

MEATS | RIBS | POULTRY

**SERVED WITH
PICKLES, KRAUT & WHITE BREAD**

All Of Our House-Smoked Meats Are From Humanely Raised Animals That Have Never Received Antibiotics Or Added Hormones. **#FOODYOUCANTRUST**

We Smoke 24/7 & Then Serve. Always Fresh, Never Chilled & Reheated. **#REALBBQ**

MEATS BY THE 1/2#

| | |
|---|------|
| Beef Brisket | \$17 |
| Chopped Pork Sauerkraut, Jalapeno | \$15 |
| Pork Belly Maple & Mustard Glaze | \$15 |
| J+J Kielbasa Classic or Jalapeño Cheddar | \$12 |
| Turkey | \$15 |

RIBS AND POULTRY

| | |
|---|------|
| Half Chicken Salsa Verde | \$16 |
| Pork Spare Ribs Half Slab | \$18 |
| Crispy & Sweet Pork Ribs Scallion, Peanuts | \$19 |
| Giant Beef Rib Pastrami Spices (Serves 2+) | \$50 |
| Chicken Wings Alabama White Sauce | \$12 |

SANDWICHES

| | |
|--|------|
| The Sausage Hoagie Roll, J+J Kielbasa, Cleveland BBQ, & Poppysed Coleslaw | \$13 |
| Cleveland Chopped Pork Brioche Bun, Sauerkraut, Jalapeno | \$15 |
| Beef & Cheddar Hoagie Roll, Smoked Sliced Prime Rib, Griddled Onion, Cheddar Sauce, Horseradish | \$16 |
| Pork Belly Tacos Corn Tortillas, Onion, Cilantro, Lime, Radish, & Cotija | \$13 |
| Chopped Brisket Burrito Flour Tortilla, Cheddar Sauce, Onions, Salsa Verde and Fritos | \$18 |

BIG SALADS

\$7 Add Smoked Turkey, Pork Belly, or Brisket

| | |
|--|------|
| Kale & Apple Shaved Kale, Radish, Parmesan, Apple, Cider Vinaigrette | \$13 |
| Beets & Blue Cheese Romaine, Smoked Beets, Avocado, Blue Cheese, Buttermilk Herb Dressing | \$14 |
| Arugula & Chickpea Arugula, Chickpea, Tomato, Cucumber, Red Wine Vinaigrette | \$13 |

ICE CREAM

| | |
|---|-----|
| Ice Cream Sandwiches | |
| Double Chocolate Chip or Vanilla Chocolate Chip | \$5 |

PIG PARTS

| | |
|---|-----|
| Crispy Tails Buffalo Style | \$8 |
| Crispy Ears Buffalo Style | \$8 |
| Cracklin' Salt and Vinegar with French Onion Dip | \$6 |

SIDES

| | |
|--|------|
| Baked Beans Pork and Smoked Jalapeño | \$7 |
| Smoked Beets Horseradish | \$7 |
| Fried Potatoes Mabel's Style with Scallions and Sherry Vinegar | \$6 |
| Loaded Fried Potatoes Pulled Pork, Cheddar Sauce, Pickled Jalapeños | \$14 |
| Poppysed Coleslaw Red Onion and Cilantro | \$6 |
| Broccoli Salad Peanuts and Dried Cherries | \$7 |
| Hot Greens with Pork | \$7 |
| Spiced Mac and Cheese Mascarpone, Cheddar | \$7 |
| Cucumber Salad Sour Cream and Red Onion | \$6 |

BOTTLED

| | |
|---|---------|
| Abita Root Beer | \$5 |
| Big Red Cream Soda | \$5 |
| Stewart's Orange or Black Cherry | \$5 |
| Mexican Coke | \$4 |
| Ginger Ale | \$4 |
| Aqua Panna Still | \$7 |
| San Pellegrino Sparkling | \$7 |
| FOUNTAIN | \$3 |
| Coke, Diet Coke, Sprite, Lemonade, Barq's Root Beer, Fanta Orange | |
| CAFFEINATED CANS | \$7 |
| Modern Times Cold Brew Coffee | |
| Bourbon Barrel Aged Ethiopian | |
| La Colombe Draft Lattes | |
| Classic, Mocha, or Vanilla | |
| Red Bull Regular or Sugar Free | |
| BREWED | |
| Espresso Single or Double Shot | \$3/\$6 |
| Americano | \$3 |
| Black Iced Tea | \$3 |

WINE BY THE GLASS

BUBBLES

| | |
|--|------|
| Moscato d'Asti, Saracco, Piedmont, Italy | \$12 |
| Lambrusco, Medici Ermete, Emilia-Romagna, Italy NV | \$10 |
| Prosecco, Giuliana, Extra Dry, Veneto, Italy NV | \$10 |

WHITE

| | |
|---|------|
| Pinot Grigio, Vallagarina, Trentino-Alto Adige | \$10 |
| Friulano, Bastianich, Friuli-Venezia Giulia | \$11 |
| Sauvignon Blanc, Mt. Nelson, Marlborough, New Zealand | \$10 |
| Chardonnay, Ranch 32, Arroyo Seco, California | \$12 |

ROSE

| | |
|---|------|
| Diving into Hampton Waters, Languedoc, France | \$10 |
|---|------|

RED

| | |
|---|------|
| Pinot Noir, District 7, Monterey, California | \$12 |
| Chianti Classico, Cecchi, Tuscany, Italy | \$14 |
| Blend, Tait, 'The Wild Ride' Barossa Valley, Australia | \$16 |
| Cabernet Sauvignon, Twenty Bench, Napa Valley, California | \$13 |

SIGNATURE COCKTAILS

| | | | |
|--|------|--|------|
| Kentucky Old Fashioned - ON TAP | \$12 | Mabel's Fancy Manhattan - ON TAP | \$14 |
| Old Forester Signature Bourbon, Sorghum, Bitters | | Bulleit Rye, Nolly Pratt, Cynar, Maraschino, Bitters | |
| Hi-Octane Cherry Coke | \$12 | Sauce Cutter | \$13 |
| Old Crow Bourbon, Berentzen Cherry Liqueur, Amaretto-Sleeped Cherry, Coca-Cola | | Seagram's Extra Dry Gin, Orange Blossom Water, Fresh Grapefruit, House Grenadine | |
| French Toast Manhattan | \$13 | Dirty Beachcomber | \$12 |
| Ten High Bourbon, Maple, Hazelnut Liqueur, Walnut Bitters | | Mt Gay Black Barrel Rum, Passion Fruit, Fresh Lime, Honey, Bitters | |
| Symon's Summertime Sipper | \$12 | Strawberry Mint Margarita | \$12 |
| Mellow Corn Whiskey, Housemade Lemonade and Iced Tea, Mint | | Mi Campo Blanco Tequila, Strawberry, Mint, Fresh Lime, Spiced Seasoning | |
| Throwback Sazerac | \$13 | Mabel's Jerked Bloody Mary | \$12 |
| Old Overholt Rye Whiskey, Courvoisier, Absinthe, Sugar, Peychaud's Bitters | | Tito's Vodka, Tomato, Jerked Seasoning, Secret Aardvark Hot Sauce, Slim Jim | |
| Barrel Aged Fireball | \$8 | Boilermaker | \$12 |
| Ancient Age Bourbon, Apple, Cinnamon, Brown Sugar | | Shot of Knob Creek Rye backed with a St Archer White Ale | |

AGED TO SHARE COCKTAILS

(Serves 2+)

| | |
|--|------|
| Bottle-Aged Negroni | \$39 |
| Gordon's London Dry Gin, Grand Poppy Aperitif, Contratto Vermouth- Aged in Bottle with Smoke Wagon Bourbon Barrel Charcoal | |
| The Hunt Club | \$39 |
| Laphroaig 10, Liar's Apple Brandy, Taylor Fladgate 10 Year Tawny Port, Honey, Nux Walnut Liqueur - Aged in the Bottle with Toasted Oak | |
| Bottle-Aged Manhattan | \$36 |
| Old Grand Dad Bonded, Nolly Pratt, Cherry Heering, Angostura - Aged in Bottle with Charred White Oak | |