



EAT IN OR TAKE OUT | 941.708.2966

SUNDAY

Dozen Wings for \$10
Buy One Get One 1/2 off
Growler Fills

MONDAY

1/2 off Teachers & Military
Free Pint with Growler Fill

TUESDAY

2-for-1 Select Drafts
10% off all Taco Meals

WEDNESDAY

\$1 off Glasses of Wine

THURSDAY

Mug Club (ask for details)
1/2 off Service Industry

EVERYDAY

1/2 off First Responders
Kids meals 1/2 off with
an Adult Meal Purchase

Check in on Facebook or Yelp to get a free 3-beer flight tasting
Take-out special - 1/2 off a 6 pk of Lakewood Ranch Lager

APPETIZERS

- BBQ PORK RINDS** \$8.50
Fresh pork rinds with Tillamook Cheddar Pimento Cheese Dip
- GREEN CHILI** SM \$5.50 / LG \$10
Pit Smoked Pork, Hatch Chilis, Cotija, Sour Cream, Cilantro
- BURNT ENDS HUSH PUPPIES** \$7
(6) Bob's Red Mill Cornmeal, Roasted Corn, Jalapenos, Tillamook Cheddar, White BBQ Sauce
- CORN DOG SAUSAGE BITES** \$7
(6) Bites, Hot or Country Sausage, Choice of Sauce
- CHEESE QUESADILLA**
Pico de Gallo and Lime Crema on the side
Flour or Corn Tortillas \$4
Pit Smoked Pulled Pork \$7
- PULLED PORK SLIDERS** \$7
3 Classic Pit Smoked Sliders, Coleslaw, Bread and Butter Pickles on the side and Choice of Sauce
- SMOKED CHICKEN WINGS** \$7
1/2 Dozen, Naked, Smoked and Flash Fried Crispy Wings, Choice of Sauce

HANDHELD

- All Sandwiches Are Served on a Challah Bun with Choice of One Side Item and BBQ Sauce
- SMOKEHOUSE BEEF BRISKET** \$13.50
Chopped Smokehouse Brisket, Cheddar Cheese, Fried Onions
- CLASSIC PIT SMOKED PULLED PORK** \$10
Pulled Pork, Apple Slaw, Housemade Bread & Butter Pickles
Add Pickled Jalapeño \$0.50
- SMOKED TURKEY CLUB** \$10.50
Hand-Carved Smoked Turkey, Bacon, Avocado, Lettuce, Tomato, Onion, Herb Mayo, Brioche Toast
- THE HAWAIIAN** \$10.50
Pit Smoked Pulled Pork, Grilled Pineapple, Bacon, Fried Onions, Sweet Goodness Sauce
- Smokehouse Beef Brisket \$14.50
Pulled Pork and Beef Brisket \$15.50
- SMOKEHOUSE "PHILLY"**
Choice of Smokehouse Meats, Peppers, Onions, Mushrooms, Tillamook Cheddar Pimento Cheese, on a Hoagie Roll
Smokehouse Beef Brisket \$16
Pit Smoked Pulled Pork \$12.50
Smoked Turkey Breast \$13
All 3 Meats \$17

SMOKEHOUSE TACOS

3 Build-Your-Own Tacos with Flour or Corn Tortillas and One Side

- CARNITAS** \$10
Crispy Pit Smoked Pork, Apple Slaw, Pickled Red Onions, Shaved Radish, Cotija, Lime Crema
- BURNT END BEEF BRISKET** \$13.50
Grilled Corn, Cotija, Pico de Gallo, Apple Slaw, Fried Onions, Sweet and Tangy Golden BBQ Sauce
- PULLED SMOKED TURKEY BREAST** \$10.50
Pico De Gallo, Avocado, Cheddar, Signature BBQ Sauce
- GRILLED BBQ DUSTED SHRIMP** \$13.50
Apple Slaw, Grilled Pineapple-Jalapeño Salsa, Pickled Red Onion, Housemade Buttermilk Ranch

MEAT PLATES

Choice of 2 Sides

PIT SMOKED PULLED PORK \$12

SMOKEHOUSE BEEF BRISKET \$17

Lean or Marbled Brisket & Sliced or Chopped Upon Request

SMOKED TURKEY BREAST \$13

Brined, Rubbed & Smoked

SLICED SAUSAGE LINKS \$11

(Country, Hot or Combo)

GREENS

Enhancements:

Pork, Turkey or Sausage \$4

Beef Brisket or Shrimp \$6

SMOKEHOUSE COBB \$9.50

Bacon, Hard Boiled Egg, Avocado, Grape Tomato, Cheddar Cheese, Grilled Red Onion, Buttermilk Ranch

LIL GEM WEDGES \$9.50

Crumbled Bacon, Pickled Onions, Grape Tomatoes, Everything Bagel Crunch, Balsamic Reduction, Housemade Blue Cheese Dressing

CRANBERRY & COTIJA \$9

Shaved Kale, Dried Cranberries, Cotija, Pumpkin Seeds, Radish, Apple Cider Vinaigrette

ATYPICAL SALAD \$9.50

Green Beans, Tomato, Avocado, Bacon, Roasted Peppers, Onion, Roasted Garlic Vinaigrette

KIDS MENU

For Kids 12 And Under Meals Served with Fresh Fruit and Brownie Bite

CHEESE QUESADILLA \$6.50

Folded Flour or Corn Tortilla Stuffed with Tillamook Cheddar

LIL'Q SANDWICH \$6.50

Sliced Turkey, Pulled Pork or Chopped Brisket, Potato Roll

LITTLE SMOKY CORN DOGS \$6.50

Li'l Smokies Freshly Dipped in Our Cornbread Batter

SIDES

Regular \$4 Large \$8

STREET CORN

Grilled Corn, Mayonnaise, Cotija, Cilantro, Lime Chili Dust

DRUNKIN' BORRACHO BEANS 

Pinto Beans, Dark Beer, Tomato, Chili, Smoked Meat Bits

APPLE SLAW

Cabbage, Onion, Carrot, Apple, Celery Seed, Cider Dressing

YUKON GOLD POTATO SALAD

Celery, Red Onion, Hard Boiled Egg, Tangy Mustard Dressing

COUNTRY GREEN BEANS

Bacon, Garlic, Onion, Potato, White Vinegar

CAST IRON SKILLET JALAPEÑO CORNBREAD

Cinnamon-Honey Butter

SAUCES

SIGNATURE SAUCE

Simmered Tomato, Chili, Molasses, Apple Cider Vinegar

SOUTH CENTRAL WHITE BBQ

Southern Mayo, Horseradish, Apple Cider, White Vinegar, Hint of Brown Mustard

SWEET & TANGY GOLDEN 

Carolina Style Mustard Based Sauce with a Hint of Crushed Chili, Dark Sugar, Cider Vinegar

SWEET GOODNESS

Tomato Based Sauce, Garlic, Onion, Apple Juice, Dark Brown Sugar, Honey

SWEETS

Served in a Mason Jar

BACON BROWNIES \$7

Fresh Baked Bacon Brownies, Marshmallow Fluff, Berry Sauce

BOURBON BREAD PUDDING \$7

Brioche, Bourbon Infused Dried Cherries, Vanilla Bean Custard, Bourbon Caramel Sauce

PUMPKIN CHEESECAKE \$7

Ginger Snap Crust, Pumpkin Seed Brittle, Whipped Topping, Bourbon Caramel Sauce