

DOC'S

— COMMERCE —

SMOKEHOUSE

MILWAUKEE

STARTERS

- LA* Caviar**.....\$6.00
Black eyed peas, sweet peppers, cilantro, aged balsamic marinade served with Saltines. *Lower Alabama
- Smoked Wings**5/\$7.00.....10/\$13.00.....20/\$25.00
Hickory smoked, flash fried and tossed with our Dry Rub. We don't sauce 'em and you shouldn't either. If you must, try them with our Alabama White Sauce..
- Sausage and Cheese**.....\$8.00
A Memphis classic: sliced sausage, pimento cheese with Saltines. Go vegetarian with our house made smoked DOC's Shami.
- Smoked Onion Dip**.....\$6.00
Doc's twist on good old onion dip. Served with house potato chips.
- Fried Pickles**\$6.00
House dills in a light batter served with BBQ Ranch.
- Smoked Salmon with Toast Points**.....\$13.00
Served with Chef's dressing.

DOC'S
FAVORITE

- REDNECK FRIES**.....\$12.00
French fries topped with cheddar cheese sauce, your choice of brisket or pork, sliced jalapeños and drizzled in DOC's original sauce.

“Our process is simple yet difficult. The only ingredients in our meats, are smoke, spice, and time. We never sauce meat in the kitchen, and while we have some great regional sauces on the table, we hope you will try the meat on its own, to taste the love and care with which it has been prepared.”

- Brent Brashier, Founder



PLATTERS

Choice of 2 sides with house dill pickles and white bread.

Add 2 ribs to anything for **\$3.00**.

All meats available by the pound.

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|---|---|
| Pulled Pork\$12.00 | Usinger's™ Sausage*\$12.00 |
| Brisket\$15.00 | Ribs (4 bones)\$15.00 |
| Chicken\$13.00 | Turkey\$13.00 |
| 2 Meat Plate\$18.00 | 3 Meat Plate\$24.00 |
| Notorious P.I.G.\$20.00 | DOC's Shami (vegetarian) ..\$11.00 |
| Rib Special (Slab of ribs and 2 pints of sides)\$33.00 | |
| DOC's Sampler (ribs, brisket, pulled pork, turkey, wings, sausage)
*no substitutions\$45.00 | |
| DOC's Meat Coma (1 lb. pork, 1 lb. brisket, 1/2 rack or ribs, 4 links of sausage, 2 pint sides) *no substitutions\$55.00 | |

In keeping with Southern tradition we smoke exclusively with hickory. Everything we smoke takes lots of time, and unfortunately when we run out, we are out for the day. If you have a large order, please call 24 hours in advance so that we may accommodate you.

SANDWICHES

Served with 1 side and house dills on a soft white bun

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|---------------------------------|--|
| Pulled Pork\$10.00 | Usinger's™ Sausage*\$10.00 |
| Brisket\$12.00 | Turkey\$11.00 |
| Chicken\$10.00 | DOC's Shami (vegetarian) ..\$9.00 |

*Special blend made exclusively for DOC's by Usinger's™

SALADS

- House Salad**\$9.00
Chopped romaine, tomato, cucumber, carrot, egg, cheese
Add chicken, turkey or pork for **\$3.00**.
Dressings: Caesar, BBQ Ranch, Blue Cheese, Vinaigrette
- Caesar Salad**\$9.00
Chopped romaine, parmesan and croutons.

SIDES

- | | | | |
|----------------------------------|------------|-----------|--------|
| | Indiv..... | Pint..... | Quart |
| Potato Salad | \$3.00 | \$5.00 | \$9.00 |
| Cole Slaw | \$3.00 | \$5.00 | \$9.00 |
| Carolina Hot Slaw | \$3.00 | \$5.00 | \$9.00 |
| Bacardi Baked Beans | \$3.00 | \$5.00 | \$9.00 |
| Mac & Cheese | \$3.00 | \$5.00 | \$9.00 |
| French Fries | \$3.00 | \$5.00 | \$9.00 |
| Brisket Chili | \$3.00 | \$5.00 | \$9.00 |
| Brunswick Stew | \$3.00 | \$5.00 | \$9.00 |
| Chips | \$3.00 | \$5.00 | \$9.00 |

Check the blackboard for our daily **fresh vegetables**.

DESSERTS

- Peanut Butter Pie**\$4.00
- Lemon Icebox Pie**\$4.00

KIDS

-\$5.00

Choice of: **Pulled Pork Sandwich / Pork Rib Sliced Turkey Sandwich / DOC's Shami (vegetarian)**

Served with choice of side and a kid's beverage.

SPECIALTY COCKTAILS **ON TAP**

Tapped Old Fashioned.....\$7.00

Wisconsin classic mixed and kegged in house. Korbelt Brandy, house made cherry orange syrup, Bittercube Trinity Bitters. Topped with choice of sweet or sour.

The Ad Lib.....\$7.00

In honor of the infamous nightclub that once occupied our space. Pineapple infused Smirnoff Orange Vodka on Nitro, topped with a splash of soda.

John Daly.....\$7.00

DOC's take on a classic. House infused Smirnoff Sweet Tea Vodka and Lemonade on Nitro.

SPECIALTY COCKTAILS **HANDCRAFTED**

Barrel Aged Manhattan.....\$10.00

Hochstadter's Straight Rye, Yzaguirre Sweet Vermouth, Bittercube Cherry Bark Vanilla Bitters, Bitter Truth Jerry Thomas Bitters blended in house and aged in charred oak barrels.

Kickin' Citrus Mule\$8.00

A refreshing mix of Rehorst Citrus & Honey Vodka, ginger beer, Bittercube Jamaican #1 Bitters, lemon.

The Desperado.....\$8.00

Four Roses Bourbon, Ancho Reyes, Agave Nectar, and Bittercube Bolivar Bitters.

Kentucky Mule.....\$8.00

George Dickle #12, ginger beer and fresh lime.

Rosemary Paloma.....\$8.00

Agavales Silver Tequila, Schofferhofer Grapefruit Hefeweiss, Rosemary simple syrup, and fresh lime.

DOC'S FAVORITE

DOC'S CHECKUP.....\$5.00

A Miller High Life and a shot of Old Grandad.
"DOC recommends frequent checkups."

WHISKEY FLIGHTS **SPIRITS**

Bourbon Flight.....\$12.00

Three 1 oz pours of bourbon

Buffalo Trace - Frankfort, KY

Four Roses Small Batch - Lawrenceburg, KY

Russel's Reserve 10 yr Bourbon Whiskey - Louisville, KY

Rye Flight.....\$14.00

Three 1 oz pours of Rye Whiskey

Bulleit Rye - Lawrenceburg, KY

Whistlepig 10 yr Rye - Shoreham, VT

Sazerac Rye - Frankfurt, KY

Whiskey, 3 Ways.....\$14.00

Three 1 oz pours of Various Whiskey styles

George Dickle No 8 Tennessee Whiskey - Tullahoma, TN

Kings County Peated Bourbon - Brooklyn, NY

Crown Royal Northern Harvest Rye - Manitoba, Canada

DOC's Flight.....\$15.00

Three 1 oz pours of Whiskey from each of our locations home states

Koval Four Grain - Chicago, IL

Border Bourbon - New Richmond, WI

Redemption Rye - Lawrenceburg, IN

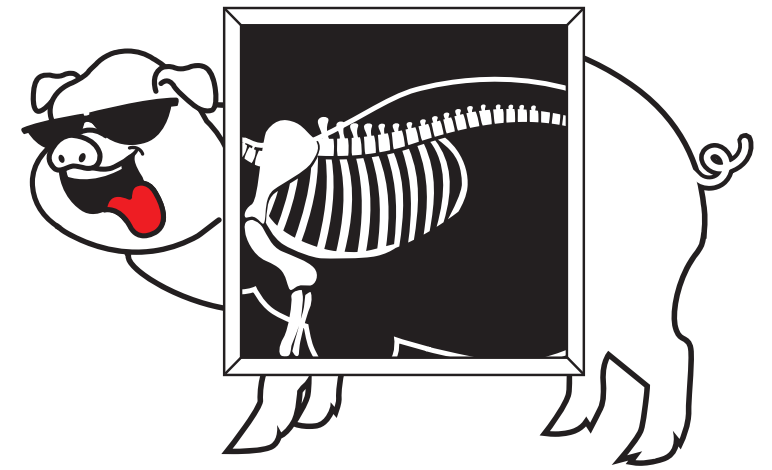
Bottled in Bond Flight.....\$12.00

Three 1 oz pours of Bonded Bourbon

Old Grandad Bonded Bourbon - Frankfort, KY

Henry McKenna 10 yr Bonded Bourbon - Louisville, KY

Evan Williams Bonded Bourbon - Bardstown, KY



WINES **BY THE GLASS**

Chandon Brut - California\$12.00

Stemmari Moscato - Italy\$7.00

Hooked Riesling - Mosul, German.....\$8.00

Silver Palm Chardonnay - California\$9.00

Newton Unfiltered Chardonnay - Napa Valley.....\$18.00

Giesen Sauvignon Blanc Marlborough - New Zealand.....\$7.00

Benvolio Pinot Grigio - Trentino, Italy\$7.00

Arrogant Frog Pinot Noir - France\$8.00

Enroute Pinot Noir - Russian River Valley, California.....\$19.00

Bianchi "Valentine" Malbec - Mendoza, Argentina\$8.00

Ironstone Zinfandel, Lodi, California.....\$8.00

Newton Claret Red Blend - California.....\$12.00

Hayes Ranch Cabernet Sauvignon - California\$7.00

The Federalist Cabernet Sauvignon - Lodi, California...\$12.00

N.A. BEVERAGES

Pepsi Products.....\$2.00

Sweet and Unsweet Iced Tea.....\$2.00

Sprecher Root Beer on Tap\$3.00