



# COCKTAILS

more drink selections on the back

- Smokehouse Stash** Sagamore Rye Whiskey, Apple Pie moonshine, ..... 9  
spiced apple juice, dash of Angostura and Apple bitters
- The Back Porch** Deep Eddy's Lemon Vodka with an infusion of cucumber, ..... 7  
lemon, and jalapeño offer a crisp and clean patio drink
- Citrus Old Fashioned** Made with Buffalo Trace, orange and angostura bitters ..... 9
- Smoky Rose Manhattan** Smoky Rose Private Selection Woodford Reserve Kentucky ..... 9  
Straight Bourbon aged in house in our oak barrels for 30 days

# START

- Brisket Queso\*** 3 cheese blend with brisket & pico de gallo ..... 9  
*Add guacamole for 3*
- Chicken Wings\*** smoked, flash fried, option to be tossed ..... 12  
• Hickory Smoked Dry Rub • Dr. Pepper Spicy • Carolina • Smoked Buffalo
- Deviled Eggs** traditional homestyle goodness ..... 9
- Smoked Salmon\*** Cold smoked, lox style, ..... 11  
smoked crème fraiche, capers, crostini
- Onion Rings** honey mustard dipping sauce ..... 8
- Dueling Dips** jalapeño pimiento cheese & caramelized onion dip ..... 9
- Smoked Bacon Bucket\*** Served with maple syrup for dipping ..... 9
- Lock, Stock & the Whole Smoking Barrel\*** ..... 25 / 2 ppl 35 / 4 ppl  
Why choose? give me a little of everything

# WICHES

all sandwiches are served with your choice of chips, fries, or a house salad

- THE Cheeseburger\*** served with LTPO on the side ..... 12  
served on a sesame seed bun  
*Add a fried egg, Bacon, Bacon Jam, or fresh guacamole to any burger for 2*
- Smoked Salmon BLT\*** bacon, lettuce, tomato, avocado, ..... 13  
sprouts on rustic sourdough
- Brisket & Cheddar Melt\*** chopped brisket, cheddar, smoked tomato .. 9  
and pickles on the side
- Turkey BLT Stack\*** bacon, lettuce, tomato, smoked gouda, ..... 10  
avocado, sprouts, aioli, rustic sourdough
- Pastrami & Swiss\*** served hot on marbled rye ..... 13
- The Charlotte\*** Carolina style pulled pork ..... 9  
topped with our house slaw, on a challah bun
- BYO Taco Board\*** Your choice of smoked meats served with ..... 11  
pico de gallo, cotija cheese, Sour cream and pickled vegetables

# SOUPS & SALADS

All of our salads come tossed from the kitchen

- Smoked Tomato Bisque** ..... 5 cup / 7 bowl
  - Baby Kale Salad** Baby Kale, cranberries, candied pistachios, ..... 10  
smoked cotija, caramelized lemon vinaigrette
  - Grilled Caesar** Lightly grilled Sweet Gem, smoked white cheddar, ..... 8  
croutons, Creamy Caesar dressing
  - Spinach Salad** Baby Spinach, goat cheese, chopped red onion, ..... 8  
warm bacon balsamic vinaigrette
  - Lizzy's Salad** Organic Field Greens, cucumber, heirloom cherry ..... 13  
tomato, shredded smoked Swiss cheese, lightly salted cashews, avocado,  
pulled smoked chicken, honey mustard
- Add chopped brisket, pulled pork, pulled chicken, or turkey for 4\**  
*Sliced tenderloin, grilled or smoked salmon for 7\**

### House Made Dressings:

Ranch, Blue Cheese, Creamy Caesar, Honey Mustard,  
Bacon Balsamic Vinaigrette, Caramelized Lemon Vinaigrette

# MAINS

- Cold Smoked Filet\*** lightly smoked beef tenderloin, ..... 25  
grilled to temperature, mashed potatoes and broccolini
- Flat Iron Steak\*** Grilled to temperature, with a smoked steak sauce, .... 18  
served with French fries
- Sautéed Pork Tenderloin Medallions\*** smoked butter bierre blanc ... 19  
and smoked mashed potatoes
- Chicken Fried Steak\*** tenderized sirloin in a seasoned jacket, ..... 17  
quick fried, gravy and mashed potatoes
- Smoked Fried Chicken\*** hickory smoked, then fried, ..... 3 pc. 17  
with mashed potatoes and gravy
- Seasonal Fish Dish\*** Ask your server about our current ..... MKT  
offering of fresh fish

# MEAT BOARDS

A collection of all of our award-winning smokehouse meats\*

- Serving 2-4** ..... 50
- Serving 6-8** ..... 75

# SMOKE

	Meat Only	+1 side	+2 sides
<b>16-Hour Brisket*</b> 1/2 lb	11	15	18
<b>Pulled Pork*</b> 1/2 lb	9	13	16
<b>Smoked Turkey*</b> 1/2 lb	9	13	16
<b>St. Louis Ribs*</b> 1/2 rack	14	18	19
Full Rack	26	29	31
<b>Mike's Original Sausage*</b>	5	9	12
<b>Jalapeño-Cheddar Sausage*</b>	5	9	12
<b>2 MEAT COMBO*</b>	12	16	19

# SIDES

IND / FAMILY

- House Mac\*** ..... 6 / 12  
*Add brisket, pork or turkey 3 / 6*
- Smoked House Beans\*** ..... 4 / 8
- Smoked Mashed Potatoes** ..... 4 / 8
- Jalapeño Hush Puppies** ..... 5
- Collared Greens** ..... 4 / 8
- Sweet Roasted Carrots** ..... 4 / 8
- Smoked "Elote" Creamed Corn** ..... 4 / 8
- Smoky Rose Slaw** ..... 4 / 8
- Potato Salad\*** ..... 4 / 8
- Green Bean Garlic Sautee** ..... 4 / 8
- Pasta Salad** ..... 4 / 8

# SWEETS

- Bullieit Bourbon Pecan Pie** ..... 5
  - Seasonal Cobbler** ..... 5
  - Carmelized Banana Cream Pie** ..... 5
  - Henry's Home Made Ice Cream** ..... 4
- Add a scoop of ice cream to any dessert 2*

### Drinks:

Soft Drinks, Iced Tea, Sweet Tea, Lemonade, Craft Root Beer, and Kombucha

**SMOKE NEEDS METICULOUS PREPARATION.  
ARTISTIC VISION. AND A CRAFTSMAN'S TOUCH.**

Our award-winning meat is smoked daily. Get it early, because when it's gone, it's gone.  
\*Consuming raw foods, undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.  
A service charge of 20% will be added to parties of 8 or more.

## COCKTAILS

<b>The Smoky Rose</b> .....	10
Gomper's Gin with St. Germain Elderflower Liqueur, fresh lemon juice, and muddled strawberries	
<b>Smokehouse Stash</b> .....	9
Sagamore Rye Whiskey, Apple Pie moonshine, spiced apple juice, dash of Angostura and Apple bitters	
<b>Kentucky Tea</b> .....	10
Woodford Reserve, smoked lemon juice, iced tea, and fresh mint	
<b>Autumn Apple Breeze</b> .....	10
Maker's Mark serves as the base for this honey crisp apple concoction topped with Eastciders Dry Cider	

<b>Paloma Rosa</b> .....	10
Sauza Hornitos Reposado Tequila starts a perfectly refreshing combination of sweet and tart with grapefruit juice, freshly muddled strawberries, topped with club soda	
<b>The Back Porch</b> .....	7
Deep Eddy's Lemon Vodka with an infusion of cucumber, lemon, and jalapeño offer a crisp and clean patio drink	
<b>Ranch Water</b> .....	13
Casamigos Blanco Tequila served with lime juice and Topo Chico on the side	
<b>Strawberry Rose Crush</b> .....	10
Fresh Strawberries muddled with a juice made from our House Smoked Lemons and served with Ketel One Vodka	

## WINES By the Glass

<b>Sabine</b> .....	France	Rose	9 / 32
<b>La Vieille Ferme</b> .....	France	Rose	8 / 30
<b>Pacific Rim</b> .....	Columbia Valley	Reisling	8 / 30
<b>Round Pond</b> .....	Napa Valley	Sauvignon Blanc	10 / 38
<b>Mohua</b> .....	New Zealand	Sauvignon Blanc	9 / 32
<b>Coppola</b> .....	Sonoma	Pinot Grigio	9 / 32
<b>Estancia</b> .....	California	Chardonnay	8 / 30
<b>Franciscan</b> .....	Napa Valley	Chardonnay	12 / 46
<b>Rainstorm</b> .....	Willamette Valley	Pinot Noir	10 / 38
<b>Saintsbury</b> .....	Los Carneros	Pinot Noir	12 / 46
<b>Meomi</b> .....	Coastal California	Pinot Noir	10 / 38
<b>Diseno</b> .....	Argentina	Malbec	8 / 30
<b>Spellbound</b> .....	California	Petit Syrah	9 / 32
<b>Coppola</b> .....	Sonoma	Red Blend	8 / 30
<b>Troublemaker</b> .....	Central Coast	Red Blend	14 / 54
<b>Humble Pie</b> .....	Central Coast	Cabernet Sauvignon	8 / 30
<b>Simi</b> .....	Alexander Valley	Cabernet Sauvignon	14 / 54
<b>The Federalist</b> .....	Lodi California	Cabernet Sauvignon	12 / 46
<b>Freakshow</b> .....	Lodi California	Cabernet Sauvignon	12 / 46
<b>La Marca (187ml)</b> .....	Italy	Prosecco	10
<b>Veuve du Vernay (187 ml)</b> .....	France	Sparkling Rose	20
<b>Veuve Clicquot (Glass)</b> .....	France	Brut Champagne	20
<b>Moet Imperial (187)</b> .....	France	Brut Champagne	20

## BUBBLES & ROSE By the Bottle

<b>Torasella</b> .....	Italy	Prosecco	30
<b>Fleurs De Prairie</b> .....	France	Rose	42
<b>Veuve du Vernay</b> .....	France	Sparkling Rose	32
<b>Domaine Eugene Carrel</b> .....	France	Brut Rose	34
<b>Etoile by Chandon</b> .....	California	Sparkling White	58
<b>Moet Imperial</b> .....	France	Brut Champagne	122
<b>Veuve Clicquot</b> .....	France	Brut Champagne	126
<b>Veuve Clicquot Rose</b> .....	France	Rose Champagne	132

## WHITES By the Bottle

<b>Lava Cap</b> .....	Sierra Nevada	Sauvignon Blanc	46
<b>Cape Mentelle</b> .....	Australia	Sauvignon Blanc	34
<b>Evolution</b> .....	Sonoma	White Blend	46
<b>Jordan</b> .....	Sonoma	Chardonnay	86

## REDS By the Bottle

<b>Lyric "Etude"</b> .....	California	Pinot Noir	46
<b>Carabella "Plowbuster"</b> .....	Oregon	Pinot Noir	58
<b>Chateau Gautoul</b> .....	France	Malbec	38
<b>The Prisoner</b> .....	Napa Valley	Red Blend	98
<b>Abstract</b> .....	Napa Valley	Red Blend	98
<b>Beringer Quantum</b> .....	Napa Valley	Red Blend	98
<b>Justin</b> .....	Paso Robles	Cabernet Sauvignon	70
<b>Robert Mondavi</b> .....	Napa Valley	Cabernet Sauvignon	70
<b>Joseph Carr</b> .....	Napa Valley	Cabernet Sauvignon	54

## STAPLES

<b>Old Fashioned</b> .....	9
Made with Woodford Reserve and Cherry bitters	
<b>Citrus Old Fashioned</b> .....	9
Made with Buffalo Trace, orange and angostura bitters	
<b>Smoky Rose Manhattan</b> .....	12
Smoky Rose Private Selection Woodford Reserve Kentucky Straight Bourbon aged in house in our oak barrels for 30 days	
<b>Blood Orange Mule</b> .....	9
Deep Eddy Vodka with fresh blood orange juice and Gosling's ginger beer	
<b>Smoky Rose Margarita</b> .....	9
Dulce Vida Reposado Tequila with fresh lime juice and natural agave	

## BEER

### DRAFTS

<b>Martin House Gateway</b> .....	Blonde	6
<b>Lakewood Rotating Tap</b> .....	Seasonal	MKT
<b>Lakewood Tempress</b> .....	Imperial Stout	8
<b>Peticolas Rotating Tap</b> .....	Seasonal	MKT
<b>Revolver Blood &amp; Honey</b> .....	Wheat Ale	8
<b>Elysian Space Dust</b> .....	IPA	7
<b>Neato Bandido</b> .....	Mexican Lager	7
<b>OHB Rotating Tap</b> .....	Seasonal	MKT
<b>Coors Light</b> .....	Domestic	4
<b>Bud Light</b> .....	Domestic	4
<b>Miller Lite</b> .....	Domestic	4

### CANS

<b>Shiner Bock</b> .....	Lager	5
<b>Michelob Ultra</b> .....	Domestic	4.5
<b>Texas Select</b> .....	Non Alcoholic	5
<b>PBR</b> .....	Lager	3
<b>Lone Star Light</b> .....	Lager	3
<b>4 Corner's "El Chingon"</b> .....	IPA	6
<b>4 Corner's "Local Buzz"</b> .....	Wheat Ale	6
<b>Golden Road Wolf Pup</b> .....	Session IPA	6
<b>Karbach Hopadillo</b> .....	IPA	6
<b>Karbach Love Street</b> .....	Kolsch	6
<b>Ballast Point Longfin</b> .....	Lager	5
<b>Sweetwater 420</b> .....	Pale Ale	5
<b>Oskar Blues G'Night</b> .....	Imperial Red Ale	6
<b>Real Ale "Real Heavy"</b> .....	Scotch Ale	9
<b>Austin Eastcider's</b> .....	Dry or Honey Cider	4.5
<b>Stella Cidre</b> .....	Cider	5
<b>Bishop Cider Rotating draft</b> .....	Seasonal	MKT
<b>Stella Artois</b> .....	Belgian Pilsner	5
<b>Avery White Rascal</b> .....	Wit	5