GET IT STARTED

Double smoked brisket, kettle chips, Alabama white bbg sauce 16.50

PIMENTO CHEESE DIP * Smoked garlic crostini 12

FRIED GREEN TOMATOES ¥ Chipotle aioli, lemon zest, cilantro 11.50

KANSAS CITY EGGROLLS Pulled pork, Monterey jack, honey mustard, Kansas City BBQ 12.50

CHICKEN WINGS

Wet rubbed, smoked and fried crispy, celery, ranch 15

PULLED PORK NACHOS

Kettle chips, cowboy caviar, sour cream, white cheddar, cheese sauce, Texas-styled pork 11.00

SMOKE SHACK SALAD

Romaine, blue cheese, hard-boiled egg, cabbage, tomato, cucumber, bacon, honey mustard 12.50 (add smoked chicken, pork, sausage or brisket +6)

BBQ SANDWICHES

1/3 LB of meat, potato bun, choice of one side, pickles

PULLED PORK 13.50

SMOKED CHICKEN 13.50

BEEF BRISKET 15

BURNT ENDS SAUSAGE 14

VEGAN **STEAK YDF** 13.75





Our house specialty, dry rubbed and slow smoked over cherry wood @ Served with choice of two (2) sides, and pickles

HALF RACK 18 FULL RACK 31

сомво PLATTERS

All platters served with pickles

TWO-MEAT Two (2) choices of meat (1/3 LB each) + choice of two (2) sides 25

SHACK SAMPLER

 $\frac{1}{2}$ slab of ribs + $\frac{1}{4}$ LB beef brisket + pulled pork + smoked chicken + burnt ends sausage + choice of two (2) sides 45

SHACK DADDY SAMPLER

A full rack of ribs + beef brisket sandwich + pulled pork sandwich + smoked chicken sandwich + four (4) sides 65

1/2 LB PLATTERS

1/2 LB of meat, slice of bread, choice of two (2) sides and pickles

PULLED PORK @ 16.50

SMOKED CHICKEN @ 16.50

BEEF BRISKET 19.50

VEGAN STEAK ⊻DF 16.25

BURNT ENDS SAUSAGE @18.50

G GLUTEN FREE V VEGETARIAN DF DAIRY FREE

SIDES All sides 6

| BAKED BEANS 👁 | | BRUSSELS SPROUTS \underline{v} |
|--|---|---|
| COLESLAW 👁 ⊻ | | CREAMED CORN 👁 ⊻ |
| POTATO SALAD⊕⊻ | | MAC AND CHEESE \underline{v} |
| GREEN BEANS 👁 | Γ | CORNBREAD Y |
| MIXED PICKLED VEGETABLES @ ⊻ | | SWEET POTATO FRIES $\underline{\mathbf{x}}$ |





BROWNED BUTTER CAKE Caramel sauce 10



PECAN PIE COOKIE A la mode 10

PURPLE DOOR WHISKEY **ICE CREAM** 5 Make it a Sprecher float 10

Let us cater your next event! Ask a manager for details or visit smoke-shack.com



SMOKE(SHACK

All food is cooked fresh for the day, we do sell out.





We dry-rub and slow-smoke our meat to perfection. Choose from our five regional sauces for your preferred BBO 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

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

PIG MAC Pulled pork, mac and cheese 15.25

pulled pork, coleslaw, pickles 16.50

