

APPETIZERS ★ ★ ★ ★

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

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

Onion Rings \$9
Horseradish Aioli, House Seasoning Rub

Whole Jumbo Chicken Wings
Smokey BBQ, Pineapple Teriyaki, Buffalo, Ghost Chile, Tapatio 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 \$4

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

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, Tapatio Picante, Limon'

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

Buffalo Corn \$9
(2) Ears, Buffalo Spice, Melted Blue Cheese, Lemon Squeeze, Garlic Butter, Buffalo Drizzle, Green Onion

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



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
Cheese \$1
Mozzarella, Cheddar, Swiss, Blue Cheese, American, Pepper Jack, Goat Cheese, Smoked Gouda
Produce 75¢
Avocado, Mushroom, Caramelized Onion, Jalapeños, Sautéed Peppers, Guacamole, Onion Rings
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

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, Sesame Ginger

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

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

OWN YOUR SALAD ADD MEAT OF YOUR CHOICE:

Smoked Chicken \$5	Grilled Shrimp \$5	Smoked Brisket \$5
Grilled Chicken Breast \$5.5	Smoked Salmon \$6	Turkey Breast \$5
Crispy Chicken \$6	Sliced Tri Tip \$6	Turkey & Ham \$5

STREET TACOS Finished with Guacamole, Salsa Roja, Cilantro, Chopped Onion, Lime

Brisket (1) \$4	Shrimp (1) \$5	Roasted Beet (1) \$4
Chicken (1) \$4	Pork (1) \$4	Tri Tip (1) \$5

**Lettuce cups can be substituted for tortillas

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
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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
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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
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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

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

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

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 Portabello 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

Broccoli Spud \$10

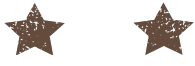
Broccoli, Cheese Sauce, Smoked Bacon,
Shredded Cheddar

Loaded Sweet Potato \$12

Saucy Pulled Pork, Sautéed Baby Kale,
Goat Cheese Crumbles, Fried Egg, Green
Onion

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

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



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

Fried Chicken Breast,
Smoked Bacon, Swiss
Cheese, Pickle, Coleslaw,
Tomato, Mayo, Brioche
Bun,

SANDWICHES



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,
Lettuce, 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 and
Caramelized Onion,
Bleu Cheese,
Horseradish Spread, 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

Jive 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 \$16

Grilled Chicken Breast \$16

Tri Tip \$17

Salmon \$22

Grilled Shrimp \$16

Portabella Cap \$14

Hard Boiled Eggs \$12

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**

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