COLESLAW 3.50**

**SWEET POTATO FRIES 3.75**

**FOUR CHEESE MAC & CHEESE 4.25**

**CORNBREAD & HONEY BUTTER 6.50**

## BOURBON LIST

	1 OZ POUR	2 OZ POUR
1792 SMALL BATCH	8.00	14.00
ANGEL'S ENVY	10.00	17.00
BARDSTOWN FUSION	10.00	17.00
BASIL HAYDEN'S 8 YEAR	10.00	17.00
BERNHEIM ORIGINAL WHEAT	8.00	13.00
BLANTON'S ORIGINAL SINGLE BARREL	12.00	20.00
BOOKER'S	14.00	24.00
BREAKER	10.00	16.00
BUFFALO TRACE	8.00	12.00
BULLEIT	8.00	13.00
BULLEIT RYE	8.00	13.00
CALUMET FARMS SMALL BATCH	12.00	20.00
DRIFTLESS GLEN SMALL BATCH	9.00	15.00
DANCING GOAT LIMOUSIN RYE	8.00	14.00
EAGLE RARE 10 YEAR SINGLE	8.00	13.00
E.H. TAYLOR, JR. SMALL BATCH	9.00	15.00
ELIJAH CRAIG 18 YEAR	21.00	37.00
ELIJAH CRAIG BARREL PROOF	13.00	22.00
ELIJAH CRAIG SMALL BATCH	8.00	13.00
FOUR ROSES SINGLE BARREL	10.00	16.00
FOUR ROSES SMALL BATCH	9.00	14.00
HANCOCK'S PRESIDENT'S RESERVE	10.00	14.00
HENRY MCKENNA BOTTLED-IN-BOND	9.00	16.00
HIGH WEST DOUBLE RYE	8.00	13.00
HIGH WEST WHISKEY HIGH COUNTRY	14.00	24.00
HIGH WEST A MIDWINTER NIGHT'S DRAM	15.00	24.00
J. HENRY & SONS SMALL BATCH	10.00	17.00
JACK DANIEL'S SINGLE BARREL	10.00	17.00
JEFFERSON'S OCEAN	13.00	21.00
JEFFERSON'S FAMILY	8.00	13.00

	1 OZ POUR	2 OZ POUR
JIM BEAM	5.00	9.00
J.W. KELLY OLD MILFORD STRAIGHT	9.00	14.00
KNOB CREEK 9 YEAR	10.00	16.00
KNOB CREEK 12 YEAR	13.00	22.00
KNOB CREEK RYE	10.00	16.00
KOVAL	10.00	17.00
MAKER'S MARK	8.00	13.00
MICHTER'S SINGLE BARREL RYE	9.00	16.00
MITCHER'S SMALL BATCH	10.00	16.00
NEW RICHMOND RYE CASK STRENGTH	10.00	18.00
NELSON'S GREEN BRIER	9.00	14.00
OLD FORESTER 100	8.00	12.00
OLD FORESTER 1920 PROHIBITION STYLE	12.00	21.00
OLD GRAND-DAD 114	7.00	12.00
ROWAN'S CREEK 100.1	8.00	13.00
RUSSELL'S RESERVE 10 YEAR	8.00	14.00
SAZERAC RYE	8.00	13.00
TRAVERSE CITY CHERRY WHISKEY	9.00	14.00
TRAVERSE CITY STRAIGHT	9.00	14.00
WHISTLEPIG PIGGYBACK RYE	8.00	14.00
WILD TURKEY RARE BREED	10.00	17.00
WISCONSIN STRAIGHT WHEAT	8.00	14.00
WOODFORD RESERVE	10.00	17.00
WOODFORD RESERVE DOUBLE OAKED	9.00	15.00
WOODFORD RESERVE MASTER'S COLLECTION CHOCOLATE MALTED RYE	17.00	30.00

### TRY A BOURBON FLIGHT

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

## 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

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

## 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



# 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*