

SMOKE SIGNALS

Small Plates

PORK BELLY TRUFFLE MAC AND CHEESE -----

PULLED PORK SLIDER -----
Coleslaw and crispy onions

FRENCH FRIES -----
Served with smoked ketchup

ARUGULA SALAD -----
Cucumber, tomato, onion, feta, red wine vinaigrette

BRUSSELS SPROUTS -----
Bacon crumbles, pomegranate seeds,
goat cheese, balsamic reduction

GRILLED PINEAPPLE AND PORK BELLY SKEWERS -----
Glazed with house BBQ

DUCK TACOS -----
Smoked duck, corn tortilla, cabbage, shredded carrot,
jalapeno, sweet chili sauce

APPETIZERS

MEXICAN STREET CORN DIP -----

BRISKET NIGIRI -----
Sliced brisket, sticky rice, pickled cucumber, soy BBQ

FRIED CALAMARI -----
Flash fried with smoked cocktail sauce

BBQ NACHOS -----
Chopped brisket, pulled pork or burnt ends,
salsa, black beans, jalapeños

SIGNATURE RIB NACHOS -----
Rib meat, wonton chips, pickles, onion, corn,
black beans, homemade nacho cheese

AWARD WINNING WINGS -----
Choice of 5 or 10 smoked wings,
with choice of ranch or blue cheese
House BBQ | Buffalo BBQ | Maple BBQ | Dry Rub | Hot | Mild

SALADS

DUCK AND CITRUS SALAD -----
Smoked duck breast, mixed greens, mandarin, corn,
onion, pomegranate seeds, walnuts, citrus vinaigrette

SOUTHWEST SALAD -----
Pulled pork, charred corn, black beans, onion,
jack cheese, tortilla crisps, and ranch BBQ

SUMMER STRAWBERRY SALAD -----
Fresh strawberries, mixed greens, honeycomb,
peanut butter vinaigrette, goat cheese

ENTREES

BEEF BRISKET -----
Sliced brisket with choice of two sides

BABY BACK RIBS -----
Half rack of house BBQ ribs with choice of two sides

BRISKET WELLINGTON -----
House smoked brisket and pastrami,
mushroom duxelles, puff pastry

SMOKED CHICKEN CORDON BLEU -----
White wine cream sauce, garlic mashed potatoes
and grilled vegetable of the day

LAMB GYRO -----
Smoked lamb shoulder, tzatziki, onion, tomato,
grilled pita and fries

SEARED AHI TUNA -----
Asian Slaw, shallots, honey soy reduction,
wasabi cream, rice, bacon crumble

SMOKED PEPPER -----
Stuffed with rice, corn, black beans, tomato, onion, topped with
pepper jack cheese and pulled pork
can be prepared vegetarian

BONE-IN DRY AGED PORK CHOP -----
Smoked apple chutney, blue cheese bechamel
and garlic mashed potatoes

SMOKED REUBEN -----
House smoked pastrami, Swiss cheese, sauerkraut,
Russian dressing on marbled rye with fries

BRISKET FRENCH DIP -----
Sliced brisket, caramelized onions, Swiss, provolone,
served with au jus and fries

SIDES

- GARLIC MASHED POTATOES
- PORK BELLY TRUFFLE MAC
- CORNBREAD
- FRIES
- COLESLAW
- SALAD
- VEGETABLE