

— **APPETIZERS** —

WHITE BEAN DIP *v*

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, beer braised pork belly, Wisconsin cheese curds, house made beer gravy & KC BBQ sauce **10**
Add: a sunny farm 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** Sour cream or Monterey Jack cheese +**50**

SEASONAL SOUP

cup **3** bowl **6**

HOUSE SALAD

Mixed greens, cucumber, carrots, tomato, ranch dressing or red wine vinaigrette **7**

Add: grilled chicken breast +**4**, avocado +**2**, chopped or sliced brisket +**13**, pulled chicken +**7**, pulled pork +**8**

— **WOOD FIRED PIZZAS** —

SMOKEHOUSE

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

SPINACH ARTICHOKE *v*

Marinated artichoke, spinach, and tomato cream sauce, mozzarella, house spice blend **14**

MEAT LOVERS

Pepperoni, house smoked bacon, boneless baby back rib, tomato sauce, mozzarella **16**

BARBECUE CHICKEN

Kansas City BBQ sauce, pulled chicken, pickled red onion, asiago cheese, mozzarella, Aleppo chili flakes **15**

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**

— **SIDES** —

MAC & CHEESE *v*

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

HOUSE CUT FRIES

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

SPOON BREAD

Cornbread pudding topped with honey butter **4**

SLAW *v, gf, df*

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

SMOKEHOUSE BAKED BEANS *gf, df*

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

SEASONAL VEGETABLE - **6**

v - vegetarian, gf - gluten free.

All fried items will contain trace amounts of gluten.

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

— **DESSERT** —

CHOCOLATE CHIP

COOKIE - **3**

BROWNIE - **4**

— **TO GO 16 OZ CANS** —

4 pack Lager - **10.99**

Tier 1 Can - **3**

Tier 2 Can - **4**

Tier 3 Can - **5.75**

— **SMOKEHOUSE BBQ** —

Meats are seasoned and slow smoked over oak & apple wood.
Quantities are limited and we may run out later in the day.
All sandwiches are served with house cut fries, other sides may be substituted for an additional charge.

SMOKED BEEF BRISKET SANDWICH

Choice of chopped brisket mixed with TX BBQ sauce, or sliced brisket, brioche bun **18**

PULLED PORK SANDWICH

Pulled pork, brioche bun **14**

SMOKEHOUSE CHICKEN SANDWICH

Pulled chicken, brioche bun **13**

BARBECUE FLIGHT

14-hour smoked brisket, pulled pork, & 1/4 rack baby back ribs, served with white bread **25**

BABY BACK RIBS *gf*

Dry rubbed ribs glazed with our KC BBQ sauce, choice of one side
1/2 rack **15** full rack **24**

SMOKED 1/2 CHICKEN *gf* *available during dinner*

Glazed with our KC BBQ sauce, served with choice of one side **14**
1/2 chicken & 1/2 rack of ribs combo with a choice of side **26**

Add: chopped or sliced brisket +**13**, pulled chicken +**7**, pulled pork +**8**, or half rack ribs +**12**

— **SANDWICHES** —

All sandwiches are served with house cut fries, other sides may be substituted for an additional charge.

THE COMPANY BURGER

Two 4 oz Angus steakburger patties, Wisconsin cheddar, IPA onions, lettuce, house made pickles and Smylie sauce on a potato bun **16**
Burgers are thin griddled patties and served medium well

GRILLED CHICKEN SANDWICH

Grilled chicken breast, roasted roma tomatoes, shaved red onion, mixed greens, ranch dressing, served with house cut fries **13**

BLPT

House smoked bacon, pickled green tomato, romaine lettuce and roasted garlic aioli on sourdough **13**

REUBEN

House made pastrami, gruyère cheese, house made sauerkraut and Smylie sauce on rye **15**

VEGGIE BURGER *v*

Chipotle black bean patty, pickled green tomatoes, red onion, lettuce and roasted garlic aioli on a whole wheat bun **16**

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

— **TO GO GROWLERS & HOWLERS** —

TIER 1

Purple Line - **18/10**

Farmhouse - **18/10**

Lager - **18/10**

Bock - **18/10**

Tmave Pivo - **18/10**

E3 IPA - **18/10**

Wolcott IPA - **18/10**

Tart Cherry Berliner Weisse - **18/10**

Cashmere Blanc Pale Ale - **18/10**

Porter - **18/10**

TIER 2

Applewood Porter - **20 /12**

Zuper Saisonstein - **23/15**

El Dorado Imperial IPA - **23/15**

TIER 3

Belgian Strong - **24/16**

Bourbon Barrel Belgian Strong - **25/17**

I Want To Ride My Kveik-Cycle - **NA/18**

— **TO GO BOTTLED WINE** —

Fantinel Pinot Grigio - **32**

Frenzy Sauvignon Blanc - **36**

Ferrari Chardonnay - **52**

Fantinel Prosecco - **36**

Block Nine Pinot Noir - **32**

Diamandes de Uco Malbec - **40**

Chateau Peyruchet - **28**

Arboleda Chardonnay - **40**

Weingut Leitz Riesling - **32**

La Chevaliere Rose - **44**

Z Alexander Cabernet - **40**

Eruption Red Blend - **44**

— **TO GO NON ALCOHOLIC DRINKS** —

Coke **2.50**

Diet Coke - **2.50**

Sprite - **2.50**

Berghoff Root beer - **4**