

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

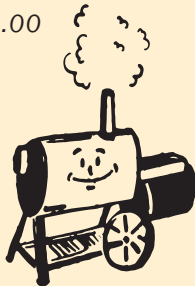
COMBO PLATES

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

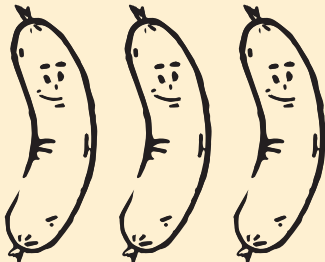
1/2 RACK BABY BACK RIBS	22.00
FULL RACK BABY BACK RIBS	33.00



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	

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 V 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 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

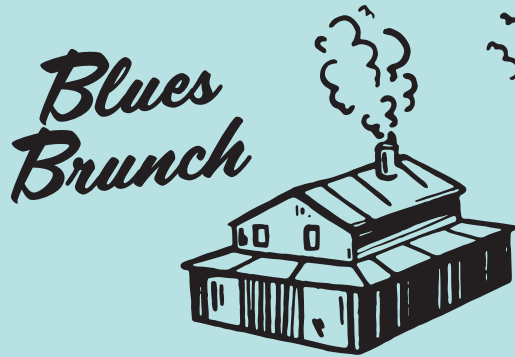
Romaine, bacon, pulled Amish chicken, hard boiled egg, tomatoes, cucumber, bleu cheese crumbles, honey mustard

LITTLE SHACK SALAD V 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 V 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

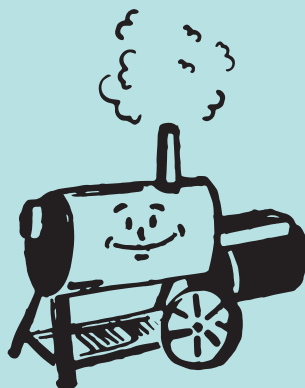
BRISKET 19.50

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 ½ 4.00

COLESLAW ½ 4.00

SWEET POTATO FRIES ½ 4.00

BROCCOLI SLAW ½ 4.50

CREAMED CORN ½ 4.00

FOUR CHEESE MAC & CHEESE ½ 5.00

POTATO SALAD ½ 4.00

SWEET POTATO MASH ½ 4.00

PICKLES ½ 4.00

HOME FRIES ½ 4.00

BOURBON LIST

	1 OZ POUR	2 OZ POUR
ANGEL'S ENVY	11.00	21.00
ANGEL'S ENVY FINISHED RYE	13.00	25.00
BARDSTOWN FUSION	11.00	19.00
BARDSTOWN ORIGIN BOTTLED-IN-BOND	10.00	19.00
BARDSTOWN ORIGIN STRAIGHT BOURBON	10.00	19.00
BASIL HAYDEN'S 8 YEAR	10.00	19.00
BERNHEIM ORIGINAL WHEAT	9.00	17.00
BLANTON'S ORIGINAL SINGLE BARREL	14.00	26.00
BLUE RUN EMERALD RYE	13.00	25.00
BOOKER'S	14.00	25.00
BUFFALO TRACE	11.00	19.00
BULLEIT	9.00	17.00
BULLEIT RYE	9.00	17.00
CALUMET FARMS SMALL BATCH	12.00	21.00
CASTLE & KEY RESTORATION RYE	10.00	18.00
DANCING GOAT LIMOUSIN RYE	9.00	17.00
DRIFTLESS GLEN SMALL BATCH	9.00	17.00
DRIFTLESS GLEN 5 YEAR SINGLE BARREL	12.00	23.00
EAGLE RARE 10 YEAR SINGLE	15.00	29.00
E.H. TAYLOR, JR. SMALL BATCH	15.00	29.00
ELIJAH CRAIG 18 YEAR	24.00	42.00
ELIJAH CRAIG BARREL PROOF	15.00	29.00
ELIJAH CRAIG ONESTO PICK PRIVATE BARREL	14.00	25.00
ELIJAH CRAIG SMALL BATCH	9.00	17.00
ELIJAH CRAIG STRAIGHT RYE	9.00	17.00
ELIJAH CRAIG TOASTED BARREL	12.00	22.00
EVAN WILLIAMS SINGLE BARREL	11.00	20.00
FIVE TRAIL	10.00	19.00

	1 OZ POUR	2 OZ POUR
FOUR ROSES SINGLE BARREL	10.00	19.00
FOUR ROSES SMALL BATCH	11.00	16.00
GEORGE REMUS	11.00	20.00
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	18.00
HIGH WEST CAMPFIRE BLENDED WHISKEY	10.00	18.00
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	22.00
HIGH WEST WHISKEY HIGH COUNTRY	14.00	26.00
HIGH WEST A MIDWINTER NIGHT'S DRAM	22.00	38.00
J. HENRY & SONS SMALL BATCH	10.00	18.00
J. HENRY & SONS LA FLAMME RESERVE	12.00	20.00
JACK DANIEL'S SINGLE BARREL	10.00	18.00
JACK DANIEL'S TRIPLE MASH BOTTLED IN BOND	9.00	16.00
JAMESON IRISH WHISKEY	8.00	12.00
JEFFERSON'S MARIAN MCLAINE	34.00	64.00
JEFFERSON'S FAMILY	13.00	22.00
JEFFERSON'S OCEAN AGED AT SEA	9.00	16.00
JIM BEAM	9.00	16.00
JOURNEYMAN DISTILLERY FEATHERBONE	9.00	16.00
J.W. KELLY OLD MILFORD STRAIGHT	9.00	16.00
KNOB CREEK 9 YEAR	10.00	18.00
KNOB CREEK 12 YEAR	15.00	24.00
KNOB CREEK RYE	10.00	18.00

BOURBON LIST (CONTINUED)

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

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 *12.00*

Strawberry basil infused Wheatly Vodka, 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 *14.00*

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

PROHIBITION SWEET TEA *12.00*

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

LAKE EFFECT *12.00*

Bacardi, coconut milk, fresh lime, simple syrup

SMOKIN' CACTUS *14.00*

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

TOASTED PECAN OL' FASHIONED *13.00*

Pecan-infused Bourbon, maple syrup, bitters

SHACK SANGRIA *11.00*

Dancing Goat Brandy, wine, apple, blackberry, citrus

SAINT ZEE *15.00*

Cava, St. Germain Elderflower liquer, lime, fresh mint, seltzer

SALTY TART *13.00*

Death's Door Gin, salted citrus, grapefruit juice, thyme

PEACH SMASH *14.00*

J Henry 5 year bourbon, muddled peach, mint, lemon, simple syrup

“WET YOUR WHISTLE...”

CANS & BOTTLES

SPOTTED COW	6.00
LAKEFRONT	
RIVERWEST STEIN	8.00
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
LAKEFRONT IPA	8.00
TOPO CHICO	
HARD SELTZERS	8.00

BEER FLIGHT 12.00

Choice of four 4oz draft beers

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 3.95

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

Gosling's Ginger Beer	3.50
Sprecher Root Beer	5.00

WINE

CABERNET SAUVIGNON	10.00
CHARDONNAY	10.00





PUPS & PINTS

DOG FRIENDLY HAPPY HOUR



3- 6 PM | MONDAY - FRIDAY

THE EATS

FRIED CURDS & PICKLES *7.00*

bbq rub dusted fried cheese curds and fried pickles, chipotle aioli

SMOKED SHACK SLIDERS *3.50/EACH*

mini bbq slider

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 DAILY SPECIALS

SERVED ALL DAY

MONDAY

STUFFED POBLANO PEPPERS WITH CHIPS 14

TUESDAY

3 SOFT SHELL BBQ TACOS WITH CHIPS 15

WEDNESDAY

CRISP FRIED SMOKED WINGS 11

THURSDAY

LOADED POTATO SKINS 12

FRIDAY

WEEKLY FEATURED MAC BOWL 16

SATURDAY/SUNDAY

SWEET STICKY BURNT ENDS 17

DAILY SPECIALS