



@SMOKINFATTYS

up in **SMOKE** Includes choice of two sides

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

PORK BELLY | 1/2 lb. - \$16 1 lb. - \$24
Twice smoked pork belly thick sliced with choice of two sides.

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

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

BRISKET | 1/2 lb. - \$18 1 lb. - \$28
18 hour slow smoked certified angus beef brisket gently sliced. Includes choice of two sides.

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

RIB TIPS | 1/2lb - \$14 1lb - \$20
Slow smoked rib tips tossed in our sweet BBQ sauce. Includes choice of two sides.

SIDES:

*Smoked Baby Tatos, Coleslaw, Elote Corn, Campfire Beans, & GiGi Sue's Cabbage.
Add a bun (\$1). Sub Side Mac or Dinner Salad (\$2).*

LET'S GET IT STARTED

TRASH CAN NACHOS | \$14
House chips piled high smothered with queso sauce, green onion, shredded lettuce, charred yellow corn, cilantro, banana peppers and tomato. Add chicken \$4, Add pork \$4, Add brisket \$5
Sub Chiptole Black Bean Burger \$6

JALAPENO CORNBREAD HUSH PUPPIES | \$7
With a sriracha honey butter schnizzle

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

DIPPIN TRIO | \$10
Smoked tomato salsa, smoked queso, and tomatillo salsa -- all made fresh and served with house tortilla chips

GARLIC CHEESE CURDS | \$10
Wisconsin brick garlic cheese curds fried crispy with a sriracha ranch

BRISKET CHILI | \$5
Slow smoked brisket, peppers, onions, tomato, and spices.

BRISKET CHILI CHEESE FRIES | \$12
Smoked Brisket chili, crispy fries, queso cheese sauce, green onion, sour cream, drizzle of sweet Bbq.

FRIED PICKLES PEPPERS | \$8
Sweet heat pickles, sliced jalapenos, sliced onion, dusted and fried golden

SOUTH of RIO

Served with tortilla chips and choice of one side

BIRRIA TACO | \$15
Brought North from our friends in Jalisco, Mexico. Smoked and marinated brisket cooked on a flat top in a corn tortilla shell with smoked gouda cheese. Served with a consomme dipping sauce.

GRINGO TACOS | \$14
Flour tortillas with smoked chicken; shredded lettuce, diced tomato, queso fresco cheese, and chipotle sauce. Order is Mexican style with just cilantro and onion. Sub pork \$2, Sub brisket \$3

Gettin' Cheesy

BUTT MAC | \$14
Smoked pulled pork butt on a bed of cavatappi noodles tossed in our five cheese blend, finished with crunchy onion straws, drizzled with mango habanero bbq

FATTY MAC | \$14
Crispy pork belly on a bed of cavatappi noodles tossed in our five cheese blend

MOO MAC | \$17
Smoked brisket and applewood smoked bacon tossed with a five cheese blend on a bed of cavatappi noodle and finished with green onions.

CHEESY MAC | \$12
Our five cheese blend tossed with cavatappi noodles.

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 on toasted brioche with coleslaw and choice of fries or baked beans

BRISKET CHEESE STEAK | \$15

18 hour smoked beef brisket, banana peppers, queso cheese sauce, toasted hoagie

WE B JAMMIN BURGER | \$13

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

BOURBON APPLE PULLED PORK | \$14

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

BAMA HOT CHICKEN | \$13

Pulled smoked chicken, Nashville hot sauce, Bama white sauce, sweet heat pickles, pepper jack, toasted pretzel roll.

SMOKED REUBEN | \$14

Slow smoked corn beef, 1000 island, sauerkraut, toasted rye

GETTING CHEESEY | \$12

Melted swiss, provolone, white cheddar, smoked gouda, diced tomato, toasted brioche Add Smoked Brisket - 4 Add Crumbled Bacon - 3

SALADS

TACO 'BOUT A SALAD | \$12

Romaine lettuce, queso fresco, charred corn, cilantro, avocado, diced tomato, sweet onion and pulled chicken. Served in a crispy tortilla bowl with salsa rojo.

BRISKET COWBOY SALAD | \$15

18 hour smoked brisket and applewood smoked bacon on a bed of romaine tossed with smoked gouda cheese, diced tomato, cucumber, charred yellow corn and sweet onion. Drizzled with sweet BBQ and ranch!

FAT MAN'S CAESAR | \$14

Smoked pulled chicken on a bed of romaine lettuce tossed with applewood smoked bacon, parmesan cheese, hard boiled egg, croutons, and anchovies with Caesar dressing.

Plain Jane Caesar | \$11

A LA CARTE SIDES

SMOKED BABY TATOS | \$5

Smoked baby potatoes tossed in olive oil and seasonings.
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 brushed with cilantro lime cream and a dusting of queso fresco cheese, served warm

CAMPFIRE BEANS | \$3

Northern beans, kidney and baked beans slow simmered in BBQ sauce

MAC & CHEESE | \$6

Our five cheese blend tossed in cavatappi noodles

GIGI SUE'S CABBAGE | \$3

Freshed shredded cabbage lightly sauteed in butter with applewood smoked bacon & carrots. Served warm.

DINNER SALAD | \$4

Romaine lettuce with diced tomato, smoked gouda cheese, cucumber and croutons

FRIES | \$3

A LA CARTE MEATS

RIBS

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

RIB TIPS

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

BRISKET

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

PULLED CHICKEN

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

PORK BELLY

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

PULLED PORK

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

CHICKEN HALF | \$8

DESSERTS

Handmade Dessert by Our Executive Pastry Chef- Nancy Snyder

GRANDMA NANCY BLACKBERRY BREAD PUDDIN' | \$6

Our made from scratch blackberry bread puddin' with a bourbon butter sauce.

PEACH COBBLER | \$7

Ala mode

CHOCOLATE CAKE | \$12

Ala mode

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.

RIB TIPS | \$9

Slow smoked rib tips tossed in our sweet BBQ

CHEESE QUESADILLA | \$5

Add Chicken ... \$2

CHEESEBURGER | \$7

Hand pattied brisket burger.

Ask about our featured seasonal dessert!

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

