

APPETIZERS

WHITE BEAN DIP *v*

Roasted garlic, parsley, extra-virgin olive oil, served with grilled flatbread 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, cheddar, 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 or cheese curds +2

Add pickled jalapenos, pickled red onions, or giardiniera +1

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

DESSERT

CHOCOLATE CHIP COOKIE - 3

BROWNIE - 4

*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.*

TO GO NON ALCOHOLIC DRINKS

Coke 2.50

Sprite - 2.50

Diet Coke - 2.50

Berghoff Root beer - 4

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

SMYLIE JOE SANDWICH

Barbecued beef and onions, house made pickles, brioche bun 14

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

Bock - 18/10

E3 IPA - 18/10

Porter - 18/10

Berliner Weisse - 19/11

Cashmere Pale Ale - 18/10

TIER 2

Oversized Package - 23/15

TIER 3

Fabricated Stories - 25/17

TO GO BOTTLED WINE

Fantinel Pinot Grigio - 32 Dourthe Bordeaux Sauv. Blanc - 28

Frenzy Sauvignon Blanc - 36 Arboleda Chardonnay - 40

Ferrari Chardonnay - 52 Weingut Leitz Riesling - 32

Fantinel Prosecco - 36 La Chevaliere Rose - 44

Block Nine Pinot Noir - 32 Z Alexander Cabernet - 40

Diamandes de Uco Malbec - 40 Eruption Red Blend - 44

187mL Mionetto Prosecco - 9 187mL Mionetto Sparkling Rose - 9

TO GO 16 OZ CANS

+tax

4 pack Lager - 10.99

4 pack Purple Line - 10.99

4 pack Bock - 10.99

4 pack Pulverizer - 12.99

4 pack Farmhouse - 10.99

Tier 1 Can - 3 Tier 2 Can - 4

4 pack Wolcott IPA - 10.99

Tier 3 Can - 5.75