

# SMOKE SHACK

## “WET YOUR WHISTLE...”

### DOMESTIC BEER *4.00*

COORS LIGHT  
MILLER HIGH LIFE  
MILLER LITE  
PABST BLUE RIBBON

### CRAFT BEER *5.50*

LAKEFRONT IPA  
RIVERWEST STEIN  
POLESTAR PILSNER  
SPOTTED COW  
REALLY COOL WATERSLIDES  
ROCKY'S REVENGE  
SHINER BOCK  
BLUE MOON (16 OZ CAN)  
MICHIGAN BRUT  
STELLA ARTOIS  
HACKER PSCHORR

### DRAUGHT BEER

Check out our rotating list of Milwaukee craft beers

### RED WINE

ROSEROCK PINOT NOIR *12/48*  
BRASSFIELD ERUPTION BLEND *11/44*  
HOOPLA CABERNET *12/48*  
GLADIATOR PETITE SYRAH *8/32*

### WHITE WINE

BEL CRÈME DE LYS CHARDONNAY *8/32*  
SARACCO MOSCATO *10/40*  
LEFT COAST PINOT GRIS *10/40*

### SPECIALTY COCKTAILS *8.50*

#### TEXAS MULE

Texas-made Deep Eddy grapefruit vodka, fresh lime, ginger beer

#### BOURBON SMASH

Smashed lemon and mint, bourbon, simple syrup

#### JACK & JILL

Jack Daniels, lemonade, blackberries, Sierra Mist

#### MEMPHIS ICED TEA

Long Island Iced Tea with a southern drawl

#### CLASSIC OLD FASHIONED

Bulleit Bourbon, sugar, bitters, orange peel, club soda

#### KENTUCKY COLA

Vanilla and cinnamon-infused Bankers Club Bourbon, Pepsi

#### PROHIBITION SWEET TEA

Tito's vodka, iced tea, lemon juice, simple syrup

### SODAS AND SUCH *2.25*

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Dr. Pepper, Lemonade, Iced tea, Coffee

Sprecher Root Beer *3.50*

TRY OUR  
BRUNCH COCKTAILS EVERY  
SATURDAY & SUNDAY

DRINKS

## BOURBON LIST

	TASTE / COCKTAIL / ROCKS-UP				TASTE / COCKTAIL / ROCKS-UP		
BANKER'S CLUB	4.00	9.00	10.50	JIM BEAM	4.00	9.00	10.50
BASIL HAYDEN'S 8YR	6.00	13.00	15.00	JIM BEAM HONEY	4.00	9.00	10.50
BOOKER'S BOURBON	7.50	15.00	17.00	JIM BEAM RED STAG BLACK CHERRY	4.00	9.00	10.50
BREAKER BOURBON	6.50	14.00	16.00	JIM BEAM SIGNATURE CRAFT QTR CASK	5.25	12.00	14.00
BREAKER PORT BARREL	7.50	15.00	17.00	JW KELLY	5.25	12.00	14.00
BREAKER WHEATED	7.50	15.00	17.00	KINGS COUNTY BARREL STRONG	10.75	20.00	22.00
BUFFALO TRACE BOURBON	4.00	9.00	10.50	KINGS COUNTY CHOCOLATE WHISKEY	9.50	18.00	20.00
BULLEIT BOURBON	4.00	9.00	10.50	KINGS COUNTY STRAIGHT BOURBON	10.75	20.00	22.00
CALUMET FARM BOURBON	7.50	15.00	17.00	LOCK STOCK & BARREL, 18YR RYE	20.25	33.00	35.00
CLYDE STRAIGHT	6.00	13.00	15.00	MAKER'S MARK	4.00	10.00	12.00
DANCING GOAT	5.25	12.00	14.00	OLD FORESTER STATESMAN	8.50	16.00	18.00
DRIFTLESS GLEN BOURBON	6.00	13.00	15.00	PARKERS HERITAGE 12TH	9.50	18.00	20.00
EAGLE RARE 10YR SINGLE	4.00	10.00	12.00	RABBIT HOLE BOURBON	8.00	16.00	18.00
ELIJAH CRAIG SMALL BATCH	4.50	11.00	13.00	RED STAG HARDCORE CIDER	4.00	9.00	10.50
EVAN WILLIAMS SINGLE BARREL	4.00	9.00	10.50	RHETORIC	15.25	26.00	28.00
FOUR ROSES SINGLE BARREL	6.00	13.00	15.00	ROWAN'S CREEK	4.00	10.00	12.00
FOUR ROSES SMALL BATCH	4.50	11.00	13.00	RUSSELL'S RESERVE 10YR	4.50	11.00	13.00
FOUR ROSES YELLOW LABEL	4.00	10.00	12.00	SOUTHWELL 12YR	9.50	18.00	20.00
GEORGE DICKEL	4.00	9.00	10.50	TRAVERSE CITY CHERRY WHISKEY	4.50	11.00	13.00
TOBASCO BARREL				WILLETT FAMILY	5.25	12.00	14.00
J HENRY 5YR BOURBON	7.50	15.00	17.00	WOODFORD RESERVE	6.00	13.00	15.00
J HENRY BELLEFONTAINE RESERVE	9.50	18.00	20.00				
J HENRY PATTON ROAD	8.75	17.00	19.00				
JEFFERSON'S FAMILY BOURBON	4.50	11.00	13.00				
JEFFERSON'S OCEAN AGED BOURBON	9.50	18.00	20.00				
JEFFERSON'S PICHON BARON	13.00	23.00	25.00				

**“SWEET AND SMOKEY  
TO COMPLEMENT OUR  
SMOKED MEAT”**

# SMOKE SHACK

## GET IT STARTED

### TEXAS BBQ NACHOS 12.50

Tortilla chips piled high with fresh jalapeño, tomato, red onion, black beans, sour cream and white cheddar with your choice of pork or brisket

### CHICKEN WINGS 9.50

Rosemary wet-rubbed Amish chicken wings slow smoked and fried crispy served with celery and housemade blue cheese dressing

### RIB TIPS 9.25

A little known BBQ secret served with housemade kettle chips (*Rib Tips are in limited supply and may sell out based on demand*)

### PORK BELLY BITES 9.75

Double smoked, fried crispy and tossed in Kansas City BBQ sauce

### BURNT ENDS 13.50

A must-try delicacy served with kettle chips (*Burnt Ends are in limited supply and may sell out based on demand*)

### KANSAS CITY EGGROLLS 9.75

Premium Iowa pulled pork, Monterey jack cheese, cabbage, honey mustard and Kansas City BBQ sauce

### FRIED GREEN TOMATOES 7.50

Chipotle aioli, chopped cilantro and lemon zest

### CHICKEN FRIED SPARE RIBS 13.50

Alabama white BBQ sauce

## CHILI & CHOWDER

ROASTED POBLANO  
CORN CHOWDER 4.00

HOUSEMADE CHILI 4.00  
Carefully crafted daily



## GOOD IS GOOD

We believe good things take time and we're obsessed with the craft of smoked meat. Our certified humanely-raised meats are dry rubbed, slow smoked, and sauced by you. In some cases, we began smoking your meat yesterday to ensure you get the perfect quality barbecue.

REAL GOOD MEAT

We smoke our meats in small batches, all-day, every-day. In some cases, we sell out when items are in high demand, but sit back, savor a bourbon or two, and try something new. We're certain that you'll enjoy our variety!

GF Gluten Free V Vegetarian

## EAT YOUR GREENS

### HOUSE SALAD 3.75

Spring mix, red cabbage, radish, cucumber and tomato with balsamic raspberry dressing

### WEDGE SALAD 6.75

Iceberg lettuce, blue cheese crumbles, tomato, red onion, Nueske's bacon and cucumber ribbons with housemade blue cheese dressing

### SMOKE SHACK SALAD 13.50

Romaine, Nueske's bacon, pulled smoked Amish chicken, red cabbage, hard boiled egg, tomato, cucumber and blue cheese crumbles with honey mustard dressing

ADD A TASTE...  
PULLED PORK \$4.00  
PULLED CHICKEN  
BRISKET  
ANDOUILLE SAUSAGE

## "FEELIN' SAUCY"

We dry-rub and slow-smoke our meat to perfection. It's up to you to determine how saucy and what kind of saucy complements that smoked meat to your taste. Choose from our five regional sauces or mix them up to try them all!

### KANSAS CITY

Sweet and smokey

### TEXAS BBQ

Tomato based with a little kick at the end

### CAROLINA GOLD

Mustard based with a vinegar bite

### HOUSE BBQ

Not too much of one thing, and just enough of the others

### KICK-24 HABAÑERO

Hot and full of flavor, the name says it all

FOOD

# SMOKE SHACK



STRAIGHT FROM THE

## SMOKER

### ON A BUN

1/3 pound served with  
kettle chips or sweet potato  
fries on a Brioche roll

*Make it a "Meat & Mac"  
sandwich 2.50*

### ON A PLATE

1/2 pound served with  
choice of side and  
pickled veggies

<b>PULLED AMISH CHICKEN</b> .....	<b>12.25</b> .....	<b>14.50</b>
<b>PULLED PREMIUM IOWA PORK</b> .....	<b>12.50</b> .....	<b>14.75</b>
<b>BLACK ANGUS BEEF BRISKET</b> .....	<b>13.75</b> .....	<b>19.50</b>
<b>ANDOUILLE SAUSAGE</b> .....	<b>12.50</b> .....	<b>14.50</b>
<b>BBQ SEITAN</b> .....	<b>9.75</b> .....	<b>14.50</b>
<b>BRISKET SLOPPY JOE</b> .....	<b>13.50</b> .....	<b>17.50</b>

<b>COMBO PLATES</b> .....	<b>2 MEAT</b> .....	<b>3 MEAT</b> .....	<b>4 MEAT</b> .....
	<b>18.50</b> .....	<b>24.50</b> .....	<b>29.00</b>

Your choice: 1/3 pound of any meats,  
side and pickled veggies. Substitute  
1/3 rack of ribs (4 bones) for an  
additional **3.50**

<b>BABY BACK OR SPARE RIBS</b> .....	<b>HALF RACK</b> .....	<b>FULL RACK</b> .....
	<b>19.00</b> .....	<b>29.00</b>

## SMOKE SHACK "SAMPLER"

**\$50**

- 1/3 RACK BABY BACK RIBS
- 1/3 RACK SPARE RIBS
- 1/4 LB BRISKET
- 1/4 LB SAUSAGE LINKS
- 1/4 LB PULLED PORK & CHICKEN
- FRIED CORN
- SLAW
- CORN BREAD
- DECADANT MAC & 4-CHEESE
- SWEET POTATO FRIES

### ON THE SIDE...

SWEET AND SPICY BEANS <sup>GF</sup> √	<b>3.00</b>	ROASTED BRUSSELS SPROUTS <sup>GF</sup> √	<b>3.25</b>
PICKLED VEGGIES <sup>GF</sup> √	<b>2.75</b>	CORNBREAD √	<b>3.25</b>
COLESLAW <sup>GF</sup> √	<b>2.75</b>	FRIED CORN ON THE COB √	<b>2.75</b>
SWEET POTATO FRIES √	<b>3.50</b>	SKIN-ON KETTLE CHIPS √	<b>3.00</b>
DECADENT MAC & 4-CHEESE √	<b>4.50</b>		

## SWEETS

**BOURBON PRALINE CAKE √ 7.50**  
Made with Woodford Reserve Bourbon

**PECAN PIE √ 8.25**  
Served with a scoop of Purple Door Whisky  
Ice Cream or vanilla custard

**BACON BOURBON BROWNIES 7.75**  
Made with Woodford Reserve Bourbon,  
served with a scoop of vanilla custard

**PURPLE DOOR WHISKEY  
ICE CREAM <sup>GF</sup> √ 4.50**  
A Smoke Shack exclusive by Purple Door  
with whiskey and cinnamon

**VANILLA CUSTARD <sup>GF</sup> √ 3.50**



# SMOKE SHACK

## BRUNCH

**THE SHACKS SCRATCH CINNAMON ROLL 6.75**  
Served with vanilla frosting

### BUILD YOUR OWN BISCUITS AND GRAVY 10.50

Homemade biscuits and Sassy Cow milk gravy served with home fries. Add pulled ham, pulled pork, pulled chicken, andouille sausage or seitan for **4.00**

### BURNT ENDS BENEDICT\* 14.50

Poached eggs, Alabama white BBQ sauce, griddled English muffin. Served with home fries.

### PULLED PORK BENEDICT\* 13.75

Fried green tomatoes, poached eggs, Cajun hollandaise, griddled English muffin, Served with home fries.

### SWEET POTATO PANCAKES TWO WAYS 10.50

**Sweet:** veg mascarpone whipped cream, toasted pecans and homemade apple syrup  
**or Savory:** pulled Iowa pork and Carolina mustard sauce.

### FRIED CHICKEN 'N' POBLANO WAFFLES 13.75

Homemade apple syrup

### MONTE CRISTO 13.50

Pulled ham, Dijon mustard, white cheddar, jam, brioche, apple syrup served and home fries

### PLAIN JANE\* 9.75

2 eggs, biscuit or English muffin, bacon or andouille sausage link and home fries

## TASTY SIDES AND ADD-ONS

NUESKES BACON 3.00

SWEET POTATO PANCAKE 3.00

With homemade apple syrup

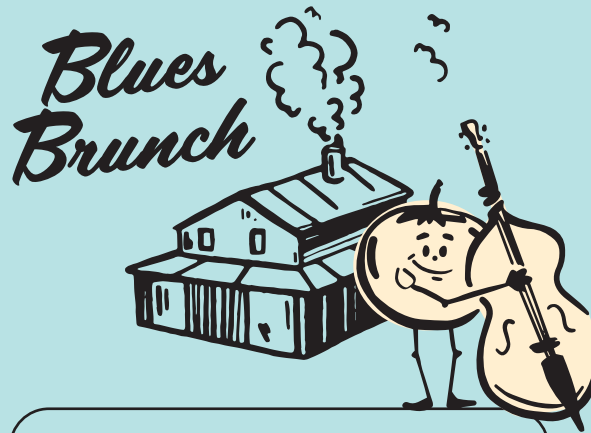
ANDOUILLE SAUSAGE LINK 4.00

SCRATCH BISCUIT OR

ENGLISH MUFFIN 2.50

Add honey or Jam 1.00

HOME FRIES 3.00



## SMOKE SHACK'S BLUES BRUNCH

SATURDAY & SUNDAY  
10 AM TO 3PM

Milwaukee's best brunch is soundtracked by live local blues music. Every Saturday and Sunday, join your friends for a hearty and delicious brunch including can't miss items like a Burnt Ends Benedict and Bloody Mary Flights.

REAL  
GOOD  
MEAT

We smoke our meats in small batches, all-day, every day. However, it is not uncommon that we sell-out when items are in high demand.

## BRUNCH COCKTAILS

### BLOODY MARY THREE WAYS 14.00

Flight of our Soon-To-Be-Legen (wait for it!) dary Bloody Mary mix flavored with Tito's vodka, Jack Daniel's, and Sauza Tequila, each topped with its own garnish, and choice of beer chaser

### CLASSIC BLOODY MARY 10.00

Vodka, bloody mary mix, cheese and sausage garnish

### BLOODY JACK 10.00

Jack Daniel's, bloody mary mix, cheese and sausage garnish

### SPICED AGAVE 10.00

Sauza silver, bloody mary mix, cheese and sausage garnish

### JACK'S ICED COFFEE 9.00

Jack Daniel's, chocolate liqueur, hazelnut liqueur, iced coffee cream

### BOURBON BRUNCH PUNCH 9.00

Four Roses, sparkling wine, orange juice, pineapple juice, sierra mist, mint

### CLASSIC MIMOSA 7.00

Fresh squeezed orange juice, sparkling wine

### MULE-MOSA 9.00

Tito's vodka, sparkling wine, ginger beer, fresh squeezed orange juice

### PEACH MIMOSA 8.00

Peach liqueur, sparkling wine, fresh squeezed orange juice

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Gluten Free Vegetarian

BRUNCH