

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
Cleveland 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 Sticky Ribs	\$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, & Poppyseed Coleslaw	\$13
Cleveland Chopped Pork Brioche Bun, Sauerkraut, Jalapeno	\$15
Beef & Cheddar Brioche Bun, 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
Chickpea Salad Tomato, Cucumber, Feta, Arugula, Red Wine Vinaigrette	\$15

PIG PARTS

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

SIDES

Pit Beans Chopped Brisket	\$7
Smoked Beets Horseradish	\$7
Fried Potatoes Mabel's Style with Scallions and Sherry Vinegar	\$6
Loaded Fried Potatoes Chopped Brisket, Cheddar Sauce, Pickled Jalapeños	\$14
Poppyseed Coleslaw Red Onion and Cilantro	\$6
Broccoli Salad Peanuts and Dried Cherries	\$7
Hot Greens Chopped 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
Stewarts Orange or Black Cherry	\$5
Mexican Coke	\$4
Ginger Ale	\$4
Aqua Fanna Still	\$7
San Pellegrino Sparkling	\$7

FOUNTAIN

Coke, Diet Coke, Sprite, Lemonade, Barq's Root Beer, Fanta Orange	\$3
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CAFFEINATED CANS

Modern Times Cold Brew Coffee	\$7
Bourbon Barrel Aged	
La Colombe Draft Lattes	\$7
Classic, Mocha, or Vanilla	
Red Bull Regular or Sugar Free	\$7

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

ROSÉ

Diving into Hampton Waters, Languedoc, France	\$10
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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

*20% service charge will be automatically added to all parties of 6 or more guests

SIGNATURE COCKTAILS

Kentucky Old Fashioned - ON TAP	\$12	Mabel's Fancy Manhattan - ON TAP	\$14
Old Forester Signature Bourbon, Sorghum, Bitters		Bulleit Rye, Noilly Pratt, Cynar, Maraschino, Bitters	
Hi-Octane Cherry Coke	\$12	Sauce Cutter	\$13
Old Crow Bourbon, Berentzen Cherry Liqueur, Amaretto-Steeped 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, Liard'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, Noilly Pratt, Cherry Heering, Angostura - Aged in Bottle with Charred White Oak	