

★ APPETIZERS

Mac Balls \$9
Loaded Cheese Fritters, Smoked Gouda, House Marinara

Crispy Calamari \$12
Tarter Sauce, Cocktail Sauce, Smoked Salt and Pepper

Onion Rings \$9
Horseradish Aioli, House Seasoning Rub

Whole Jumbo Chicken Wings
Smokey BBQ, Pineapple Teriyaki, Buffalo, Ghost Chile, Tapatío Limon, Mango Habanero
3 **\$6** | 6 **\$10** | 12 **\$19**

BBQ Sliders (2) \$7.5
Choice of Brisket, Pork, Chicken, Smokey BBQ Sauce, Pickles, Jalapenos and Shaved Onion on Side

Angus Sliders \$8
Pretzel Bun, Caramelized Onion, Cheddar Cheese, Horseradish Aioli

Garlic Fries \$7
Chopped Garlic, Parmesan, Herbs, Buttermilk Ranch

Smokehouse Nachos \$7
Jalapeño, Cheese Sauce, Black Bean+Corn Salsa, Salsa Roja, Guacamole, Sour Cream, Cilantro, **Add Brisket, Pork, Chicken, Tri Tip, Portabello \$4 each**

Crazy Fries \$11
Bacon, Pulled Pork, Cheese Sauce, Jalapeño, Salsa, Cilantro Crema, Sidewinder Potato

★ STREET TACOS

*Finished with Guacamole, Salsa Roja, Cilantro, Chopped Onion, Lime
**Lettuce cups can be substituted for tortillas*

Brisket (1) \$4

Chicken (1) \$4

Shrimp (1) \$5

★ ★ ★ ★
Jalapeño Poppers (2) \$6
Bacon wrapped Jalapeños, Cream Cheese, Smoked Gouda, Buttermilk Ranch

Chips & Dips \$10
Guacamole, Salsa Roja, 4 Cheese Sauce
(1 refill of chips on request)

Heirloom Tomato \$10
Avocado, Lemon Squeeze, Smoked Salt, Balsamic Glaze, Basil Pesto

Made to Order Pork Rinds \$8
Tajin Spice, Tapatío Picante, Limon'

Fried Brussel & Kale Chips \$10
Tossed with Honey, Dijon, Lemon, Goat Cheese, Cranberry

"Elote" \$9
(2) Grilled Ears Sweet Corn, Lime Juice, Chipotle Aioli, Parmesan Cheese, Tajin Spice

Pretzel Rolls
With Beer Cheese Sauce, Jalapeños on side
3 **\$7** | 6 **\$10** | 12 **\$18**

Soup Bowl \$7 / Cup \$4.5
Served with Cornbread

Pickle Chips \$8
Cornmeal Meal Crusted, BBQ Ranch

Cornbread 4 Table (3) \$4 (6) \$7

★ ★ ★ ★
SALAD STATION
Dressings: Buttermilk Ranch, Bleu Cheese, 1000 Island, Creamy Poblano Avocado, Honey Mustard, Caesar, BBQ Ranch, Red Wine Vinaigrette, Honey Balsamic, Creamy Chipotle Lime

Caesar \$5 | \$8
Romaine, Crouton, Parmesan, Avocado, Garlic Parmesan Dressing

California Orchard \$7 | \$10
Apple, Grapes, Oranges, Strawberry, Celery, Almond, Dried Cranberry, Blue Cheese Crumbles, Avocado, Mixed Greens

Get me the Greek \$10
Artichoke Hearts, Cherry Tomato, Boiled Egg, Avocado, Cucumber, Bell Peppers, Red Onion, Goat Cheese, Romaine Lettuce

OWN YOUR SALAD ADD MEAT OF YOUR CHOICE:

Smoked Chicken \$5
Grilled Chicken Breast \$5.5
Crispy Chicken \$6

Grilled Shrimp \$5
Smoked Salmon \$6
Sliced Tri Tip \$6

Smoked Brisket \$5
Turkey Breast \$5
Turkey & Ham \$5

The Wedgie \$10
Bacon Strips, Egg, Cherry Tomato, Red Onion, Pickles, Blue Cheese, Avocado, Iceberg Lettuce

Southwest Chop \$10
Roasted Jalapeno, Portobellos, Grilled Peppers, Black Bean-Corn Salsa, Cheddar Cheese, Salsa, Sour Cream, Guacamole, Tortilla Strips, Crisp Romaine, Shredded Iceberg

You Got the Beet \$11
Roasted Beet, Orange, Quinoa, Avocado, Grapes, Goat Cheese, Toasted Pistachios, Baby Kale, Chia Seed, Flax Seed, Hemp Seed

★ BURRITOS

Served with Tortilla Chips, House Salsa, Black Bean Corn Salsa

Triple B \$13
Brisket, Poblano, French Fries, Black Bean, Cilantro, Sour Cream, Salsa Roja, Guacamole, Pepper Jack

BBQ Chicken \$13
Smoked Chicken, Smokey BBQ Sauce, Black Bean Corn Salsa, Tomato, Cilantro, Red Onion, Avocado, Cheddar Cheese

Californian \$15
Tri Tip, Grilled Shrimp, Salsa Roja, Guacamole, Sour Cream, Black Bean-Corn Salsa, Cilantro, Quinoa

★ QUESADILLA'S

Served with Sour Cream, Guacamole, Salsa Roja, Green Onion

Chicken Quesadilla \$11
Smoked Chicken, Poblano, Avocado, Black Beans, Cheddar, Pepper Jack

Tri Tip or Shrimp Quesadilla \$13
Angus Tri Tip, Caramelized Onion + Pepper, Mushrooms, Pepper Jack, Cheddar

Mushroom Quesadilla \$11
Garlic Portobellos, Artichoke Heart, Baby Kale, Caramelized Onion, Swiss, Goat Cheese
Add Chicken \$5

★ BURGER BAR

Served with one side from the Farmer's Market. Assembled with Lettuce, Tomato, Onion on a Brioche Bun

★ START:

8 oz. Angus Burger \$9
Extra Patty \$4 Extra Portobello Cap \$4

7 oz. Chicken Breast \$11
Crispy Chicken Breast \$11
Portabello Burger \$10

★ ADD:

Fried Egg \$1
Smoked Bacon \$2.5

Brisket \$4

Pulled Pork \$3

Jalapeño Popper \$2.50

Sausage Link \$3

Patty Melt \$12
Grilled Rye Bread, Angus Patty, Smoked Bacon, Caramelized Onion, 1000 Island, Swiss Cheese

Sourdough Melt \$12
Angus Patty, Smoked Bacon, Avocado, Tomato, Blue Cheese, Grilled Sourdough

★ MAC BAR \$8

Start out with a large bowl of Mac 'n Cheese... the rest is up to you. Add any of the following:

Produce \$1
Mushrooms
Caramelized Onion
Roasted Poblano
Jalapeño
Brussels Sprouts
Bleu Cheese
Broccoli
Bell Pepper
Artichoke Heart
Goat Cheese
Gouda Cheese

Proteins
Brisket \$4
Pulled Pork \$4
Chicken \$4
Sausage \$2
Ham \$2
Smoked Bacon \$2
Fried Egg \$1

Sauce Infusion
Smokey BBQ
Buffalo Sauce
Garlic Chili Sauce



OUR FOOD IS ALL WOOD-FIRED. PLEASE EXPECT A SMOKE RING!



SMOKEHOUSE



Half or full portion served with your choice of one side from the Farmer's Market and bread. Upgrade to large side for \$2.5 | Add a side salad \$3 | Cup of soup \$4 | Sausage Link \$5.

Meats available a la carte. Ask your server for current pricing.

Angus Brisket Add Grilled Shrimp Kabob | 5 for \$6 | 10 for \$11

Half \$14 | Full \$18

12 Hr Pulled Pork

Half \$12 | Full \$15

Short Smoked Salmon \$19

Angus Tri Tip

Half \$14 | Full \$18

Free Range Chicken

Half \$15 | Whole \$28

Turkey Breast

Coriander and Peppercorn Crusted

Half \$12 | Full \$16

St Louis Ribs

Smoked and Grilled

Half Rack \$16 | Full Rack \$27

Angus Beef Rib \$23

1 Pound Rib (additional \$5 to add to Combo)

Grilled Chicken Breast \$18

Dry Rubbed and Grilled, *Not

Smoked (2) 6 oz Chicken Breast

(1) on Combo

2 Protein Combo \$18

Choose selections from left column

3 Protein Combo \$23

Choose selections from left column

Family Feast \$75

Full Rack Pork Ribs | ½ Pound

Brisket | ½ Chicken | Mac 'n

Cheese | Garden or Caesar Salad |

Corn Bread or Garlic Bread

** (Feeds 4-6)

BBQ Sampler \$125

½ Rack | ½ Chicken | ½ Pound

Pulled Pork | ½ Pound Brisket | ½

Pound Tri Tip | 2 Sausage

Links | ½ Pound Salmon | Smoked

3 Cap | Corn Bread

and Garlic Bread | Brisket Baked

Beans | Large House Salad

** (Feeds 8-12 people)

HOUSE SPECIALTIES



Smoked Fried

Chicken \$16.5

Breast, Drumstick, Thigh, Choice of

Bread, Choice of Side from

Farmer's Market

Pick 2 \$12

Cup Of Soup | Small Caesar |

Small Wedge | Small Orchard |

House Salad

½ Turkey on SD | ½ Ham on SD

½ Tri Tip on SD | 1/2 BLTA on SD

* 1/2 Sandwich served with lettuce, tomato, onion, mayo

Broccoli Spud \$10

Broccoli, Cheese Sauce, Smoked

Bacon, Shredded Cheddar

Loaded Sweet Potato \$12

Saucy Pulled Pork, Sautéed Baby

Kale, Goat Cheese Crumbles, Fried

Egg, Green Onion

1 POUND ANGUS RIB EYE

served with farmers market side and bread

Philly Style - Mozzarella Cheese, Grilled Bell Peppers,

Caramelized Onion \$26

Surf and Turf- Shrimp Kabob, Garlic Butter \$28

All Sandwiches served with one small side from the Farmer's Market on the right.

Upgrade to a large side or soup for \$2.5

SANDWICHES

Sloppy Joe \$11

Pulled Pork, Smokey BBQ,

Coleslaw, Brioche Bun

El Jefe \$13

Pulled Pork, Hot Link, Avocado,

Poblano, Ghost Chile BBQ, Corn +

Black Bean Salsa, Hoagie Roll

BBQbano \$13

Pulled Pork, House Ham,

Caramelized Onion, Swiss Cheese,

Pickle, Cali Gold Sauce, on Hoagie

Roll

Honey Mustard \$12

Grilled Chicken Breast, Smoked

Bacon, Apple, Avocado, Tomato,

Lettuce, Swiss Cheese Choice of

Bread

Mother Clucker \$14

Crispy Chicken Breast, Smoked

Bacon, Swiss Cheese, Pickle,

Coleslaw, Tomato, Mayo, Brioche

Bun,

El Diablo \$12

Pulled Chicken, Ghost Chile BBQ,

Guacamole, Corn Black Bean Salsa,

Poblano Chile, Brioche Bun

Pineapple Express \$12

Grilled Chicken Breast, Pineapple,

Jalapeno, Caramelized Onion,

Smoked Gouda, Teriyaki, Coleslaw,

Brioche Bun

Chicken Milanese \$13

Crispy Chicken Breast, Tomato,

Red Onion, Artichoke Heart, Basil

Pesto, Caesar Dressing, Baby Kale,

Hoagie Roll

Cattle Wagon \$13

Smoked Brisket, Smokey BBQ,

Poblano Pepper, Onion Ring,

Smoked Gouda, on Soft Bun

Ole' Blue \$13

Smoked Brisket, Mushrooms +

Caramelized Onion, Bleu Cheese,

Horseradish Aioli, on Hoagie Roll

Cali Cheesesteak \$13

Angus Tri Tip, Caramelized Onion

+ Pepper, Avocado, Jalapeño,

PepperJack, Mozzarella on Hoagie

Roll (Chicken by Request)

OG Tri Tip \$13

Hand Sliced Tri Tip, Tomato,

Lettuce, Red Onion, Horseradish

Aioli, Sourdough Hoagie

Smokehouse Stack \$12

Turkey Breast, Smoked Ham,

Bacon, Avocado, Tomato, Lettuce,

Swiss, Mayo, Choice of Bread

Live Turkey \$12

House Roasted Turkey, Guacamole,

Cherry Peppers, Red Onion,

Lettuce, Pepper Jack, Grilled Honey

Wheat

BLTA \$11

Smoked Bacon, Guacamole,

Heirloom Tomato, Lettuce, Mayo,

Choice of Bread

GRILLED CHEESE

4 Cheese

\$8 (can be a quesadilla)

American, Cheddar, Swiss,

Mozzarella, Buttered Sourdough

Spinach Artichokeish \$11

Mozzarella, Parmesan, Artichoke

Hearts, Baby Kale, Grilled Peppers,

Basil Pesto, Garlic Buttered

Sourdough

Big Pork Popper \$10

American, Pepper Jack, Mozzarella,

Pulled Pork, Jalapeño, Buttered

Sourdough

Brisket Melt \$13

Chopped Brisket, Grilled Pepper,

Mac+Cheese, Mozzarella Cheese,

Grilled Sourdough

POWER BOWLS

All Bowls

Sautéed Kale, Brussels Sprout, Bell Peppers, Roasted Beets, Sweet

Potato, Roasted Carrot, Avocado, Poblano Chile, Black Bean, Quinoa

No Meat \$10

Brisket 4oz \$16

Grilled Chicken Breast 6oz \$16

Tri Tip 4oz \$17

Salmon 8oz. \$22

Grilled Shrimp (5) \$16

Portabello Cap \$14

Hard Boiled Eggs (2) \$12

FARMERS MARKET

French Fries \$3 | \$5

Sweet Potato Fries \$4 | \$7

Sidewinder Potato Wedges

\$4 | \$7

50/50 \$4 | \$7

sweet fries, french fries

33/33/33 \$4 | \$7

fries, sweet fries, onion rings,

Half Order Onion Rings \$4

Deviled Egg Potato Salad

\$4 | \$7

Baked Potato \$4

+Loaded with cheese sauce,

green onion, and bacon \$6

Baked Sweet Potato \$4

Crispy Brussels Sprouts

\$4 | \$7

Seasonal Vegetable \$5

Sauted' Baby Kale \$5 / \$9

Roasted Beets + Goat

Cheese \$6 | \$11

Smoked Corn on the Cobb
\$3

Side Garden Salad \$3

Side Caesar Salad \$3

Crispy Coleslaw \$3

Fresh Fruit \$3 | \$5

Brisket Baked

Beans \$4 | \$7

Cheese Tortellini + Tomato

Basil Sauce \$5 | \$9

Tortellini Artichoke Pasta

Salad \$5 | \$9

Mac 'n Cheese \$4 | \$7

****Black Bean + Smoked**

Corn Salsa \$4 | \$7

Chips and Salsa \$4 | \$7

Cornbread \$1.50 (1) | \$4 (3)

Garlic Bread \$1.50

Black Bean + Corn Salsa = Black Beans, White Corn, Jalapeno, Poblano, Red Bell Pepper, Cilantro, Lime Juice

Tortellini Artichoke Salad = Artichoke Hearts, Red Onion, Cherry Tomato, Cucumber, Avocado, Basil Pesto, Parmesan Cheese

Roasted Beets + Goat Cheese = Orange, Apple, Cranberry, Balsamic Glaze