

GET IT STARTED

TEXAS BBQ NACHOS ☺ 13.00

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

CHICKEN WINGS 13.00

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

KANSAS CITY EGGROLLS 12.00

Premium Iowa pulled pork, monterey jack cheese, honey mustard and Kansas city BBQ sauce

FRIED GREEN TOMATOES √ 10.50

Chipotle aioli, lemon zest, cilantro

DOUBLE SMOKED RIB TIPS ☺ 14.00

Tossed in signature BBQ rub, pork rinds

PORK RINDS ☺ 9.50

Cilantro lime crema

CHILI & CORNBREAD 9.00

Housemade chili, fresh baked cornbread

CORNBREAD & HONEY BUTTER 7.50

Freshly baked cornbread, whipped honey butter

EAT YOUR GREENS

HARVEST SALAD ☺ 6.00 / 12.00

Mixed greens, bacon, dried cranberries, goat cheese, candied pecans, pear, sherry maple vinaigrette

SMOKE SHACK SALAD ☺ 14.00

Romaine, bacon, pulled Amish chicken, hard boiled egg, tomatoes, cucumber, bleu cheese crumbles, honey mustard

LITTLE SHACK SALAD ☺ √ 7.00

Romaine, hard boiled egg, tomatoes, cucumber, bleu cheese crumbles, honey mustard

CAESAR SALAD 6.00 / 12.00

Romaine, crispy fried onions, biscuit croutons, parmesan, smoked anchovy Caesar dressing

ADD A SALAD PROTEIN...

PULLED PORK

PULLED CHICKEN

BRISKET

SAUSAGE

JACKFRUIT

\$6.00

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 JACKFRUIT √ 12.00

1/3lb Smoked jackfruit with an orange BBQ sauce

BRISKET 14.50

1/3 lb chopped brisket, gourmet roll

PULLED PORK 13.50

1/3 lb pulled pork, gourmet roll

PULLED CHICKEN 13.50

1/3 lb pulled chicken, 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 ☯	19.50
PULLED PORK ☯	16.00
SAUSAGE LINKS ☯	16.00
PULLED CHICKEN ☯	15.50
SMOKED JACKFRUIT ♻	15.50

COMBO PLATES

Choose your meats 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

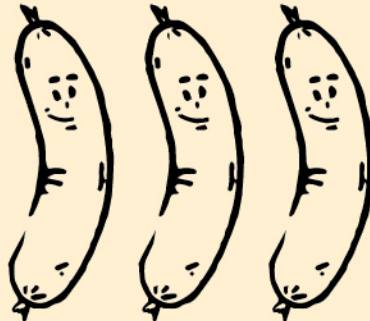
1/2 RACK BABY BACK RIBS	22.00
FULL RACK BABY BACK RIBS	33.00



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



☯ Gluten-Friendly ♻ Vegetarian

ON THE SIDE...

SWEET AND SPICY BEANS ☯ ♻	4.00
COLESLAW ☯ ♻	4.00
SWEET POTATO FRIES ♻	4.00
FOUR CHEESE MAC ♻	5.00
SWEET POTATO MASH ☯ ♻	4.00
POTATO SALAD ☯ ♻	4.00
PICKLES ☯ ♻	4.00
CREAMED CORN ☯ ♻	4.00
BROCCOLI SLAW ☯ ♻	4.50

SWEETS

CAMPFIRE PIE	10.00
Graham cracker crusted chocolate brownie, bruléed marshmallow cream	
CARROT CAKE	10.00
Cream cheese frosting, coconut, walnuts, raisins	
PECAN PIE	10.00
Served with a scoop of Purple Door whiskey ice cream	

GET IT STARTED

PORK RINDS 9.50 GF

Cilantro lime crema

CHICKEN WINGS 13.00

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

KANSAS CITY EGGROLLS 12.00

Premium Iowa pulled pork, monterey jack cheese, honey mustard and Kansas city BBQ sauce

TEXAS BBQ NACHOS 13.00 GF

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

FRIED GREEN TOMATOES 10.50 V

Chipotle aioli, lemon zest, cilantro

DOUBLE SMOKED RIB TIPS 14.00 GF

Tossed in signature BBQ rub, pork rinds

CHILI & CORNBREAD 9.00

Housemade chili, fresh baked cornbread

CORNBREAD & HONEY BUTTER 7.50 V

Freshly baked cornbread, whipped honey butter

EAT YOUR GREENS

HARVEST SALAD GF 6.00/12.00

Mixed greens, bacon, dried cranberries, goat cheese, candied pecans, pear, sherry maple vinaigrette

SMOKE SHACK SALAD GF 14.00

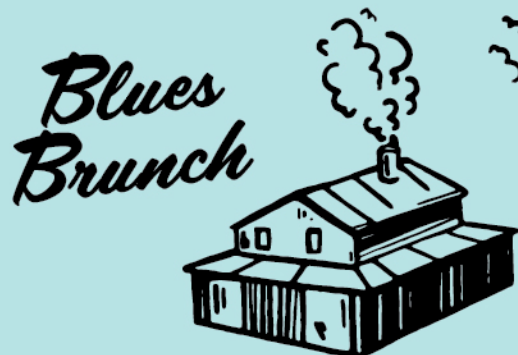
Romaine, bacon, pulled Amish chicken, hard boiled egg, tomatoes, cucumber, bleu cheese crumbles, honey mustard

LITTLE SHACK SALAD 7.00 V GF

Romaine, hard boiled egg, tomatoes, cucumber, bleu cheese crumbles, honey mustard

CAESAR SALAD 6.00/12.00

Romaine, crispy fried onions, biscuit croutons, parmesan, smoked anchovy caesar dressing



BRUNCH MAINS

BURNT ENDS BENEDICT* 16.00

Poached eggs, english muffin, Alabama white BBQ sauce, home fries

PULLED PORK BENEDICT* 17.50

Fried green tomatoes, poached eggs, cajun hollandaise, english muffin, home fries

FRENCH TOAST 13.00 V

Honey butter, berry coulis, home fries

FRIED CHICKEN & WAFFLES 16.00

Bourbon apple syrup, poblano butter, home fries

"STEAK" AND EGGS* 19.00

Brisket, two eggs, toast, home fries

BISCUITS AND GRAVY 15.50

Homemade biscuit and gravy, home fries, topped with your choice of pulled pork, pulled chicken, brisket, or BBQ jackfruit, home fries

ALABAMA BISCUIT SANDWICH* 15.00

Fried egg, pulled pork, Alabama white BBQ sauce, home fries

BRUNCH COCKTAILS

CLASSIC MIMOSA 9.00

Orange juice, sparkling wine

BEER FLIGHT 10.00

Your choice of four 4oz pours of our tap beers

COWBOY COFFEE 11.00

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

SHACK SANGRIA 11.00

Dancing Goat brandy, wine, apple, blackberry, citrus

CLASSIC BLOODY 11.00

Vodka, housemade bloody mary mix, Milwaukee BBQ garnish, tap pilsner chaser



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

WEEKEND BRUNCH BBQ

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

BRISKET 14.50
½ pound chopped brisket, gourmet roll

PULLED PORK 13.50
½ pound pulled pork, gourmet roll

PULLED CHICKEN 13.50
½ pound pulled chicken, gourmet roll

SMOKED JACKFRUIT 12.00
½ pound smoked jackfruit, orange BBQ sauce

COMBO PLATES

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

TWO MEATS 2/3lb Total 24.00

THREE MEATS 1lb Total 29.00

1/2 POUND PLATES

Choice of 1 side, served with pickles and coleslaw

BRISKET 19.50

PULLED PORK 16.00

SAUSAGE LINKS 15.50

PULLED CHICKEN 15.50

JACKFRUIT 15.50



SWEETS

CAMPFIRE PIE 10.00
Graham cracker crusted chocolate brownie, bruléed marshmallow cream

CARROT CAKE 10.00
Cream cheese frosting, coconut, walnuts, raisins

PECAN PIE 10.00
Served with a scoop of Purple Door whiskey ice cream

ON THE SIDE

SWEET & SPICY BEANS ± 4.00

COLESLAW ± 4.00

SWEET POTATO FRIES ± 4.00

BROCCOLI SLAW ± 4.50

CREAMED CORN ± 4.00

FOUR CHEESE MAC & CHEESE ± 5.00

POTATO SALAD ± 4.00

SWEET POTATO MASH ± 4.00

PICKLES ± 4.00

HOME FRIES ± 4.00

BOURBON LIST

	1 OZ POUR	2 OZ POUR
ANGEL'S ENVY	10.00	20.00
ANGEL'S ENVY FINISHED RYE	13.00	21.00
BARDSTOWN FUSION	10.00	18.00
BARDSTOWN ORIGIN BOTTLED-IN-BOND	10.00	18.00
BARDSTOWN ORIGIN STRAIGHT BOURBON	9.00	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
BLUE RUN EMERALD RYE	13.00	21.00
BOOKER'S	14.00	24.00
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
CASTLE & KEY RESTORATION RYE	10.00	19.00
DANCING GOAT LIMOUSIN RYE	8.00	14.00
DRIFTLESS GLEN SMALL BATCH	9.00	15.00
DRIFTLESS GLEN 5 YEAR SINGLE BARREL	12.00	22.00
EAGLE RARE 10 YEAR SINGLE	8.00	14.00
E.H. TAYLOR, JR. SMALL BATCH	9.00	15.00
ELIJAH CRAIG 18 YEAR	21.00	37.00
ELIJAH CRAIG BARREL PROOF	14.00	25.00
ELIJAH CRAIG ONESTO PICK PRIVATE BARREL	14.00	25.00
ELIJAH CRAIG SMALL BATCH	9.00	15.00
ELIJAH CRAIG STRAIGHT RYE	8.00	14.00
ELIJAH CRAIG TOASTED BARREL	10.00	17.00
EVAN WILLIAMS SINGLE BARREL	8.00	14.00
FIVE TRAIL	10.00	17.00

	1 OZ POUR	2 OZ POUR
FOUR ROSES SINGLE BARREL	10.00	16.00
FOUR ROSES SMALL BATCH	9.00	14.00
GEORGE REMUS	11.00	18.00
HEAVEN'S DOOR STRAIGHT BOURBON	10.00	18.00
HEAVEN'S DOOR 10 YEAR	12.00	22.00
HENRY MCKENNA BOTTLED-IN-BOND	9.00	16.00
HIBIKI JAPANESE HARMONY	10.00	17.00
HIGH WEST CAMPFIRE BLENDED WHISKEY	10.00	17.00
HIGH WEST DOUBLE RYE	8.00	14.00
HIGH WEST THE PRISONER'S SHARE WHISKEY	24.00	45.00
HIGH WEST RENDEZVOUS RYE	12.00	19.00
HIGH WEST WHISKEY HIGH COUNTRY	14.00	25.00
HIGH WEST A MIDWINTER NIGHT'S DRAM	20.00	38.00
J. HENRY & SONS SMALL BATCH	10.00	17.00
J. HENRY & SONS LA FLAMME RESERVE	11.00	18.00
JACK DANIEL'S SINGLE BARREL	10.00	17.00
JACK DANIEL'S TENNESSEE RYE	9.00	16.00
JACK DANIEL'S TRIPLE MASH BOTTLED IN BOND	9.00	15.00
JEFFERSON'S FAMILY	8.00	13.00
JEFFERSON'S OCEAN	13.00	21.00
JIM BEAM	5.00	9.00
JOURNEYMAN DISTILLERY FEATHERBONE	9.00	16.00
J.W. KELLY OLD MILFORD STRAIGHT	9.00	14.00

TRY A BOURBON FLIGHT

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

BOURBON LIST (CONTINUED)

	1 OZ POUR	2 OZ POUR
KNOB CREEK 9 YEAR	10.00	16.00
KNOB CREEK 12 YEAR	13.00	22.00
KNOB CREEK RYE	10.00	16.00
LARCENY BARREL PROOF	9.00	17.00
MAKER'S MARK	8.00	13.00
MAKER'S MARK WOOD FINISH SERIES	12.00	20.00
MICHTER'S SINGLE BARREL RYE	9.00	16.00
MITCHER'S SMALL BATCH	10.00	16.00
NELSON'S GREEN BRIER	9.00	14.00
NEW RICHMOND RYE CASK STRENGTH	10.00	18.00
O.H. INGRAM RIVER AGED	12.00	22.00
OLD BARDSTOWN WILLET DISTILLERY	9.00	16.00
OLD EZRA 7 YEAR	10.00	18.00
OLD FORESTER 100	8.00	12.00
OLD FORESTER 1920 PROHIBITION STYLE	12.00	21.00
OLD GRAND-DAD 114	7.00	12.00
THE REPRESENTATIVE SINGLE BARREL STRAIGHT BOURBON	10.00	17.00
THE SENATOR BARREL PROOF RYE	13.00	21.00
ROWAN'S CREEK 100.1	10.00	17.00
RUSSELL'S RESERVE 10 YEAR	8.00	14.00
SAZERAC RYE	8.00	13.00
SMOKE WAGON BOTTLED-IN BOND STRAIGHT RYE WHISKEY	9.00	14.00
SMOKE WAGON SMALL BATCH	10.00	17.00
SMOKE WAGON STRAIGHT	9.00	14.00
SMOKE WAGON UNCUT STRAIGHT	9.00	14.00
SMOKE WAGON UNCUT THE YOUNGER	10.00	17.00
STAGG	14.00	26.00

	1 OZ POUR	2 OZ POUR
WHISTLEPIG PIGGYBACK RYE	8.00	14.00
WILD TURKEY RARE BREED	10.00	17.00
WILD TURKEY RARE BREED BARREL PROOF RYE	11.00	18.00
WISCONSIN STRAIGHT WHEAT	8.00	14.00
WOODFORD RESERVE	10.00	17.00
WOODFORD RESERVE DOUBLE OAKED	9.00	15.00
THE YAMAZAKI 12 YEAR	17.00	30.00
YELLOWSTONE LIMITED EDITION 2022	13.00	21.00
YELLOWSTONE SELECT	10.00	17.00



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

SMOKED CHICKEN DIP 5.00

Served with BBQ kettle chips

MILWAUKEE STREET CORN 5.00

Elote-style fried sweet corn

DRINKS

BEER 5.00

3 Sheeps Pilsner Draft
Good City Spare Time Hazy IPA Draft
Third Space Happy Place Midwestern Pale Ale Can
3 Sheeps Rebel Kent Amber Lager Can

PROHIBITION SWEET TEA 7.00

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

TEXAS MULE 7.00

Grapefruit vodka, ginger ale, lime

SUMMER SANGRIA 7.00

Red wine, brandy, citrus, blackberry

SMOKE SHACK

HAPPY HOUR

**GOOD
IS...**



SMOKE SHACK
Happy Hour