

GET IT STARTED

TEXAS BBQ NACHOS ^{GF} 12.50
Tortilla chips, cowboy caviar, sour cream, chipotle cheese sauce, white cheddar, fresh lime, with Texas-styled pork

CHICKEN WINGS ^{GF} 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 ^V 9.75
Chipotle aioli, chopped cilantro and lemon zest

PIMENTO CHEESE DIP ^V 7.50
Smoked cheddar, jalapeños, crackers

CHILI & CORNBREAD 9.00
Housemade chili, fresh baked cornbread

CORNBREAD & HONEY BUTTER ^V 6.50
Freshly baked cornbread, whipped honey butter

EAT YOUR GREENS

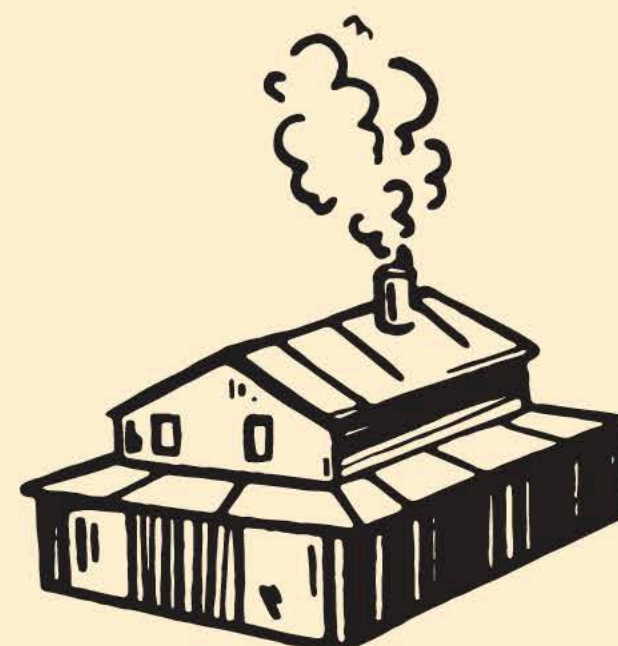
MIXED GREEN SALAD ^{GF} ^V 6.00 / 10.00
Feta, almonds, apples, berries, red onion, chipotle raspberry vinaigrette

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 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 ^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 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

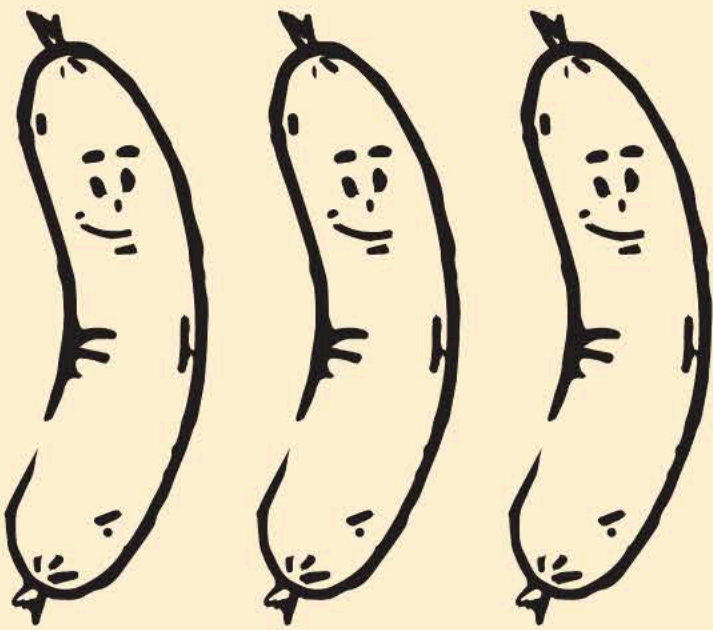
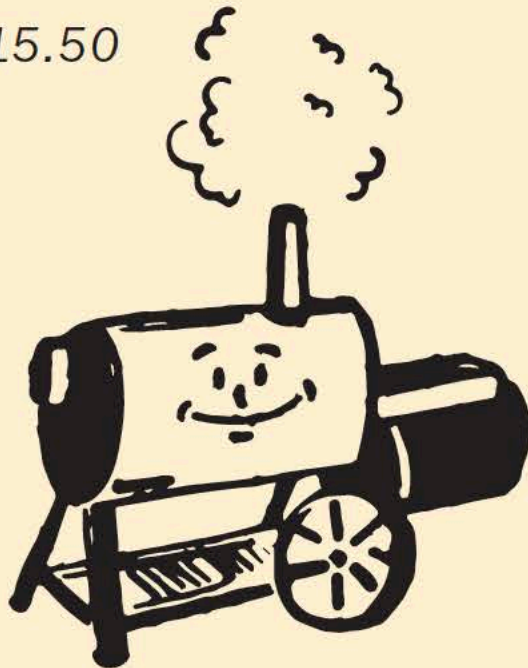
Add 2 Rib Bones to a combo plate for \$6

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...

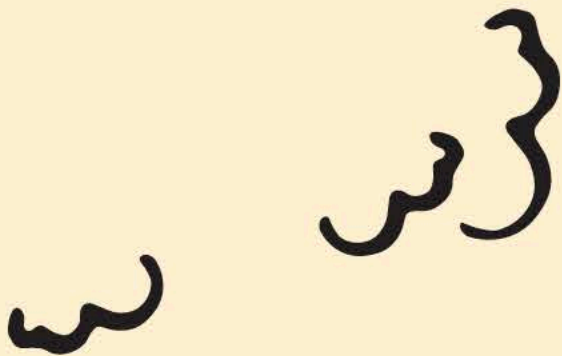
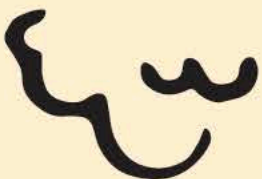
SWEET AND SPICY BEANS GF V	3.50
COLESLAW GF V	3.50
SWEET POTATO FRIES V	3.75
FOUR CHEESE MAC V	4.25
COLLARD GREENS GF V	4.00
POTATO SALAD GF V	4.00
SMOKED MUSHROOMS GF V	4.00
CRINKLE CUT FRIES V	4.00
CHIPOTLE CREAMED CORN V	4.00
PICKLES	3.50

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

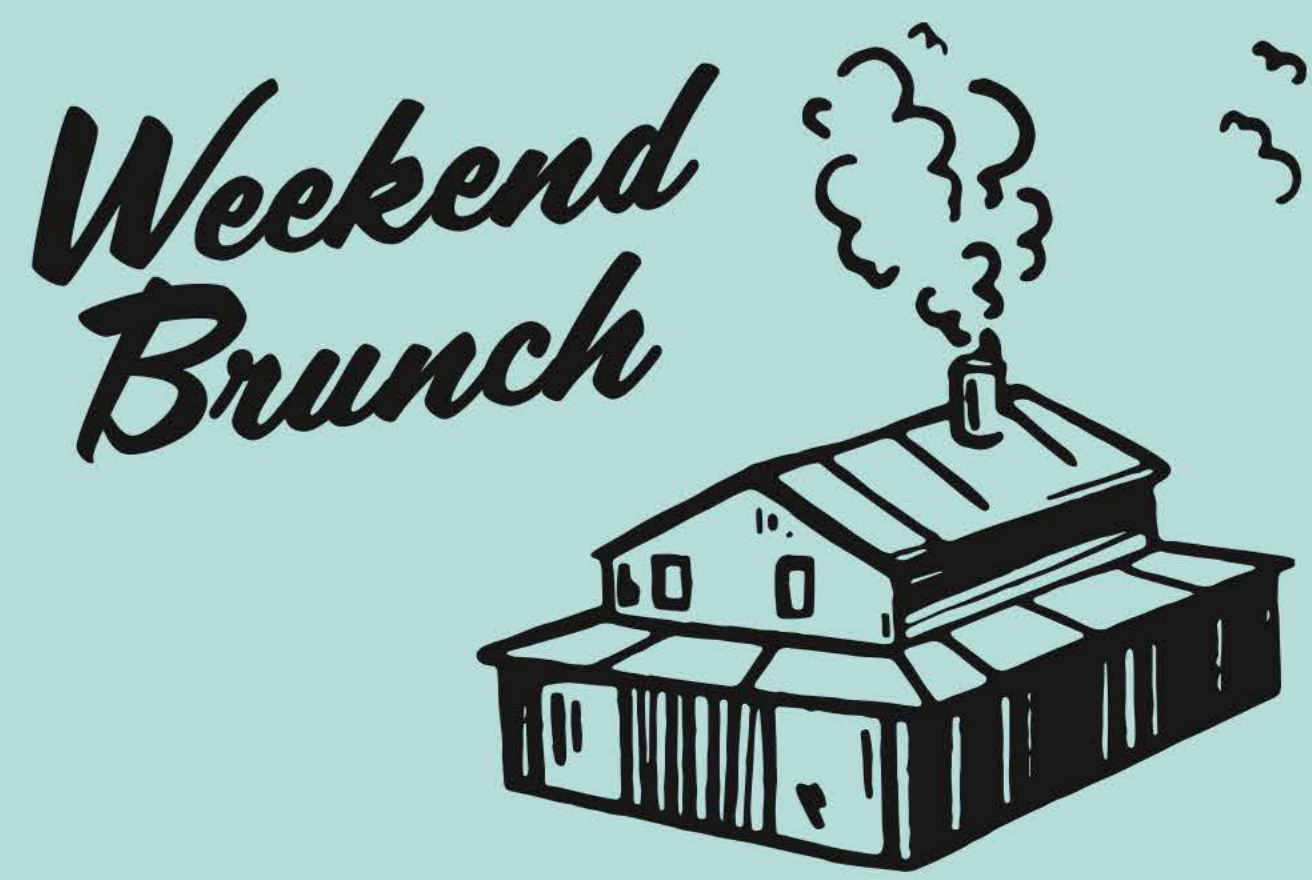
ALABAMA v 12.75

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

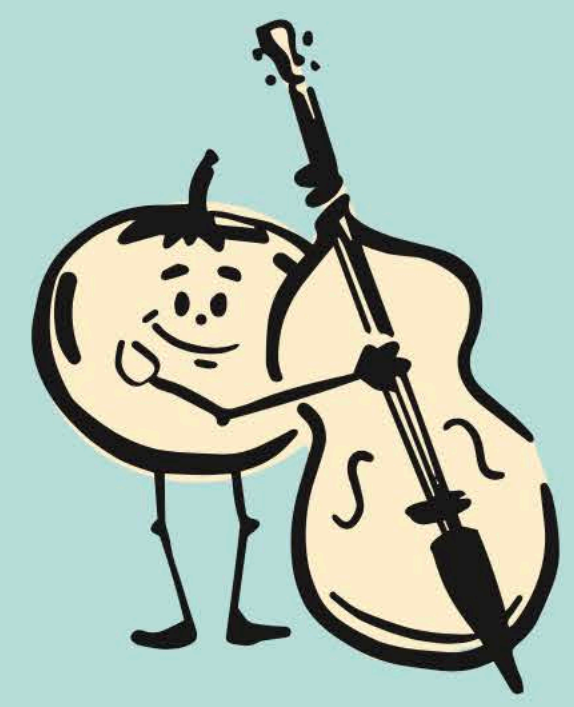
Vodka, bloody mary mix, cheese and house smoked sausage garnish

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

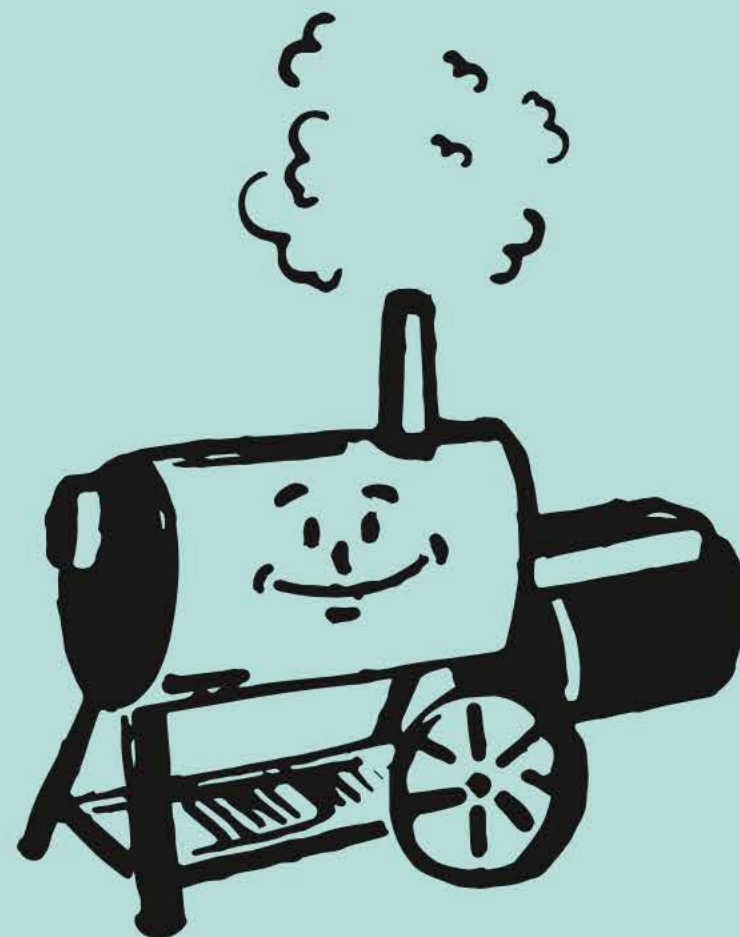
SMOKED HAM 13.25

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

MILWAUKEE STREET 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

SMOKEY OL' FASHIONED *13.00*

Brown-butter Washed Bourbon, smoked orange juice, simple syrup, bitters, muddled cherry

PROHIBITION SWEET TEA *10.00*

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

BUZZY BEE *13.00*

Tanqueray Gin, honey, fresh lemon

BLACKBERRY BRAMBLE *12.00*

Jim Beam Bourbon, blackberry liqueur, fresh lemon, basil, muddled blackberries

SMOKIN' CACTUS *12.00*

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

THE OLD ONE-TWO *12.00*

Rebel 100-Proof Straight Bourbon Whiskey, tart cherry, triple sec, simple syrup, sweet vermouth, bitters

PEACH JULEP-ISH *13.00*

Jack Daniel's Tennessee Straight Rye, fresh lemon, peach syrup, orange, bitters

TOASTED PECAN OL' FASHIONED *12.00*

Pecan-infused Bourbon, maple syrup, bitters

SCONNIE MULE *11.00*

Elijah Craig Small Batch Bourbon, fresh lime, cinnamon simple syrup, cranberry, Goslings Ginger Beer

“WET YOUR WHISTLE...”

CANS & BOTTLES

SPOTTED COW **6.00**

**LAKEFRONT
RIVERWEST STEIN** **7.00**

**EAGLE PARK LOOP STATION
GOLDEN ALE** **6.00**

MOON MAN PALE ALE **7.00**

MILLER LITE **7.00**

COORS LIGHT **6.00**

PABST BLUE RIBBON **6.00**

CORONA **6.00**

O'DOUL'S **6.00**

CIDER BOYS FIRST PRESS **8.00**

**SEATTLE CIDER
SEMI SWEET** **9.00**

HIGH NOON SELTZERS **8.00**

BEER OF THE MOMENT

Ask your server what we've got today!

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 **10.00**

CHARDONNAY **10.00**



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