

Let's Get It
STARTED

SMOKED WINGS

Marinated, smoked and flash fried chicken wings.
8pcs - \$12 ... 12pcs - \$16

CAM CAM SHRIMP ... \$14

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



PRETZEL BITES ... \$9

Soft bavarian pretzel bites served with beer cheese.

FRIED PICKLES ... \$8

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



CHEESE CURDS ... \$11

Wisconsin brick cheese curds fried crispy served with adobo sauce.

JALAPENO CORNBREAD ... \$7
HUSH PUPPIES

With a sriracha honey butter schnizzle.

BRISKET CHILI ... \$5

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

COWBOY DIP ... \$12

A Smoky Blend of Brisket, Chipotle Peppers, Smoked Cream Cheese, and Guajillo Chil Blend. Served Warm with House made Tortilla Chips.

DESSERTS //

Handmade Dessert by Our Executive Pastry Chef Christie Davis

Banana pudding ... \$7

Mixed Berry Bread Puddin' with vanilla ice cream ... \$6

Celebration Cake ... \$14

4-Layer Chocolate Cake Ala Mode ... \$14

3-Layer Carrot Cake Ala Mode ... \$14

*Ask About Our
Featured Seasonal
Dessert!*

A LA CARTE
Meals

PULLED PORK

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

PORK BELLY

1/2 Pound | \$11
Full Pound | \$20

RIBS

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

BRISKET

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

PULLED CHICKEN

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

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 ... \$4

Purple and white cabbage in a homestyle creamy dressing.

CORNBREAD ... \$4

Housemade sweet cornbread served with agave butter.

ELOTE CORN ... \$4

Charred sweet corn, with a cilantro lime cream, topped with queso fresco, cilantro, and a sprinkle of Tajin. Served Warm.

CAMPFIRE BEANS ... \$4

A savory blend of kidney beans, baked beans, northern beans and pork slow simmered in our rich and smokey BBQ sauce.

MAC & CHEESE ... \$6

Our signature white cheddar mac and cheese.

GIGI SUE'S CABBAGE ... \$4

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

HOUSE VEGGIES ... \$4

Ask your server about our seasonal veggie.

DINNER SALAD ... \$5

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

FRIES ... \$4

Thin cut beer battered.



**TO-GO
MENU**



@SMOKINFATTYS

Up In SMOKE

BRISKET ... 1/2 lb. - \$22 ... 1 lb. - \$34

Eighteen hour slow smoked Certified Angus Beef brisket gently sliced. Includes choice of two sides. Available lean or with fat cap.

RIBS ... 1/2 Slab - \$22 ... Full Slab - \$34

St. Louis Style Ribs, seasoned with a dry rub and brushed with a sweet BBQ glaze.

PULLED CHICKEN ... 1/2 lb. - \$13 ... 1 lb. - \$19

Mesquite pulled chicken Served with choice of two sides.

PORK BELLY ... 1/2 lb. - \$17 ... 1 lb. - \$26

Twice smoked pork belly topped with mayo and garnished with fresh Jalapenos. Includes your choice of two sides.

DR. PEPPER RIBS... 1/2 Slab - \$20

Half rack of hickory-apple smoked St Louis ribs, charred and tossed in house made Dr. Pepper BBQ sauce. Choice of two sides.

PULLED PORK ... 1/2 lb. - \$14 ... 1 lb. - \$20

Twelve hour slow smoked pork shoulder, lightly pulled and seasoned. Includes choice of two sides. *Add a bun for \$2*

KIDS MENU

Ages 12 and below. Served with a side of fries.

CHICKEN TACO ... \$6

Lettuce, tomato, cheese

CHEESEBURGER ... \$8

Hand pattied brisket burger.

MAC & CHEESE ... \$7

Our five cheese blend tossed with cavatappi noodles.

CHEESE QUESADILLA ... \$6

Add Chicken ... \$2

CHICKEN STRIPS ... \$7

SIDES

French Fries, Smoked Baby Yukons, Coleslaw, Elote Corn, Campfire Beans, House Veggie, GiGi Sue's Cabbage, Sub Side of Jalapeño Cornbread Hush Puppies (\$2), Sub Side of Cornbread (\$2), Add a bun (\$2). Sub Side Mac & Cheese or Dinner Salad (\$2), Sub Side Mac (\$2), Sub Side Salad (\$2)

Gellin' CHEESY

BUTT MAC ... \$18

Creamy white cheddar mac & cheese loaded with tender hickory-smoked pulled pork, topped with crispy onion straws, and finished with a sweet-heat mango habanero BBQ drizzle.

MOO MAC ... \$22

Slow-smoked brisket — cooked low and slow for 18 hours - with applewood-smoked bacon over creamy white cheddar mac & cheese, finished with a sprinkle of fresh green onion.

CAJUN PASTA ... \$26

Smoked Chicken, Andouille sausage, bell peppers and red onions in a cajun cheesy mac sauce with cavatappi noodles.

FATTY MAC ... \$19

Crispy pork belly glazed in our sweet honey barbecue sauce, served over creamy white cheddar mac & cheese, and topped with golden onion straws for the perfect sweet-savory crunch.

CHEESY MAC ... \$13

Our signature creamy white cheddar mac & cheese baked with a golden, crispy cracker crumble for the perfect cheesy comfort.

SALADS

TACO 'BOUT A SALAD ... \$17

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 ... \$19

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 ... \$19

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 Chicken Caesar ... \$14

CAM CAM SHRIMP SALAD ... \$17

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

★ SMOKEHOUSE COMBO ★

The pitmaster's platter loaded with tender sliced brisket, juicy pulled pork, smoky St. Louis-style ribs, and crispy pork belly. Served with jalapeño cornbread, hush puppies, two sides, and three signature sauces.

\$35

SOUTH of RIO

Served with choice of side

CAM CAM SHRIMP TACOS ... \$16

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

BIRRIA TACOS ... \$17

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.

SANDWICHES

Served with coleslaw and choice of side

BRISKET CHEESE STEAK ... \$17

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

BOURBON APPLE PULLED PORK... \$15

Hickory smoked pork shoulder, pulled off the bone, bourbon apple jam, provolone cheese, drizzle with Cam's Carolina sauce, toasted brioche.

WE B JAMMIN BURGER ... \$14

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

SMOKEHOUSE MUSHROOM SWISS... \$15

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

BBQ BRISKET SANDWICH ... \$17

Beef Brisket smoked 18 hours, chopped and tossed in our sweet bbq, & topped with smoked bacon on a toasted brioche bun.

Please notify your server of food allergies before ordering. Consuming raw or undercooked meat, poultry, shellfish, or eggs increases your risk of foodborne illness.

