

GET IT STARTED

BURNT ENDS ^{DF}

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

PIMENTO CHEESE DIP [✓]

Smoked garlic crostini 12

FRIED GREEN TOMATOES [✓]

Chipotle aioli, lemon zest, cilantro 12

KANSAS CITY EGGROLLS

Pulled pork, Monterey jack, honey
mustard, Kansas City BBQ 12.50

CHICKEN WINGS

Wet rubbed, smoked and fried crispy, celery,
ranch 16.50

PULLED PORK NACHOS

Kettle chips, cowboy caviar, sour cream, white
cheddar, cheese sauce, Texas-styled pork 12

SMOKE SHACK SALAD ^{GF}

Smoked chicken, romaine, blue cheese, hard-boiled
egg, cabbage, tomato, cucumber, bacon, honey
mustard 14

BBQ SANDWICHES

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

PULLED PORK 13.50

SMOKED CHICKEN 13.50

BEEF BRISKET 16

BURNT ENDS SAUSAGE 14

VEGAN

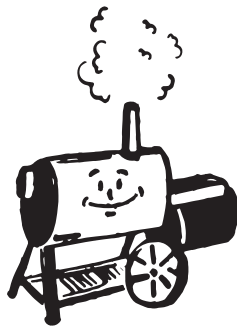
STEAK [✓] ^{DF} 13.75

PIG MAC

Pulled pork, mac
and cheese 15.25

SHACK DADDY

Brisket, sausage,
pulled pork, coleslaw,
pickles 16.50



ST. LOUIS RIBS

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

HALF RACK 20 FULL RACK 32

COMBO 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

½ slab of ribs + ¼ 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 ^{GF} 16.50

SMOKED CHICKEN ^{GF} 16.50

BEEF BRISKET ^{GF} 21

VEGAN STEAK [✓] ^{DF} 16.25

BURNT ENDS SAUSAGE ^{GF} 18.50

SIDES ^{All sides 6}

BAKED BEANS ^{GF} [✓]

COLESLAW ^{GF} [✓]

POTATO SALAD ^{GF} [✓]

GREEN BEANS ^{GF}

MIXED PICKLED VEGETABLES ^{GF} [✓]

BRUSSELS SPROUTS [✓]

CREAMED CORN ^{GF} [✓]

MAC AND CHEESE [✓]

CORNBREAD [✓]

SWEET POTATO FRIES [✓]

SWEETS

CARROT CAKE 10

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.*

 **BENSON'S** RESTAURANT
GROUP

FEELING SAUCY

All sauces are ^{GF}

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

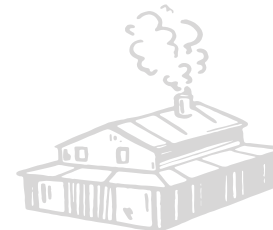
TEXAS BBQ
Tomato base & a lil' kick

CAROLINA GOLD
Mustard base & tangy

HOUSE BBQ
Our classic

KICK-24 HABAÑERO
Smoke & spice

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



BENSON'S

RESTAURANT
GROUP

SMITH WISSE

Explore all our restaurants at
BENSONSRESTAURANTGROUP.COM