

SMYLIE BROTHERS

BREWING CO.

— APPETIZERS —

CHEESE & CHARCUTERIE PLATTER

Choice of three artisan cheeses or cured meats, served with house made preserves, beer mustard, dried fruits & nuts, pickles, crostini & apples **15** Additional meat or cheese **+3 ea**

WHITE BEAN DIP

Roasted garlic, parsley, extra-virgin olive oil, served with grilled flatbread, toasted spent grain rye croutons and seasonal crudité **8**

PORK BELLY POUTINE

House cut fries, braised pork belly, Wisconsin cheese curds, Cali Common gravy & KC BBQ sauce **10**
Add: a sunny egg or house smoked bacon **+2**

— SOUPS & SALADS —

SMOKEHOUSE CHILI *df*

14-hour smoked brisket, tender beef chuck, red & black beans, ancho chile, topped with scallions & crispy tortilla strips
Cup **4** Bowl **7**
Add: Monterey Jack cheese, sour cream or pickled jalapeños **+50**

SEASONAL SOUP

Ask your server for today's selection, cup **3** bowl **6**

SPINACH SALAD

Baby spinach, mixed greens, crispy prosciutto, red onion, asiago croutons, balsamic vinaigrette **8**

STRAWBERRY SALAD *gf*

Mixed greens, baby arugula, strawberries, goat cheese, shaved fennel, lemon poppyseed dressing **8**

Add: grilled chicken breast **+4**, grilled flat iron steak **+6**, seasonal fish **+8**, avocado **+2**

— SIDES —

MAC & CHEESE *v*

Wisconsin cheddar, panko-parmesan crust **6** Family size **10**
Add house smoked bacon **+2**

HOUSE CUT FRIES *v*

Salt or rib rub spice **5** Add gouda-Farmhouse Ale fondue **+2**

SLAW *v, gf*

Green & red cabbage, carrots, pickled red onion, creamy dressing **3**

SMOKEHOUSE BAKED BEANS *gf*

Pulled pork, navy beans **4** Family size **6**

SEASONAL VEGETABLE

Ask your server about today's selection **6**

v - vegetarian, gf - gluten free

Please notify your server of any food allergies.

Many of our dishes can be modified to accommodate dietary restrictions.

All fried items will contain trace amounts of gluten.

— LARGE GROUP —

— WOOD FIRED PIZZAS —

SMOKEHOUSE

14-hour smoked brisket, Texas mopping sauce, mozzarella, pickled jalapeños, tomato sauce, Monterey Jack cheese **14**

MEAT LOVERS

Pepperoni, boneless baby back rib, house smoked bacon, tomato sauce, mozzarella **15**

SAUSAGE

Italian sausage, banana peppers, red onion, Aleppo chili flakes tomato sauce, mozzarella **14**

MARGHERITA *v*

Fresh basil, extra-virgin olive oil, tomato sauce, fresh mozzarella **13**

SOPPRESSATA & HONEY

Soppressata salami, clover honey, chives, red chili flakes, tomato sauce, mozzarella **15**

Add: giardiniera, truffle oil, cheese or additional veggies **+1**, additional protein **+2**

— SMOKEHOUSE BBQ —

Meats are seasoned and slow smoked over oak & applewood.

Quantities are limited and we may run out later in the day.

All sandwiches are served with house cut fries.

SMOKED BEEF BRISKET SANDWICH

Chopped brisket mixed with TX BBQ sauce, brioche bun **16**

PULLED PORK SANDWICH

Pulled pork, brioche bun **13**

SMOKEHOUSE CHICKEN SANDWICH

Pulled chicken, brioche bun **13**

— SANDWICHES —

All sandwiches are served with house cut fries

THE COMPANY BURGER

Two 4 oz Angus steakburger patties, Wisconsin cheddar, IPA onions, lettuce, Smylie sauce & house made pickles on a potato bun **15**

Burgers are thin griddled patties and served medium well

VEGGIE BURGER *vegan*

House made vegan patty, pickled green tomatoes, red onion, lettuce and garlic spread on a whole wheat bun **12**

Add: house smoked bacon **+2**, sunny egg **+2**, giardiniera **+1**, avocado **+2**

*Individual itemized checks may only be given to parties of 6 or less.
20% gratuity will be added to any parties of 10 or more
and to any tabs left open or credit card slips left unsigned.*

Consumer Advisory: Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.