



SMOKEHOUSE

SLOW COOKED GOODNESS

STARTERS & SHARING

APPLEWOOD SMOKED PORK BELLY	14
With house pickled melon, smokey onion, and fennel puree	
HUSHPUPIES (FULL OR HALF ORDER (v))	10 / 6
Traditional cornmeal fritters with smoked jalapeno and ginger honey	
HICKORY SMOKED CHICKEN WINGS (gf available)	16.5
Served with confit garlic tzatziki. Tossed and oven baked in your choice of: house-made hot, BBQ, sweet chili-lime sauce, or smoked salt and pepper	
SMOKEHOUSE NACHOS	18
Blue corn tortilla chips with house-smoked cheeses and topped with fresh tomatillo, jalapeno, avocado & corn salsa fresca, served with chipotle sour cream	
add SMOKEY PULLED PORK or SMOKED BRISKET	4

SALADS

WEDGE SALAD (FULL OR SIDE) (v/gf)	15 / 10
Iceberg lettuce wedges, grilled avocado, tomatillos, pickled cucumber ribbons, charred grape tomatoes, and candied pumpkin seeds, with a smoked peach and white balsamic vinaigrette	
CAESAR SALAD (FULL OR SIDE) (v/gf available)	15 / 10
Artisan romaine hearts, house caesar dressing, smoked pork belly lardons, preserved lemon, shaved parmesan, and smoked garlic croustinis	

BURGERS & SANDWICHES

Served with choice of: three cheese fried mac 'n cheese, polenta fries, or house-cut frites. Substitute wedge or Caesar salad for \$2. Gluten free buns available upon request.

HOUSE MADE SMOKEY PULLED PORK CHUCK BURGER (gf available)	18
Brushed with our signature chipotle and root beer BBQ sauce with house pickled cucumber ribbons, lettuce, tomato, smoked onions, garlic aioli, and smoked white cheddar cheese on a toasted potato chive bun	



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- GRILLED HALOUMI CHEESE BURGER (v/gf available) 18
A vegetarian option with spinach, pickled onion, smoked poblano, and heirloom tomato, on a potato chive bun with smoked garlic aioli
- HICKORY SMOKED BRAISED BRISKET SANDWICH 18
Served with red cabbage slaw, smoked provolone cheese, pickled red onion, and smoked jalapeno aioli on our toasted potato bun.
- CRISPY FRIED SHRIMP PO' BOY 18
House-made shrimp cakes, red pepper remoulade, shredded iceberg lettuce, tomatillos, and smoked poblano peppers on fresh French baguette.

MAINS

- CHERRYWOOD SMOKED CHICKEN LEG 19
Smoked in-house and braised. Served with a grilled haloumi cheese and wilted spinach salad, with candied walnuts, pickled beets, charred artichokes, and a sweet chili dressing
- RACK OF RIBS (FULL OR HALF RACK) (gf available) 30 / 17
Applewood smoked, and grilled with our house-made chipotle and root beer BBQ sauce. Served with smoked cheddar and sweet potato gratin, sautéed spinach, sweet corn succotash, and charred artichoke hearts
- 9 OZ AAA ALBERTA BEEF STRIPLOIN (gf available) 33
Sumac spiced baseball cut served with citrus dressed arugula, shaved parmesan, toasted garlic baguette, smoked cherry tomato chutney, crispy fried onions, and a balsamic reduction with seasonal vegetables.
- CAJUN SPICED SEARED TUNA LOIN (gf) 33
Served with smoked lemon and chive potato cake, caper crème fraiche, red pepper remoulade, and seasonal vegetables.
- CRISPY MARINATED TOFU (v/gf available) 19
Fried crispy then brushed with house-made BBQ sauce. Served with a grilled haloumi and wilted spinach salad, with candied walnuts, pickled beets, charred artichokes, and a sweet chili dressing
- SMOKED VEGETABLE RATATOUILLE (v/gf) 19
Stacked layers of smoked eggplant, marinated tofu, grilled zucchini, roasted red peppers, grilled onion, with sauteed spinach, salsa verde, and smoked tomato puree