

STARTERS**SMOKED PORK BELLY - 13**

FRIED GREEN TOMATOES, PIMENTO CHEESE,
RED PEPPER-HABANERO JELLY

CRAWFISH ARANCINI - 12

TABASCO-OLD BAY AIOLI, GREEN TOMATO
JAM, CAJUN GARLIC BUTTER

FRIED CAULIFLOWER - 11

KOREAN BBQ SAUCE, HONEY AND
SCALLIONS

SMOKE SALMON FLATBREAD - 14

ARUGULA PESTO, GOAT CHEESE, PICKLED
SHALLOTS, TOMATO, CAPER

SPICY PEEL AND EAT SHRIMP - 15 GF

HALF POUND OF GULF SHRIMP POACHED
IN CAJUN SPICES. SERVED WITH COCKTAIL
AND REMOULADE SAUCES

BACON JAM - 11 GF

HERBED GOAT CHEESE, CROSTINI,
PORK RINDS

SAUSAGE AND PIMENTO CHEESE BOARD - 12

CUCUMBER SALAD, WHOLE GRAIN
MUSTARD, GRILLED BREAD

SMOKE.

Woodfire Grill

SOUPS AND SALADS**GRILLED ROMAINE - 7**

SHAVED PECORINO CHEESE, TOMATO,
CROUTONS, CAESAR VINAIGRETTE
ADD CHICKEN \$6, SALMON \$10,
STEAK \$12

KALE AND SHAVED VEGETABLE - 8 GF

DRIED CRANBERRIES, SUNFLOWER
SEEDS, GOAT CHEESE, TABASCO-
MAPLE VINAIGRETTE
ADD CHICKEN \$6, SALMON \$10,
STEAK \$12

STEAK SALAD - 18 GF

ARUGULA, TOMATO, GRILLED ONIONS,
AVOCADO, BLUE CHEESE CRUMBLES,
SMOKED TOMATO VINAIGRETTE

SMOKED TROUT - 15 GF

ORGANIC GREENS, CANDIED
PECANS, DRIED CRANBERRIES, CRISP
APPLE, GOAT CHEESE, TABASCO-
MAPLE VINAIGRETTE

SMOKE. WEDGE - 9 GF

HALF A ROMAINE HEART, HOUSE
BACON, RED ONION, SCALLIONS,
TOMATO, BLUE CHEESE CRUMBLES,
CHIPOTLE RANCH

HOUSE SALAD - 7

ORGANIC GREENS, TOMATO, CUCUMBER,
RED ONION, PECORINO CHEESE,
CROUTONS, SHERRY VINAIGRETTE
ADD CHICKEN \$6, SALMON \$10,
STEAK \$12 CUP OF BISQUE \$3

TOMATO BISQUE - 6 GF

SPICY FIRE ROASTED TOMATO BISQUE,
BLUE CHEESE, SCALLIONS

SMOKE. SIGNATURE SANDWICHES

SERVED WITH HOUSE CUT FRIES OR
CREAMY TABASCO SLAW
GLUTEN FREE BUN + 1

SMOKE BURGER - 14

10 OUNCE WOOD GRILLED PATTY,
AMERICAN CHEESE, LETTUCE, TOMATO,
ONION, CREOLE MUSTARD, BRIOCHE BUN
ADD THICK CUT HOUSE BACON - 2

GRILLED CHICKEN CLUB - 13

LETTUCE, TOMATO, BACON JAM,
AVOCADO, SMOKED GARLIC AIOLI,
BRIOCHE BUN

CHOPPED SMOKED BRISKET - 13

PIMENTO CHEESE, HOUSE BBQ, CRISPY
ONIONS AND JALAPEÑOS, BRIOCHE BUN

WAGYU BURGER - 17

SMOKED GOUDA, CARAMELIZED ONIONS,
HOUSE STEAK SAUCE

SMOKED PULLED PORK - 11

HOUSE BBQ, TABASCO SLAW,
BRIOCHE BUN

REUBEN - 13

HOUSE MADE CORNED BEEF, PICKLED
CABBAGE, SWISS CHEESE, RYE BREAD,
SPICY CREOLE MUSTARD

SMOKED CHICKEN MELT - 11

PIMENTO CHEESE, CRISPY ONIONS AND
JALAPENOS, HOUSE BBQ,
GRILLED SOURDOUGH

SMOKE. SIGNATURE LUNCH ENTREES**SMOKED CHICKEN PASTA - 14**

TOMATO, BACON, MUSHROOMS, GARLIC, SHALLOTS,
CAVATAPPI PASTA, PARMESAN CREAM

SMOKED BRISKET MAC AND CHEESE - 14

HATCH CHILI AND CHEDDAR CHEESE SAUCE,
CAVATAPPI PASTA, CHOPPED BRISKET,
PICO DE GALLO, HOUSE BBQ SAUCE, CRISPY
ONIONS AND JALAPENOS

FRIED CATFISH AND CHIPS - 15

CORNMEAL FRIED CATFISH, HOUSE CUT FRIES,
TABASCO SLAW, REMOULADE

SMOKED PORK TACOS - 11 GF

CORN TORTILLAS, ONION, CILANTRO, LIME CREMA,
FETA CHEESE, BLACK BEANS, CHIPOTLE SALSA,
TORTILLA CHIPS

SMOKED BRISKET TACOS - 12

FLOUR TORTILLAS, CHEDDAR CHEESE, HOUSE
BBQ, LETTUCE, PICO DE GALLO, BLACK BEANS,
TORTILLA CHIPS, CHIPOTLE SALSA

POTATO GNOCCHI - 16

BUTTERNUT SQUASH, CREMINI MUSHROOMS,
SPINACH, RED PEPPER, SMOKED TOMATO CREAM

WOOD GRILLED SALMON - 19 GF

SCALLION AND TOMATO BASMATI RICE, GREEN
BEANS, ARUGULA PESTO

PETITE TENDER - 21

HORSERADISH-CHEDDAR POTATO CROQUETTE,
GREEN BEANS, SMOKED GARLIC BUTTER, HOUSE
STEAK SAUCE

MUSHROOM BOLOGNESE - 15

WOOD GRILLED MUSHROOM & TOMATO RAGU,
FETTUCCHINE PASTA, SHAVED PARMESAN

MEATLOAF - 14

MASHED POTATOES, GREEN BEANS, BROWN GRAVY

CHICKEN FRIED CHICKEN - 14

MASHED POTATOES, GREEN BEANS,
BLACK PEPPER GRAVY

RED

PINOT NOIR

- PRISMA, CHILI 11/40
- DUCKHORN DECOY, CALIFORNIA..... 13/48
- PLANET OREGON,
WILLAMETTE VALLEY 16/60

MERLOT

- CENTRAL COAST 8/28
- OSSO ANNA, NAPA 13/48

ZINFANDEL

- VIRTUES, LODI 12/44
- DUCKHORN DECOY, CALIFORNIA..... 15/56

CABERNET SAUVIGNON

- RAYWOOD, CENTRAL COAST 8/28
- KATHERINE GOLDSCHMIDT,
ALEXANDER VALLEY 14/52
- DARMS LANE FORTUNE
1621, NAPA..... 16/60

THE OTHERS

- LLAMA, MALBEC, MENDOZA 10/36
- LOST POET, RED BLEND,
CALIFORNIA..... 10/36
- LA POSTA PAULUCCI,
MALBEC, MENDOZA..... 12/44

WHITE

- RAYWOOD, CENTRAL COAST 8/28
- RODNEY STRONG, CALIFORNIA 11/40
- LA CREMA, MONTEREY..... 13/48

OTHER WHITES

- VIATERRA, ROSE, SPAIN 8/28
- RUFFINO, PINOT GRIGIO, ITALY 10/36
- DR. LOOSEN, RIESLING, GERMANY 10/36
- DUCKHORN DECOY,
ROSE, CALIFORNIA..... 12/44
- OTTO'S CONSTANT DREAM, SAUVIGNON
BLANC, MARLBOROUGH..... 12/44

SPARKLING

- LA BELLA, PROSECCO, ITALY 9/32
- HONEY BUBBLES, MOSCATO, ITALY 10/36
- ELIXIR ANTECH, BRUT, FRANCE 11/40

CREATIONS

TITO'S MULE - 10

TITO'S, LIME, GINGER BEER

GLORIA - 10

PINEAPPLE VANILLA INFUSED
VODKA, SIMPLE SYRUP,
LEMON, CHAMPAGNE

SAZERAC - 10

RYE WHISKEY, PEYCHAUD'S
BITTERS, ABSINTHE

BEE'S KNEES - 9

GIN, HONEY SIMPLE, LEMON

OLD FASHION - 12

FOUR ROSE, SUGAR, AMARENA
CHERRY, ORANGE, BITTERS

HOLY SMOKES - 13

FOUR ROSES, SCOTCH, ST
GERMAINE, PEYCHAUD'S BITTERS,

GIMLET - 9

VODKA, SIMPLE SYRUP, LIME

MEZCALRITA - 12

SOMBRA, SOLERNO,
BLOOD ORANGE SYRUP,
LEMON & LIME JUICE

DRAFT

- COOP F5 IPA 7
- COOP HORNY TOAD BLONDE ALE 7
- PRAIRIE STANDARD FARMHOUSE ALE..... 7
- DEAD ARMADILLO AMBER ALE 7
- MARSHALL BIG JAMOKE PORTER 7
- MARSHALL SUNDOWN WHEAT 6
- MARSHALL VOLKS PILSNER 7
- WELLTOWN KICKBACK KOLSCH 6
- KOCHENDORFER PALE ALE..... 8
- ROTATING STOUT Mk\$
- ROTATING SEASONAL..... MK\$
- NEFF SPACECERVEZA..... 7

BOTTLE/CAN

- STONE CLOUD LIGHT 5
- MODELO ESPECIAL 5
- SAM ADAMS BOSTON LAGER 5
- MICHELOB ULTRA..... 5
- PERONI 6
- LEFT HAND MILK STOUT 6
- NEW BELGIUM FAT TIRE..... 6
- KENTUCKY BOURBON BARREL ALE..... 6
- KENTUCKY BOURBON
- VANILLA CREAM ALE..... 6
- CABIN BOYS BEARDED THEOLOGIAN..... 6

ASK YOUR SERVER ABOUT
OUR BOTTLE SELECTION!



FIND US ON FACEBOOK & INSTAGRAM

SMOKE.

Woodfire Grill