



@SMOKINFATTYS

up in SMOKE

BRISKET | 1/2 lb. - \$18 1 lb. - \$28
 Eighteen hour slow smoked Certified Angus Beef brisket gently sliced. Includes choice of two sides. Available lean or with fat cap.

BUSCH CHICKEN | \$14
 Busch Light beer brined half chicken smoked in house. Includes choice of two sides.

RIBS | 1/2 Slab - \$18 Full Slab - \$34
 St. Louis Style Ribs, dry rubbed with a slight BBQ glaze. Option of 1/2 slab or full rack. Includes choice of two sides.

PULLED PORK | 1/2 lb. - \$14 1 lb. - \$20
 Twelve hour slow smoked boneless pork shoulder, shredded. Includes choice of two sides.

SMOKEHOUSE COMBO | \$34
 Sliced Brisket, Pulled Pork, St. Louis Style Ribs, Pork Belly & Jalapeno Cornbread Hush Puppies. Includes choice of two sides.

DR. PEPPER RIBS | 1/2 Slab - \$18
 Half rack of ribs, fingers, apple smoked tossed in house made Dr. Pepper barbeque sauce.

PORK BELLY | 1/2 lb. - \$16 1 lb. - \$24
 Twice smoked pork belly topped with a drizzle of chipotle mayo and garnished with fresh Jalapenos. Includes your choice of two sides.

SIDES: French Fries, Smoked Baby yukons, Coleslaw, Elote Corn, Campfire Beans, House Veggie, & GiGi Sue's Cabbage Add a bun (\$1). Sub Side Mac & Cheese Topped with a Crispy Cracker Crumble or Dinner Salad (\$2).

LET'S GET IT STARTED

TRASH CAN NACHOS | \$14

House chips piled high, smothered in beer cheese, green onion, shredded lettuce, charred yellow corn, cilantro, banana peppers and tomato.
 Add chicken or pulled pork \$4
 Add veggie burger or brisket \$5

SMOKED WINGS

Marinated, smoked and flash fried chicken wings.
 8pcs - \$10 | 12pcs - \$14

CAM CAM SHRIMP | \$13

White shrimp fried golden, tossed in our savory Cam Cam sauce.

PRETZEL BITES | \$9

Soft bavarian pretzel bites served with beer cheese.

CHORI QUESO | \$11

Our house made beer cheese with chorizo served with tortilla chips.

FRIED PICKLES | \$8

Sweet heat pickles lightly dusted and fried with a hint of jalapenos and onion petals.
 Served with adobo sauce.

GARLIC CHEESE CURDS | \$10

Wisconsin brick garlic cheese curds fried crispy served with adobo sauce.

JALAPENO CORNBREAD HUSH PUPPIES | \$7

With a sriracha honey butter schnizzle.

BRISKET CHILI | \$5

Slow smoked brisket, peppers, onions, tomato, beans, and spices.

from THE WATER

SOUTHERN FRIED WALLEYE

Great Lakes Walleye lightly dusted in our southern breading and fried golden. Served with house fried chips, coleslaw and hushpuppies.

..... \$24

CAJUN SEAFOOD BOIL

Alaskan snow crab, jumbo white shrimp, house made andouille sausage, red potatoes and corn. Choice of garlic butter wet or cajun dusted.

..... \$30

SOUTH of RIO

Served with tortilla chips and choice of one side

BIRRIA TACOS | \$16

Brought north from our travels to Jalisco Mexico. Smoked and marinated brisket, cilantro and onion in corn tortilla shells with white cheddar cheese.
 Served with consomme dipping sauce and sprinkle of tajin.

CHICKEN TINGA TACOS | \$16

Pulled chicken slowly braised in our chipotle adobo sauce topped with cilantro, pickle onions, and avocado served in corn tortilla.

CAM CAM SHRIMP TACOS | \$16

White shrimp fried golden tossed in savory cam cam sauce topped with lettuce, tomato, queso fresco and cilantro.

Gettin' Cheesy

BUTT MAC | \$14

Smoked pulled pork, crispy onion straws and a mango habanero bbq drizzled served on top of our signature white cheddar mac and cheese.

FATTY MAC | \$14

Crispy pork belly tossed in our honey bbq glaze over our signature white cheddar mac and cheese topped with crispy onion straws.

MOO MAC | \$17

Smoked brisket, apple wood smoked bacon and green onion served on our signature white cheddar mac and cheese.

CHEESY MAC | \$12

Our signature white cheddar mac and cheese topped with a crispy cracker crumble.

Parties of 8 or more will have 20% gratuity added.
 Please notify your server of food allergies before ordering.
 Consuming raw or undercooked meat, poultry, shellfish, or eggs increases your risk of foodborne illness.



SANDWICHES

Served with coleslaw and choice of fries or campfire baked beans

BRISKET CHEESE STEAK | \$15

Eighteen hour smoked beef brisket, banana peppers and our house made beer cheese served on a toasted hoagie.

BOURBON APPLE PULLED PORK | \$14

Hickory smoked pulled pork, bourbon apple jam, provolone cheese, toasted, & Carolina mustard brioche bun.

WE B JAMMIN BURGER | \$14

Two brisket blend smash patties, bacon jam, peanut butter, provolone, onion straws, toasted brioche bun.

SMOKEHOUSE MUSHROOM SWISS | \$15

Two brisket blend smash patties topped with peppered pork belly bacon, sauteed mushrooms, swiss cheese and a smoked garlic and onion aioli served on a toasted brioche.

BRISKET DIPPER | \$16

Eighteen hour smoked beef brisket with mushrooms, sauteed bell peppers and onions, white cheddar and a creamy horseradish sauce served on a toasted panini with consomme dipping sauce.

A LA CARTE SIDES

SMOKED BABY YUKONS | \$5

Lightly smoked potatoes tossed in our olive oil and herb blend.

Add queso, sour cream & green onion \$2

COLESLAW | \$3

Purple and white cabbage in a sweet onion vinaigrette with shredded carrots.

ELOTE CORN | \$3

Charred sweet corn with a cilantro lime cream and topped with queso fresco and cilantro.

Served warm.

CAMPFIRE BEANS | \$3

A savory trio of northern, kidney and baked beans slow simmered in our rich and smokey bbq sauce.

MAC & CHEESE | \$6

Our signature white cheddar mac and cheese.

GIGI SUE'S CABBAGE | \$3

Purple and white cabbage shredded and lightly sauteed in butter with applewood smoked bacon and shredded carrots.

Served warm.

DINNER SALAD | \$4

Romaine lettuce with grape tomatoes, white cheddar cheese, cucumbers and croutons.

FRIES | \$3

Thin cut beer battered.

SALADS

TACO 'BOUT A SALAD | \$14

Smoked chicken over a bed of romaine, topped with queso fresco, charred corn, cilantro, avocado, diced tomato, and sweet onion. Served with salsa rojo and ranch in a crispy tortilla bowl.

BRISKET COWBOY SALAD | \$15

Eighteen hour smoked brisket and applewood smoked bacon on a bed of romaine topped with white cheddar cheese, diced tomato, cucumber, charred yellow corn and sweet onion. Drizzled with sweet BBQ and a side of ranch.

FAT MAN'S CAESAR | \$14

Smoked pulled chicken on a bed of romaine topped with applewood smoked bacon, parmesan cheese, hard boiled egg, croutons, and anchovies with Caesar dressing. Plain Jane Caesar | \$11

CAM CAM SHRIMP SALAD | \$15

White shrimp lightly fried tossed in our savory Cam Cam sauce served on a bed of romaine lettuce with avocado, charred corn and tomato.

A LA CARTE MEATS

RIBS

1/2 Rack | \$16
Full Rack | \$28

BRISKET

1/2 Pound | \$12
Full Pound | \$22

PULLED CHICKEN

1/2 Pound | \$8
Full Pound | \$14

PORK BELLY

1/2 Pound | \$10
Full Pound | \$18

PULLED PORK

1/2 Pound | \$8
Full Pound | \$14

BUSCH HALF CHICKEN | \$8

DESSERTS

Handmade Dessert by Our Executive Pastry Chef - Nancy Snyder

Blackberry Bread Puddin' | \$6
with Vanilla Sauce

Peach Cobbler Ala Mode | \$7

4-Layer Chocolate Cake Ala Mode | \$12

Celebration Cheesecake | \$12

3-Layer Carrot Cake Ala Mode | \$12

Ask About Our Featured Seasonal Dessert!

KIDS MENU

Ages 12 and below

Fries Included.

CHICKEN TACO | \$5

Chicken, lettuce, tomato and cheese

MAC & CHEESE | \$6

Our five cheese blend tossed with cavatappi noodles.

CHEESE QUESADILLA | \$5

Add Chicken ... \$2

CHEESEBURGER | \$7

Hand pattied brisket burger.

Parties of 8 or more will have 20% gratuity added.

