

# SMOKE SHACK

## “WET YOUR WHISTLE...”

### DOMESTIC BEER *4.00*

BUD LIGHT  
COORS LIGHT  
MILLER LITE  
PABST BLUE RIBBON

### CRAFT BEER *5.50*

LAKEFRONT EAST SIDE DARK  
LAKEFRONT IPA  
LAKEFRONT SEASONAL  
LAKEFRONT NEW GRIST  
LOUIE'S DEMISE  
NEW GLARUS SPOTTED COW  
NEW GLARUS SEASONAL  
SURLY FURIOUS  
LAGUNITAS PILS  
LAGUNITAS IPA  
LEFT HAND MILK STOUT NITRO  
SIERRA NEVADA PALE ALE  
ROGUE DEAD GUY ALE  
BLUE MOON (16 OZ CAN)  
CRISPIN HARD CIDER  
O'DOULS

### DRAUGHT BEER *6.00*

LAKEFRONT RIVERWEST STEIN  
OUTBOARD CREAM ALE  
CITY LIGHTS MOSAIC PALE ALE  
GOOD CITY PILS  
NEW GLARUS SEASONAL  
ROTATING SELECTION

### RED WINE

ERATH PINOT NOIR *10/40*  
ZOLO MALBEC *9/36*  
FOXGLOVE CABERNET *10/40*

### WHITE WINE

CLIFFHANGER PINOT GRIGIO *10/40*  
OTTO'S CONSTANT DREAM SAUVIGNON BLANC *9/36*  
MATCHBOOK CHARDONNAY *8/32*

### 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

#### SOUTHERN BELLE

Tito's vodka, muddled lemon and strawberry, lemonade, Sierra Mist

#### PEACH SWEET TEA

Peach and citrus liqueur, vodka, iced tea, lemon

#### KENTUCKITIKI

Bulleit Bourbon, orange and pineapple juices, almond syrup

### SODAS AND SUCH *2.25*

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

Sprecher Root Beer *3.50*

## BOURBON LIST

TASTE / COCKTAIL / ROCKS-UP

BANKER'S CLUB	4.00	9.00	10.50
BASIL HAYDEN'S 8YR	6.00	13.00	15.00
BUFFALO TRACE BOURBON	4.00	9.00	10.50
BULLEIT BOURBON	4.00	9.00	10.50
BULLEIT RYE	4.00	9.00	10.50
EAGLE RARE 10YR SINGLE	4.00	10.00	12.00
ELIJAH CRAIG SMALL BATCH	4.50	11.00	13.00
FOUR ROSES SINGLE BARREL	6.00	13.00	15.00
FOUR ROSES SMALL BATCH	4.50	11.00	13.00
FOUR ROSES YELLOW LABEL	4.00	10.00	12.00
J HENRY 5YR BOURBON	7.50	15.00	17.00
JEFFERSON'S FAMILY BOURBON	4.50	11.00	13.00
JEFFERSON'S OCEAN AGED BOURBON	9.50	18.00	20.00
JIM BEAM	4.00	9.00	10.50
JIM BEAM HONEY	4.00	9.00	10.50
MAKER'S MARK	4.00	10.00	12.00
ROWAN'S CREEK	4.00	10.00	12.00
RUSSELL'S RESERVE 10YR	4.50	11.00	13.00
TRAVERSE CITY CHERRY WHISKEY	4.50	11.00	13.00
WILLETT FAMILY	5.25	12.00	14.00
WOODFORD RESERVE	6.00	13.00	15.00

**"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

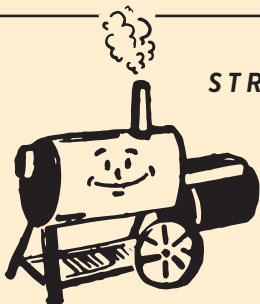
Not too much of one thing, and just enough of the others

### 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

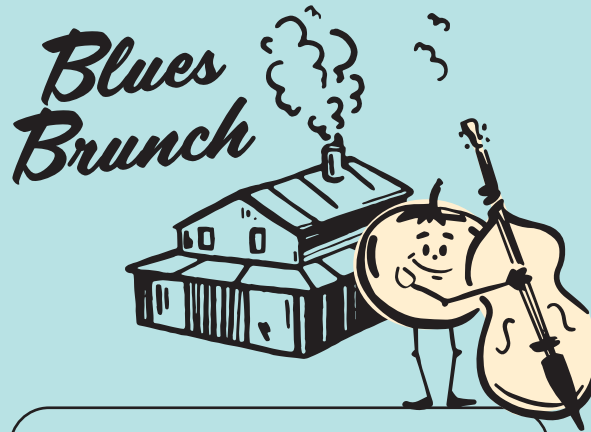
ANDOUILLE SAUSAGE LINK 4.00

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.

Gluten Free Vegetarian

## 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.

BRUNCH