

## Snacks

<b>BBQ POTATO CHIPS</b>	<b>4</b>
<b>OYSTER ROCKEFELLER</b> spinach, cheddar, parmesan cheese, garlic, hot sauce	<b>30 for 6</b>
<b>HOUSE SAUSAGE</b> smoked beef & pork sausage	<b>5</b>
<b>JALAPEÑO POPPERS</b> king crab, cream cheese & bacon	<b>12</b>
<b>BEEF MARMALADE SPRINGROLL</b> bbq aioli	<b>10</b>
<b>BUFFALO CHICKEN WINGS</b> pickled celery, blue cheese	<b>10</b>
<b>NACHOS</b> chili con carne, jalapeño chipotle crema	<b>14</b>
<b>BRISKET SANDWICH</b> vinegar slaw, pickles, chipotle bbq sauce	<b>20</b>

## Salad

<b>PUMPKIN, SPINACH &amp; SMOKED YOGHURT RANCH, CHICKPEAS</b>	<b>14</b>
<b>CHICKEN CAESAR SALAD, ROMAINE RED ONION, CROUTONS</b>	<b>14</b>

SMOKE DAILY

# MEAT SMITH

The  
-FULL METAL-  
Smokehouse

## Meats

<b>1/2 CHICKEN</b> alabama bbq sauce	<b>18</b>	<b>PORK JOWL</b> crackling, north carolina vinegar slaw	<b>20</b>
<b>SMOKED SEABASS</b> watermelon & bread salad, roast tomato dressing	<b>20</b>	<b>BRISKET</b> white bread purée, chipotle bbq sauce, escabeche	<b>25</b>
<b>1/2 PORK SPARE RIBS</b> memphis dry rub or house bbq sauce	<b>22</b>	<b>BEEF SHORT RIB</b> black pepper, mustard crusted	<b>75</b>
<b>BURNT ENDS</b> bourbon bbq glaze	<b>34</b>	<b>17oz. MISHIMA ULTRA WAGYU RIBEYE</b> chimichurri, butterhead lettuce	<b>160</b>

## Platters

<b>BBQ PLATTER FOR 2</b> chef's selection	<b>95</b>	<b>PREMIUM BBQ PLATTER</b> serves 4 - 6 mishima ultra wagyu ribeye, beef rib, pork ribs, chicken	<b>260</b>
<b>MEAT SMITH BBQ PLATTER</b> serves 3 - 4 beef rib, brisket, pork ribs, chicken,	<b>140</b>	<b>SMOKED SUCKLING PIG</b> <b>STUFFED SUCKLING PIG</b> (sausage, queso sauce & corn chips) serves 8, 48 hours notice period	<b>220</b> <b>310</b>

## Sides

<b>SMOKED GARLIC BREAD</b>	<b>6</b>	<b>DIRTY FRIED RICE</b>	<b>9</b>
<b>BUTTERHEAD LETTUCE</b>	<b>6</b>	<b>MAC &amp; PIMENTO CHEESE</b>	<b>10</b>
<b>JACKET POTATO &amp; CHIPOTLE</b>	<b>11</b>		

all prices are subject to prevailing government taxes

## Dessert

<b>LAVA CAKE WITH SMOKED ICE CREAM</b>	<b>12</b>
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<b>HONEY BOURBON CRÉME BRULEE</b>	<b>8</b>
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## Free Flow

<b>SOUTHERN SPICED ICED TEA</b>	<b>5</b>
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## Mineral Waters

<b>SAN PELLEGRINO SPARKLING</b>	<b>7</b>
<b>ACQUA PANNA STILL</b>	<b>7</b>

## Beers

<b>MILLER GENUINE DRAFT BTL</b>	<b>10</b>
<b>MILLER GENUINE DRAFT</b>	<b>9/16</b>
<b>FEATURE CRAFT</b>	<b>8/15</b>

## Barrel-Aged

<b>BOULEVARDIER</b> buffalo trace, sweet vermouth, campari	<b>20</b>
<b>OLD FASHIONED</b> buffalo trace, sugar, bitters	<b>20</b>
<b>BURNT ORANGE COBBLER</b> jack daniels, black tea, smoked & burnt orange, mint, sugar	<b>18</b>

## Coffee/Tea

<b>AMERICAN FILTER COFFEE</b>	<b>3</b>
<b>TEA</b>	<b>3</b>