



**B**arbecue is the only *truly* original style of cooking we can call our own in the United States. Smoked for long periods of time over native hardwoods, barbecue produces food with a depth of flavor and aroma not found in other styles of cooking anywhere. It takes as many as 17 hours to produce the excellent foods we serve you. The results are sinfully satisfying. We offer award winning barbecue, favorite dishes, salads and desserts that are standouts by themselves.

**B**eer and barbecue go hand in hand. We strive to bring you the best craft beer the world has to offer. As a result of our efforts, we are ranked as one of the leading craft beer bars in the country. We offer a vast array of styles and flavors to accommodate the casual beer drinker as well as the beer aficionado.

**B**arbecue and craft beer encourage fun and good times with family and friends. We invite you to sit back, relax and celebrate a truly American way of dining. Welcome to our home!!!

**If you have a food allergy, please speak to the manager, chef or your server.**

**20% gratuity may be added to parties of 6 or more guests.**

# STARTERS

## Smoked Chicken Wings

Not to brag but we are ranked #1 in the tristate area for wings!!

Marinated, smoked for hours then crisped up in the kitchen and hit with a choice of one of four sauces.

*Original BBQ, Original Hot, Sweet Thai Chili or Teriyaki.*

Market Price

## Boneless Wings

Don't want our famous smoked wings, then we got you covered.

*Original BBQ, Original Hot, Sweet Thai Chili or Teriyaki.*

11

## Smoked Chicken, Pork or Brisket Quesadillas

Your choice of BBQ meats, sautéed onions and pepper jack cheese in a flour tortilla.

12

## Smoked Chicken Thighs

Crispy on the outside, delicious rich dark meat inside, smoked to perfection.

*Original BBQ, Original Hot, Sweet Thai Chili or Teriyaki.*

13

## BBQ Spring Rolls

Our pulled pork, black beans, sweet corn, pepper jack cheese and spinach all wrapped in a flour tortilla.

9

## Sweet Corn Fritters

Fresh corn dipped in a sweet fritter batter and fried to a golden brown, think hush puppies but *WAY* better!!

9

## Rib Teasers

Just a sampling of the best spare ribs you can find (*when available*).

11

## Fried Pickles

Fresh kosher dill spears lightly battered with a subtle Cajun kick.

9

## Chorizo Empanadas

Our house made Spanish style Chorizo wrapped in fresh corn masa and served with tomato salsa.

10

## Loaded Nachos

White corn tortillas piled high with chili, pulled pork, brisket, two types of cheese, olives & jalapenos.

14

## Wisconsin Cheddar Cheese Curds

Creamy and crunchy cheese curds served with our buttermilk ranch dressing.

9

# THE PIT

OFFERINGS COME WITH 2 HOMEMADE SIDES AND OUR CORNBREAD

## Spare Ribs

These tender and meaty ribs, we think are the best you will ever taste. We use our own special rubs, baste'em and smoke'em for 8 hours over hickory.

Half Slab 23    3/4 Slab 28    Full Slab 33

## Baby Back Ribs

These succulently tender and lean loin ribs are smoked to perfection.

Half Slab 22    Full Slab 32

## BBQ 1/2 Chicken

We get plump, mid-west hens, marinate'em and smoke'em till they are moist and juicy. Then they take a swim in our original BBQ sauce, smoky and delicious.

22

## BBQ Pulled Pork

We take marbled pieces of pork shoulder, rub'em, baste'em and smoke'em low and slow for 17 hours. You are in for a spectacular meal. House favorite.

22

## \*BBQ Beef Brisket

A favorite for all beef lovers. Deep, rich, and smoky beef flavors. Sliced and served with sweet onions.

30

## \*House Made Pastrami

This is artisan BBQ at its best. After brining our briskets for more than a week, then smoking them for 17 hours you get an amazing product. Perfection for pastrami lovers.

30

## House Made Spanish Chorizo Sausage

We make this killer Spanish classic here with traditional roasted spices, aged vinegar, and a copious amount of garlic. ¡Caramba!

23

## \*Holy Smoke Combo Platter (for 1)

Choose any two of the above pit specialties.

(If you would like a half rack of Baby Backs, add \$7, Brisket or Pastrami add \$4)

30

## \*Holy Smoke "PIG NIC" (for 2)

Choose any four of the above pit specialties. Comes with 4 sides of your choice and 3 pieces of our homemade cornbread.

(If you would like a half rack of Baby Backs, add \$7, Brisket or Pastrami add \$4)

45

## Homemade Sides

Coleslaw • Garlic Smashed Potatoes • BBQ Baked Beans • Apple Sauce • Chili • Mac & Cheese • Fries • Tomato/Cuke Salad • Creamed Spinach • Potato Salad

Note: Green Salad, O'rings or Sweet Potato fries can be substituted for \$1 extra

*\*Covid and the restrictions placed on meat processors have driven beef and chicken prices to all-time highs. As prices start to normalize, we will adjust our prices accordingly. Thank you for your patronage.*

# GRILL & COUNTRY

OFFERINGS COME WITH 2 HOMEMADE SIDES AND OUR CORNBREAD, EXCEPT MAC & CHEESE DINNER.

## Triple Mac & Cheese

3 cheeses make this comfort food a special treat. Served plain or loaded with your choice of 1 of our BBQ meats.

Straight-up 13    Loaded 21

## Fried Buttermilk Chicken

The BEST fried chicken. Marinated and doubled dipped in buttermilk and perfectly seasoned flour.

22

## Grilled Atlantic Salmon

Fresh whole Atlantic salmon are flown in weekly, we cut 10oz portions and grill'em for a delicious no sin offering.

23

## Fish and Chips

Succulent center loin of Atlantic cod dipped in a tangy beer batter. Crunchy and delicious.

23

## Grilled Marinated Chicken Breast

Boneless and skinless breast of chicken marinated in our house spices and grilled to perfection. Served straight up or cajun style smothered in onions and pepper jack cheese.

Straight-up 23    Cajun 25

## **Half-Pound USDA Choice Angus Char Grilled Burgers**

*Comes with a crunchy kosher dill pickle and your choice of one side.*

### The Holy Smoke BBQ Burger

8oz of Angus beef, topped with pulled pork, brisket, aged NY cheddar, frizzled buttermilk onions, our house spice rub and our bourbon BBQ sauce. Served on a brioche bun with red onions, lettuce and tomato. Hey, this is what the Boss wanted-so listen up!!

15

### Chorizo Burger

Our house made spicy Spanish chorizo served as a killer burger with jalapeño jack cheese, frizzled buttermilk onions and chipotle mayo. Served on a brioche bun with red onions, lettuce and tomato. For the folks who like to have it tasty and tangy all at once.

14

### The Bacon Blue Burger

8oz of Angus beef, topped with our thick cut apple wood smoked bacon, frizzled buttermilk onions and loads of blue cheese crumbles. Served on a brioche bun with red onions, lettuce and tomato.

14

### The Classic Burger

8oz of Angus beef served on a brioche bun with red onions, lettuce and tomato.

Add cheese \$1 Add bacon \$1.50

13

*\*Covid and the restrictions placed on meat processors have driven beef and chicken prices to all-time highs. As prices start to normalize, we will adjust our prices accordingly. Thank you for your patronage.*

# SANDWICHES

ALL SANDWICHES COME WITH A KOSHER DILL PICKLE

Single comes with 1 homemade side, Deluxe comes with 2.

## \*House Made Pastrami Reuben



We brine our briskets for a full week, smoke'em for 17 hours, then slice them thin and pile it high on our caraway rye bread with all the classic fixings. This *IS* artesian BBQ at its finest.

Single/Deluxe 18.25/21.00

## The Three Little Pigs

We start with a freshly breaded pork culet, then pile on our pulled pork, applewood smoked bacon and aged NYS sharp aged cheddar and top it all off with a fried egg.

Single/Deluxe 15.50/17.50

## \*Texas Beef Brisket or Brisket Melt



Moist, tender Texas brisket with sweet onions piled high on a brioche roll, or for an extra treat add pepper jack cheese and applewood smoked bacon for another level of deliciousness.

Single/Deluxe 16.50/18.50

Melt Single/Deluxe 18.50/20.50

## Carolina Pulled Pork or Pork Melt

Our pulled pork is slow smoked for 17 hours over hickory, then mounded on a brioche roll. You can make this more intense by upping your game to a melt. Hungry yet?

Single/Deluxe 11.95/13.95

Melt Single/Deluxe 13.95/15.95

## Homemade Chorizo Sausage or Chorizo Melt

We make this Spanish classic here with traditional roasted spices, vinegar, and a copious amount of garlic. Served with onions on a brioche roll. Add apple wood smoked bacon and pepper jack cheese. ¡Caramba!

Single/Deluxe 11.95/13.95

Melt Single/Deluxe 13.95/15.95

## BBQ Pulled Chicken or Chicken Melt

Our slow smoked BBQ chicken literally falls off the bone just to be on this sandwich. Lean, smoky and moist boneless chicken meat served on a brioche roll. Splurge and make it a delicious melt!

Single/Deluxe 11.95/13.95

Melt Single/Deluxe 13.95/15.95

*\*Covid and the restrictions placed on meat processors have driven beef and chicken prices to all-time highs. As prices start to normalize, we will adjust our prices accordingly. Thank you for your patronage.*

A decorative graphic at the bottom of the page consisting of stylized orange and yellow flames.

# SALADS

## Holy Smoke Chicken Salad

Moist BBQ chicken, tart apples, plump raisins and crunchy spiced walnuts wrapped in a creamy dressing. Delicious!

16

## Buffalo Chicken Salad

Freshly breaded chicken tenders tossed in our hot sauce, tomatoes, cucumbers, bacon, blue cheese dressing and frizzled buttermilk onions on a bed of crisp Romaine lettuce. Spicy, cool and refreshing. Grilled chicken can be substituted for an additional \$2.

15

## Caesar Salad

Classic 12.50

Grilled Chicken 15

Grilled Cajun Chicken 15

# CHILDREN

Children's selections come with one homemade side and soda on tap, lemonade, or iced tea.

Hot Dog	8
Chicken Tenders	8
Burger	8
Mac & Cheese	8
Ribs	10

# BEVERAGES

Brooklyn Chocolate Egg Cream	3.75
Stewartø Root Beer (regular or diet) or Float	3.50/4.25
Stewartø Cream Soda or Float	3.50/4.25
Stewartø Black Cherry Soda	3.50
Stewartø Orange Cream Soda	3.50
Lemonade (free refills)	3.25
Iced Tea (sweetened or unsweetened) (free refills)	3.25
Soda (Pepsi, Diet Pepsi, 7UP, Ginger ale) (free refills)	3.25