

# SMOKE SHACK

## GET IT STARTED

### TEXAS BBQ NACHOS 13.50

Tortilla chips, cowboy caviar, sour cream, white cheddar, poblano cheese sauce, fresh lime, Texas-style 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, Kansas city BBQ sauce

### FRIED GREEN TOMATOES v 11.00

Chipotle aioli, lemon zest, cilantro

### DOUBLE SMOKED RIB TIPS 14.00

Tossed in signature BBQ rub, kettle chips

### CHILI & CORNBREAD 9.50

Housemade chili, fresh baked cornbread

### CORNBREAD & HONEY BUTTER v 8.00

Fresh baked cornbread, whipped honey butter

## EAT YOUR GREENS

### WATERMELON SALAD GF v 15.00

Mixed greens, red onion goat cheese, chimichurri 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, garlic croutons, parmesan, smoked anchovy Caesar dressing

ADD A SALAD PROTEIN...

\$6.00

PULLED PORK

BRISKET

PULLED CHICKEN

SAUSAGE



## BBQ SANDWICHES

Choice of side and served with pickles

### PIG MAC 14.50

Pulled pork, mac & cheese

### SHACK DADDY 15.00

Pulled pork, sausage, brisket, coleslaw, pickles

### NASHVILLE HOT CHICKEN 16.00

Crispy chicken thigh, Nashville dry rub, coleslaw, pickles

### STUFFED PORTOBELLO v 15.00

Herbed whipped goat cheese, panko, spring mix, bell peppers and onions

### BRISKET 14.50

1/3 lb chopped brisket

### PULLED PORK 13.50

1/3 lb pulled pork

### PULLED CHICKEN 13.50

1/3 lb pulled chicken

## 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

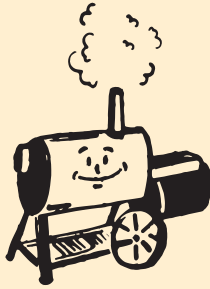
<b>BRISKET</b> ☺	19.50
<b>PULLED PORK</b> ☺	16.00
<b>SAUSAGE LINKS</b> ☺	16.00
<b>PULLED CHICKEN</b> ☺	16.00

## COMBO PLATES

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

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

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



## SMOKE SHACK SAMPLER

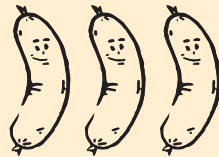
<b>1/2 RACK BABY BACK RIBS</b>	<b>FOUR CHEESE MAC</b>
<b>1/4 LB PULLED PORK</b>	<b>SWEET AND SPICY BEANS</b>
<b>1/4 LB CHICKEN</b>	<b>COLESLAW</b>
<b>1/4 LB BRISKET</b>	<b>SWEET POTATO FRIES</b>
<b>1/4 LB SAUSAGE</b>	<b>CORNBREAD</b>

# \$59.00

## ENTRÉES

Choose two sides, served with coleslaw and pickles

<b>1/2 RACK BABY BACK RIBS</b> ☺	22.00
<b>FULL RACK BABY BACK RIBS</b> ☺	33.00
<b>SMOKED HALF CHICKEN</b> ☺	28.00
<b>STUFFED PORTOBELLO</b> ♫	18.00



## ON THE SIDE...

<b>SWEET AND SPICY BEANS</b> ☺ ♫	4.00
<b>COLESLAW</b> ☺ ♫	4.00
<b>SWEET POTATO FRIES</b> ♫	4.00
<b>FOUR CHEESE MAC</b> ♫	5.50
<b>DIRTY RICE</b> ☺	5.50
<b>POTATO SALAD</b> ☺ ♫	4.00
<b>PICKLES</b> ☺ ♫	4.00
<b>GRILLED ASPARAGUS</b> ☺ ♫	6.00

## SWEETS

<b>CAMPFIRE PIE</b>	10.00
Graham cracker crusted chocolate brownie, bruléed marshmallow cream	
<b>STRAWBERRY SHORTCAKE</b>	10.00
Cream cheese frosting, coconut, walnuts, raisins	
<b>PECAN PIE</b>	10.00
Served with a scoop of Purple Door whiskey ice cream	
<b>BANANA PUDDING</b>	8.00
Nilla wafers, whipped cream, banana chips	

# SMOKE SHACK

## GET IT STARTED

### 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, Kansas city BBQ sauce

### TEXAS BBQ NACHOS 13.50

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

### FRIED GREEN TOMATOES √ 11.00

Chipotle aioli, lemon zest, cilantro

### DOUBLE SMOKED RIB TIPS 14.00

Tossed in signature BBQ rub, kettle chips

### CHILI & CORNBREAD 9.50

Housemade chili, fresh baked cornbread

### CORNBREAD & HONEY BUTTER √ 8.00

Fresh baked cornbread, whipped honey butter

## EAT YOUR GREENS

### WATERMELON SALAD √ ☉ 15.00

Fresh watermelon, mixed greens, red onion, goat cheese, chimichurri 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, garlic croutons, parmesan, smoked anchovy caesar dressing

## Weekend Brunch

## 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

Powdered sugar, candied orange zest, white chocolate whip cream, home fries

### FRIED CHICKEN & WAFFLES 16.00

Smoked and fried chicken thighs, house made poblano waffles, honey butter, syrup, 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, or brisket, home fries

### ALABAMA SANDWICH\* 15.00

Fried egg, pulled pork, Alabama white BBQ sauce, house-made buttermilk biscuit, home fries

### SMOKED HALF CHICKEN ☉ 28.00

Smoked half chicken, coleslaw, pickles, choice of two sides

### STUFFED PORTOBELLO √ 18.00

Herbed whipped goat cheese, panko, coleslaw, pickles, choice of two sides

## BRUNCH COCKTAILS

### CLASSIC MIMOSA 9.00

Orange juice, sparkling wine

### BEER FLIGHT 12.00

Your choice of four 4oz pours of our tap beers

### COWBOY COFFEE 11.00

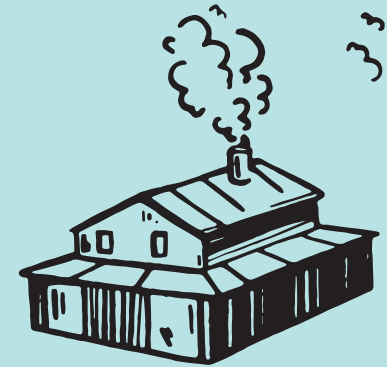
Homemade bourbon cream, brown sugar and cinnamon simple syrup, iced coffee

### SHACK SANGRIA 11.00

Dancing Goat brandy, wine, apple, blackberry, citrus

### CLASSIC BLOODY 11.00

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



BRUNCH

☉ Gluten-Friendly √ Vegetarian

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

## WEEKEND BRUNCH

SATURDAY & SUNDAY | 10 AM - 3 PM

### BBQ SANDWICHES

Choice of side and served with pickles

#### PIG MAC **14.50**

Pulled pork, mac & cheese

#### SHACK DADDY **15.00**

Pulled pork, sausage, brisket, coleslaw, pickles

#### NASHVILLE HOT CHICKEN **16.00**

Crispy chicken thigh, Nashville dry rub, coleslaw, pickles

#### BRISKET **14.50**

¾ pound chopped brisket

#### PULLED PORK **13.50**

¾ pound pulled pork

#### PULLED CHICKEN **16.00**

¾ pound pulled chicken

#### STUFFED PORTOBELLO **15.00**

Herbed whipped goat cheese, panko, spring mix, bell peppers and onions

### 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

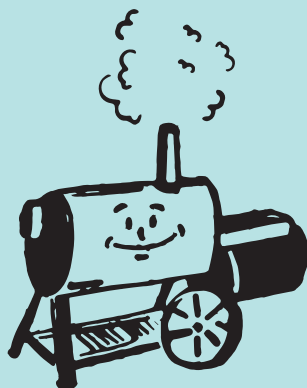
Choice of 1 side, served with pickles and coleslaw

#### BRISKET **19.50**

#### PULLED PORK **16.00**

#### SAUSAGE LINKS **15.50**

#### PULLED CHICKEN **15.50**



### SWEETS

#### CAMPFIRE PIE **10.00**

Graham cracker crusted chocolate brownie, brûléed marshmallow cream

#### STRAWBERRY SHORTCAKE **10.00**

Housemade biscuit, white chocolate whip, strawberries

#### PECAN PIE **10.00**

Served with a scoop of Purple Door whiskey ice cream

#### BANANA PUDDING **8.00**

Nilla wafers, whipped cream, banana chips

### ON THE SIDE

#### SWEET & SPICY BEANS **4.00**

#### COLESLAW **4.00**

#### SWEET POTATO FRIES **4.00**

#### GRILLED ASPARAGUS **6.00**

#### DIRTY RICE **5.50**

#### FOUR CHEESE MAC & CHEESE **5.50**

#### POTATO SALAD **4.00**

#### PICKLES **4.00**

## BOURBON LIST

	<b>1 OZ POUR</b>	<b>2 OZ POUR</b>		<b>1 OZ POUR</b>	<b>2 OZ POUR</b>
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)

	<b>1 OZ POUR</b>	<b>2 OZ POUR</b>		<b>1 OZ POUR</b>	<b>2 OZ POUR</b>
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 *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 liqueur, 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

**SMOKE & SHACK**

**DRINK LIST**

# “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





# 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**