



APPETIZERS

SMOKIN' RINGS homemade, crunchy and amazing, served with our BBQ Ranch 9.25

BUBBA-QUE WINGS one full pound of our cherrywood smoked wings, tossed with your choice of our Sweet Original BBQ, Seasoned Hot Sauce or our Thai Sweet Chili Sauce 13.00

SOUTHERN CATFISH TENDERS "The Sushi of the South" dusted with seasoned cornmeal and fried, served with tartar sauce 10.95

STUFFED POTATO SKINS filled with our hickory smoked pulled pork, bacon and cheddar cheese, served with ranch 9.95

HOGGIN' COMBO get ready to get down and dirty! All of our favorites on one plate: sliders, skins, wings, tenders, rings and deep fried pickles 14.95

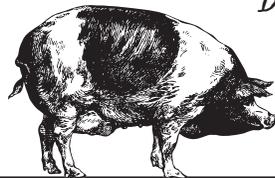
PIT MASTER SLIDERS two Carolina pork and two Texas beef brisket minis, served with slaw 10.25

MILE HIGH CHEESE FRIES our natural cut fries topped with melted cheddar-jack blend and crispy bacon pieces...served with BBQ Ranch dressing 9.25 Top with Smokin' Red Chili +\$1.25

ARTICHOKE AND SPINACH DIP a unique mixture of cheese, garlic, cream, spinach, roasted green chilies and artichoke hearts, served with tortilla chips for dipping 10.25

DEEP FRIED PICKLES batter dipped kosher spears served with ranch dressing 6.95

BBQ NACHOS House made tortilla chips, topped with Red Beans, shredded cheese and choice of Pulled Pork or Pulled chicken. Add Smoked Brisket (+\$1). Topped with roasted jalapeños, tomatoes and cilantro. Served with sour cream and our house made salsa 10.95



FAVORITES

SOUTHERN CATFISH lightly dusted with our seasoned cornmeal and fried. Served with our Jalapeño Hushpuppies, corn bread and choice of two sides. Served with house made tartar sauce 1 fillet 12.50 2 fillets 16.95

FISH 'N' CHIPS tempura-battered cod served with natural cut fries or sweet fries, coleslaw, cornbread and tartar sauce 13.50

PECAN CRUSTED TROUT 8oz. boneless trout, dredged with our sweet pecan flour, fried and served with lemon-honey butter, served with cornbread and choice of two sides 16.95

CHICKEN FRIED STEAK hand-breaded New York strip steak (substitute chicken upon request), fried golden brown and topped with our sausage gravy, served with two sides 15.95

SALADS & THINGS

SMOKIN' DAVE'S RED ground beef, black, pinto and kidney beans, tomatoes, pepper and spices. Stout beer puts it over the top. Topped with cheddar cheese and diced onions. Served with cornbread. cup 4.75 bowl 9.25

PORK GREEN CHILI tender pork, roasted green chili, tomato, cilantro and spices, finished with masa, served with cheddar cheese and house made tortilla chips cup 4.75 bowl 8.25

ALE AND CHEESE SOUP blend of smoked cheddar, Swiss and pepper jack cheeses, our house ale and cream...a house favorite cup 4.25 bowl 8.50

FRESH GARDEN SALAD OR CAESAR SALAD 4.00

CUP OF SOUP OR CHILI AND GARDEN OR CAESAR SALAD 8.75

PIT BOSS BBQ CHOP SALAD mixed greens, bacon, tomatoes, mushrooms and cheddar cheese, tossed with our BBQ ranch dressing, topped with your choice of pulled pork, beef brisket (+\$1), pulled chicken, or wild salmon (+\$4) 12.25

SMOKE SHACK CAESAR crispy romaine lettuce tossed with traditional Caesar dressing. Topped with shredded parmesan cheese and homemade croutons 10.25 Add Pulled Pork (+\$1), Grilled Chicken/Pulled Chicken or Brisket (+\$2), Seared Wild Salmon or Fried Catfish (+\$4)

SOUTHERN CATFISH SALAD mixed greens, dried cranberries, cucumbers, tomatoes and mushrooms, topped with fried catfish fingers and sweet onion straws (choice of dressing) 13.25

SPINACH AND CRISPY CHICKEN SALAD baby spinach, sliced mushrooms, cucumbers, tomatoes, pecans and dried cranberries. Topped with our hand breaded Chicken Strips and Applewood smoked bacon (choice of dressing) 12.25

DRESSINGS: BBQ Ranch, Ranch, Bleu Cheese, Thousand Island, Honey Mustard and Balsamic Vinaigrette

SIDES

SMASHED POTATOES 2.75

RED BEANS AND RICE 2.75

COLE SLAW 2.75

POTATO SALAD 2.75

NATURAL CUT POTATO FRIES 2.75

SWEET POTATO FRIES 3.95

SOUTHERN CORN BAKE 2.95

JALAPEÑO HUSHPUPIES (6) 2.75

SAUTÉED GREEN BEANS 2.95

SPICED APPLES 2.75

CORNBREAD (2) 1.00

BBQ BAKED BEANS 2.75

RIBS, RIBS, RIBS!

ST LOUIS PORK RIBS

Small (1/3 slab) 14 **Medium** (1/2 slab) 17 **Large** (full slab) 26
Our St. Louis Cut ribs are cooked low and slow then lightly baptized with our Sweet Original BBQ sauce
Choice of two sides and cornbread

SMOKIN' BUFFALO RIBS

Small (1 bone) 16 **Medium** (2 bones) 21 **Large** (3 bones) 26
Our bone-in buffalo ribs are slow smoked with hickory and lightly basted with our Blackberry BBQ sauce. Choice of two sides and cornbread (rib portions are based on weight)

*These items may be served raw or undercooked based on your specifications, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Our burgers and steaks are cooked medium well unless otherwise requested. 18% Gratuity on parties of 6 or more.

SIGNATURE SANDWICHES & BURGERS

All Sandwiches and burgers are served on fresh baked breads, with a choice of our natural cut fries or sweet potato fries and coleslaw

CAROLINA PULLED PORK *slow smoked 'til it falls apart* 10.25

TEXAS BEEF BRISKET *Hickory smoked and sliced, piled high on a bun* 11.25

PITMASTER *Carolina pulled pork, Texas beef brisket, and house made cheddar jalapeño sausage piled high on a fresh hoagie roll* 12.25

TEXAS BLUE *Smoked Beef Brisket tossed with sautéed onions and Cajun seasonings, topped with crumbled bleu cheese and fried onion straws* 12.25

SMOKIN' PHILLY *Hickory smoked brisket sautéed with red and green peppers and onion topped with your choice of cheese and roasted jalapeños* 12.25

BBQ WRAP *Large chipotle flour tortilla, stuffed with red beans and rice, cheddar cheese, coleslaw and choice of pulled pork or pulled chicken... beef brisket (+\$1)* 10.95

BBQ CHICKEN SANDWICH *grilled chicken breast basted with our sweet BBQ sauce, served on a bun with lettuce, tomato and onion* 10.25

CAJUN CHICKEN SANDWICH *fresh chicken breast rubbed with our Cajun spices and grilled, topped with melted pepper jack cheese and fried onion straws, served on a bun with lettuce and tomato...Add pulled pork (+\$1) or brisket (+\$2)* 10.95

SMOKED CORNED BEEF REUBEN *slow-smoked with hickory, topped with fresh sauerkraut, melted Swiss, and thousand island dressing, served on marble rye* 11.25

SOUTHERN CATFISH SANDWICH *fresh catfish, lightly dusted with our seasoned cornmeal, and fried, served with house made tarter sauce (blackened upon request)* 11.95

WILD SALMON REUBEN* *a twist on the original! wild salmon topped with fresh sauerkraut, melted Swiss and caper-dill aoli, served on marble rye* 13.50

TAPHOUSE BURGER* *½ lb. Angus burger served with lettuce, tomato and onion 10.25
add choice of cheese, mushrooms, sautéed onions, roasted jalapeños (+\$1 each) add bacon (+\$1.50)*

SMOKIN' CHILIBURGER* *½ lb. Angus burger, smothered with Dave's Red or Green Chili, served open face with melted cheese and chopped onion* 12.25

'SHROOM BURGER* *½ lb. Angus burger, topped with sautéed mushrooms and melted Swiss, served with lettuce, tomato and onion 11.95 Add sautéed onion and roasted jalapeños (+\$1 each)*

MAN-HANDLER* *½ lb. Angus burger, piled high with pulled pork, smoked bacon and cheddar cheese, served with lettuce, tomato and onion* 12.95

EGGER-RIFFIC-BURGER* *½ lb. Angus burger served open face. Smothered with our Sausage gravy and topped with chicken-fried Applewood smoked bacon, an over easy egg and cheddar cheese* 12.25

SMOKIN' PLATTERS

served with a choice of two sides and cornbread

DAVE'S SINGLE *choice of 1 meat* \$14

DAVE'S DOUBLE *choice of 2 meats* \$17

DAVE'S TRIPLE *choice of 3 meats* \$20

ROASTED HALF CHICKEN *perfectly seasoned and juicy, mopped with Dave's Original BBQ Sauce (one serving per platter)*

CAROLINA PULLED PORK *after being rubbed and mopped, we slow smoke our pork for 15 hours until it falls apart*

ST. LOUIS PORK RIBS *St. Louis cut, rubbed with our special seasonings, then cherrywood smoked, slow and low (one serving per platter)*

TEXAS BEEF BRISKET (\$1 extra) *hand-trimmed, seasoned with our housemade rub, then hickory smoked for 12 hours*

TEXAS BBQ SAUSAGE *our own, traditionally inspired, house recipe of beef, pork, Wisconsin cheddar, fresh jalapeños and spices*

SMOKIN' BUFFALO RIBS (\$2 extra) *bone-in, hickory smoked and lightly basted with our Blackberry BBQ Sauce (one serving per platter)*

FAMILY MEALS

BIG KAHUNA BELLY BUSTER 76

Serves up to 5-7 people (depending on appetite) - No substitutions

**Full Rack St. Louis Pork Ribs • Whole Chicken • 1/2 lb Brisket
1/2 lb Pulled Pork • 4 Large Sides • 5 Cornbread**

NOT SO TEENY WAHINE 38

Serves up to 2-4 people (depending on appetite) - No substitutions

**Half Rack St. Louis Pork Ribs • 1/2 Chicken • 1/4 lb Brisket
1/4 lb Pulled Pork • 4 Small Sides • 3 Cornbread**

DESSERTS

KENTUCKY BOURBON PECAN PIE *butter, brown sugar, cream, eggs and pecans baked to perfection with a splash of Kentucky Bourbon* 5.95

CHOCOLATE PEANUT BUTTER PIE *rich chocolate mousse, layered with peanut butter chiffon, topped with whipped cream, mixed with crushed Oreos* 5.95

FUDGE BROWNIE *served warm with caramel sauce and chocolate sauce, topped with vanilla bean ice cream and sweetened blackberries* 7.95

HOMEMADE APPLE COBBLER *served warm with whipped cream* 6.95

CREOLE BREAD PUDDING *baked fresh with French bread, bittersweet chocolate and pecans, topped with whiskey cream sauce* 6.95

A LA MODE +\$2

Kids Menu

*12 and under only, please.
Includes choice of one side and a small beverage.*

BRISKET OR PULLED PORK SANDWICH 5.25

MAC & CHEESE WEDGES 4.75

CHICKEN TENDERS 5.25

RIB DINNER 8.95

KIDS BURGER 5.25

GRILLED CHEESE 4.50

BEVERAGES

COLD DRINKS 2.75

Pepsi, Diet Pepsi, Dr Pepper, Orange Crush, Tropicana Lemonade, Mug Root Beer, Sierra Mist, Mt. Dew

ICED TEA 2.75

Southern Sweet Tea or Unsweetened Tea

JUICES 2.75

Orange, Apple, Cranberry, Tomato, Pineapple Juice (no free refills.)

HOT DRINKS 2.25

Coffee (regular or decaf), Herbal Tea, Hot Chocolate