

SMOKE SHACK

GET IT STARTED

TEXAS BBQ NACHOS ^{GF} 13.50
Tortilla chips, cowboy caviar, sour cream, white cheddar, poblano cheese sauce, fresh lime, Texas-styled pork

CHICKEN WINGS 13.50
Rosemary wet-rubbed Amish chicken wings slow smoked and fried crispy. served with celery and ranch dressing

KANSAS CITY EGGROLLS 12.50
Premium Iowa pulled pork, monterey jack cheese, honey mustard and Kansas city BBQ sauce

FRIED GREEN TOMATOES ^v 11.00
Chipotle aioli, lemon zest, cilantro

DOUBLE SMOKED RIB TIPS ^{GF} 14.00
Tossed in signature BBQ rub, pork rinds

PORK RINDS ^{GF} 9.50
Cilantro lime crema

CHILI & CORNBREAD 9.50
Housemade chili, fresh baked cornbread

CORNBREAD & HONEY BUTTER ^v 8.00
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 ^{GF} ^v 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... \$6.00
PULLED PORK SAUSAGE
PULLED CHICKEN JACKFRUIT
BRISKET

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 ^v 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 ^{GF}	19.50
PULLED PORK ^{GF}	16.00
SAUSAGE LINKS ^{GF}	16.00
PULLED CHICKEN ^{GF}	16.00
SMOKED JACKFRUIT ^V	16.00

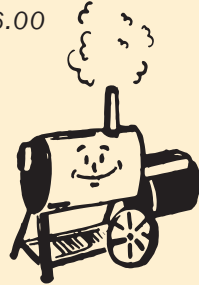
COMBO PLATES

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

TWO MEATS (2/3 lb total)	25.00
THREE MEATS (1 lb total)	30.00

Add 2 rib bones to a combo plate for \$6

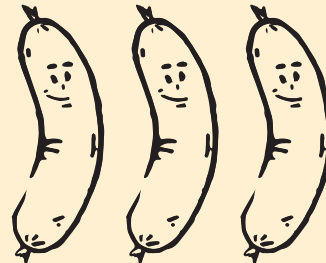
1/2 RACK BABY BACK RIBS	22.00
FULL RACK BABY BACK RIBS	33.00



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



ON THE SIDE...

SWEET AND SPICY BEANS ^{GF} ^V	4.00
COLESLAW ^{GF} ^V	4.00
SWEET POTATO FRIES ^V	4.00
FOUR CHEESE MAC ^V	5.00
SWEET POTATO MASH ^{GF} ^V	4.00
POTATO SALAD ^{GF} ^V	4.00
PICKLES ^{GF} ^V	4.00
CREAMED CORN ^{GF} ^V	4.00
BROCCOLI SLAW ^{GF} ^V	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	



^{GF} Gluten-Friendly ^V Vegetarian



SMOKE SHACK

GET IT STARTED

PORK RINDS 9.50 ^{GF}

Cilantro lime crema

CHICKEN WINGS 13.50

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

KANSAS CITY EGGROLLS 12.50

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

TEXAS BBQ NACHOS 13.50 ^{GF}

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

FRIED GREEN TOMATOES \surd 11.00

Chipotle aioli, lemon zest, cilantro

DOUBLE SMOKED RIB TIPS 14.00 ^{GF}

Tossed in signature BBQ rub, pork rinds

CHILI & CORNBREAD 9.50

Housemade chili, fresh baked cornbread

CORNBREAD & HONEY BUTTER \surd 8.00

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

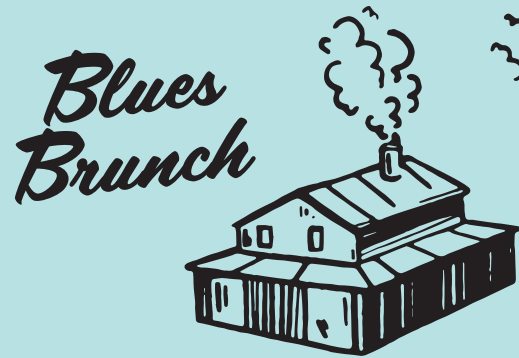
Romaine, bacon, pulled Amish chicken, hard boiled egg, tomatoes, cucumber, bleu cheese crumbles, honey mustard

LITTLE SHACK SALAD \surd ^{GF} 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



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 \surd 13.00

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 16.00

½ pound pulled chicken, gourmet roll

SMOKED JACKFRUIT 16.00

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 **25.00**

THREE MEATS 1lb Total **30.00**

1/2 POUND PLATES

Choice of 1 side, served with pickles and coleslaw

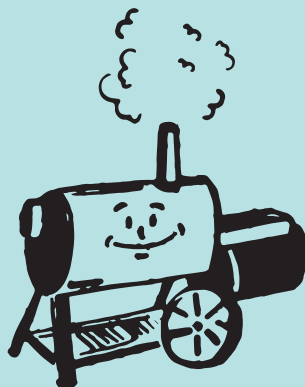
BRISKET 19.50

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		1 OZ POUR	2 OZ POUR
ANGEL'S ENVY	11.00	21.00	FOUR ROSES SINGLE BARREL	10.00	19.00
ANGEL'S ENVY FINISHED RYE	13.00	25.00	FOUR ROSES SMALL BATCH	11.00	16.00
BARDSTOWN FUSION	11.00	19.00	GEORGE REMUS	11.00	20.00
BARDSTOWN ORIGIN BOTTLED-IN-BOND	10.00	19.00	HEAVEN'S DOOR STRAIGHT BOURBON	10.00	18.00
BARDSTOWN ORIGIN STRAIGHT BOURBON	10.00	19.00	HEAVEN'S DOOR 10 YEAR	12.00	22.00
BASIL HAYDEN'S 8 YEAR	10.00	19.00	HENRY MCKENNA BOTTLED-IN-BOND	9.00	16.00
BERNHEIM ORIGINAL WHEAT	9.00	17.00	HIBIKI JAPANESE HARMONY	10.00	18.00
BLANTON'S ORIGINAL SINGLE BARREL	14.00	26.00	HIGH WEST CAMPFIRE BLENDED WHISKEY	10.00	18.00
BLUE RUN EMERALD RYE	13.00	25.00	HIGH WEST DOUBLE RYE	8.00	14.00
BOOKER'S	14.00	25.00	HIGH WEST THE PRISONER'S SHARE WHISKEY	24.00	45.00
BUFFALO TRACE	11.00	19.00	HIGH WEST RENDEZVOUS RYE	12.00	22.00
BULLEIT	9.00	17.00	HIGH WEST WHISKEY HIGH COUNTRY	14.00	26.00
BULLEIT RYE	9.00	17.00	HIGH WEST A MIDWINTER NIGHT'S DRAM	22.00	38.00
CALUMET FARMS SMALL BATCH	12.00	21.00	J. HENRY & SONS SMALL BATCH	10.00	18.00
CASTLE & KEY RESTORATION RYE	10.00	18.00	J. HENRY & SONS LA FLAMME RESERVE	12.00	20.00
DANCING GOAT LIMOUSIN RYE	9.00	17.00	JACK DANIEL'S SINGLE BARREL	10.00	18.00
DRIFTLESS GLEN SMALL BATCH	9.00	17.00	JACK DANIEL'S TRIPLE MASH BOTTLED IN BOND	9.00	16.00
DRIFTLESS GLEN 5 YEAR SINGLE BARREL	12.00	23.00	JAMESON IRISH WHISKEY	8.00	12.00
EAGLE RARE 10 YEAR SINGLE	15.00	29.00	JEFFERSON'S MARIAN MCLAINE	34.00	64.00
E.H. TAYLOR, JR. SMALL BATCH	15.00	29.00	JEFFERSON'S FAMILY	13.00	22.00
ELIJAH CRAIG 18 YEAR	24.00	42.00	JEFFERSON'S OCEAN AGED AT SEA	9.00	16.00
ELIJAH CRAIG BARREL PROOF	15.00	29.00	JIM BEAM	9.00	16.00
ELIJAH CRAIG ONESTO PICK PRIVATE BARREL	14.00	25.00	JOURNEYMAN DISTILLERY FEATHERBONE	9.00	16.00
ELIJAH CRAIG SMALL BATCH	9.00	17.00	J.W. KELLY OLD MILFORD STRAIGHT	9.00	16.00
ELIJAH CRAIG STRAIGHT RYE	9.00	17.00	KNOB CREEK 9 YEAR	10.00	18.00
ELIJAH CRAIG TOASTED BARREL	12.00	22.00	KNOB CREEK 12 YEAR	15.00	24.00
EVAN WILLIAMS SINGLE BARREL	11.00	20.00	KNOB CREEK RYE	10.00	18.00
FIVE TRAIL	10.00	19.00			

BOURBON LIST (CONTINUED)

	1 OZ POUR	2 OZ POUR		1 OZ POUR	2 OZ POUR
LARCENY BARREL PROOF	<i>9.00</i>	<i>16.00</i>	SMOKE WAGON STRAIGHT	<i>9.00</i>	<i>16.00</i>
MAKER'S MARK	<i>9.00</i>	<i>16.00</i>	SMOKE WAGON UNCUT STRAIGHT	<i>9.00</i>	<i>16.00</i>
MAKER'S MARK FRENCH OAK	<i>12.00</i>	<i>22.00</i>	SMOKE WAGON UNCUT THE YOUNGER	<i>11.00</i>	<i>20.00</i>
MAKER'S MARK WOOD FINISH SERIES	<i>14.00</i>	<i>22.00</i>	STAGG	<i>14.00</i>	<i>26.00</i>
MICHTER'S SINGLE BARREL RYE	<i>9.00</i>	<i>16.00</i>	WHISTLEPIG PIGGYBACK RYE	<i>10.00</i>	<i>18.00</i>
MITCHER'S SMALL BATCH	<i>10.00</i>	<i>18.00</i>	WILD TURKEY RARE BREED	<i>12.00</i>	<i>20.00</i>
NELSON'S BROS RESERVE	<i>10.00</i>	<i>18.00</i>	WILD TURKEY RARE BREED BARREL PROOF RYE	<i>12.00</i>	<i>20.00</i>
NELSON'S GREEN BRIER	<i>9.00</i>	<i>16.00</i>	WISCONSIN STRAIGHT WHEAT	<i>9.00</i>	<i>14.00</i>
NEW RICHMOND SMALL BATCH	<i>12.00</i>	<i>22.00</i>	WOODFORD RESERVE	<i>10.00</i>	<i>18.00</i>
NEW RICHMOND RYE CASK STRENGTH	<i>11.00</i>	<i>18.00</i>	WOODFORD RESERVE DOUBLE OAKED	<i>12.00</i>	<i>21.00</i>
NEW RIFF SINGLE BARREL BOURBON	<i>14.00</i>	<i>26.00</i>	THE YAMAZAKI 12 YEAR	<i>17.00</i>	<i>30.00</i>
NEW RIFF SINGLE BARREL RYE	<i>12.00</i>	<i>22.00</i>	YELLOWSTONE LIMITED EDITION 2022	<i>13.00</i>	<i>24.00</i>
O.H. INGRAM RIVER AGED	<i>12.00</i>	<i>22.00</i>	YELLOWSTONE SELECT	<i>10.00</i>	<i>18.00</i>
OLD BARDSTOWN WILLET DISTILLERY	<i>9.00</i>	<i>16.00</i>			
OLD EZRA 7 YEAR	<i>10.00</i>	<i>18.00</i>			
OLD FORESTER 100	<i>9.00</i>	<i>14.00</i>			
OLD FORESTER 1920 PROHIBITION STYLE	<i>12.00</i>	<i>22.00</i>			
OLD GRAND DAD 114	<i>7.00</i>	<i>12.00</i>			
PENELOPE ARCHITECT	<i>10.00</i>	<i>18.00</i>			
PIKESVILLE STRAIGHT RYE	<i>10.00</i>	<i>18.00</i>			
THE REPRESENTATIVE SINGLE BARREL STRAIGHT BOURBON	<i>10.00</i>	<i>18.00</i>			
THE SENATOR BARREL PROOF RYE	<i>13.00</i>	<i>24.00</i>			
ROWAN'S CREEK 100.1	<i>10.00</i>	<i>18.00</i>			
RUSSELL'S RESERVE 10 YEAR	<i>9.00</i>	<i>14.00</i>			
SAZERAC RYE	<i>8.00</i>	<i>14.00</i>			
SMOKE WAGON BOTTLED-IN BOND STRAIGHT RYE WHISKEY	<i>9.00</i>	<i>16.00</i>			
SMOKE WAGON SMALL BATCH	<i>10.00</i>	<i>18.00</i>			

TRY A BOURBON FLIGHT

BLIND DATE *14.00*

Bartender's choice of four

MAKE YA WANNA RYE *19.00*

Bulleit Rye, Sazerac Rye, Dancing Goat Limosin Rye,
Angel's Envy Finished Rye

YOU FROM AROUND HERE *21.00*

J.Henry 5 year, Wisconsin Wheat, Driftless Glenn,
New Richmond Rye

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

3- 6 PM | MONDAY - FRIDAY

THE EATS

FRIED CURDS & PICKLES *7.00*

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

SMOKED SHACK SLIDERS *3.50/EACH*

HOT HONEY CHEESY CHICKEN DIP *7.50*

Crisp tortillas, celery, carrot sticks

- CONTAINS DAIRY, MEAT

DRINKS

\$2 OFF ALL TAP BEERS

PROHIBITION SWEET TEA *7.00*

Vodka, lemon juice, simple syrup
fresh brewed iced tea

TEXAS MULE *7.00*

Grapefruit vodka, ginger ale, lime

SHACK SANGRIA *7.00*

Choice of red wine or white wine
brandy, citrus, blackberry

GOOD BOY VODKA MIXERS *6.00*

SMOKE SHACK SECRET STASH

Ask us what's chillin'

SMOKE SHACK

HAPPY HOUR

SMOKE SHACK
DAILY SPECIALS

SERVED ALL DAY

MONDAY

STACKED AND STUFFED GRILLED CHEESE WITH CHIPS 14

TUESDAY

3 SOFT SHELL BBQ TACOS WITH CHIPS 15

WEDNESDAY

CRISP FRIED SMOKED WINGS 11

THURSDAY

HOT MESS - A CHEESY, MEATY, COMFORTABLE
BOWL OF GOODNESS 15

FRIDAY

WEEKLY FEATURED MAC BOWL 16

SATURDAY/SUNDAY

SWEET STICKY BURNT ENDS 17

DAILY SPECIALS