

## MENUS



JOIN THE  
BREW CREW  
CLUB TODAY  
FOR DEALS,  
EVENTS & MORE

## COOL YOUR LIPS

### HOUSE HUMMUS PLATTER 14

House made hummus with black-eyed peas, white beans, smoked jalapeño, roasted garlic, colorful veggies, fire grilled pita

### CHEF STAND SALAD 12

Mixed greens, smoked vegetables, gorgonzola cheese, signature dressing

#### ADD BLACKENED OR GRILLED

Jumbo Shrimp\*\* | 8

Chicken | 8

Steak Medallions\*\* | 10

## ALL THE SNACKS

### SOUTHERN FRIED CHICKEN 15

1 lb. buttermilk brine, seasoned, fried boneless chicken strips, bourbon bbq

### FRIED PICKLES 10

Garlic pickle spears, lightly coated with seasoned flour, deep fried. Served with carolina ranch bbq

### BACON FLIGHT BOARD 15

8 slabs of chef's daily created hand cut bacon.

Served with a warm buttermilk biscuit, house pickles

### BRISKET CHILI 6 CUP | 9 BOWL

Smoked beef, chuck, slab bacon, beans, tortilla.

ADD ONION OR CHEESE | 1

### SEASONAL SOUP DU JOUR 6 CUP | 9 BOWL

Chef's whim seasonal soup

### PUB PRETZELS 12

Herb encrusted baked pretzel sticks, boundary cheese sauce, stout mustard

### CAN TOWER FRIES 13

Signature fries, formed in a tower, cheese sauce, bacon brittle, red onion, scallions

#### ADD SMOKED MEAT TOPPINGS

Pork Shoulder | Brisket | Ask Your Server for Chef Cuts

## STONE PIE

Stone oven pizza hand tossed with custom crust.

Available in gluten free.

### SMASH BURGER PIZZA 14

Smash sauce base, seasoned ground beef, buffalo milk mozzarella, diced onion, diced pickles, lettuce

### SWEET POTATO PIZZA 16

Garlic butter base, sweet potato, smoked vegetables, buffalo milk mozzarella, fried onion straws, hot honey drizzle

### BBQ BRISKET PIZZA 17

Carolina bbq base, smoked brisket, poblano pepper, red onion, buffalo milk mozzarella

## GRIP YOUR GRUB

Our signature burgers are hand pressed, chuck beef custom blend with smoke juice. Served on a custom roll, hand cut fries, house pickles. Gluten free bun available.

### 67 SMASH BURGER\*\* 9

Hand pressed ¼ lb, pressed onion, american cheese, lettuce, house pickles, smash sauce

### PB&J BURGER\*\* 13

½ lb, bacon, peanut butter, infused vodka berry jam

### IRON SKILLET COFFEE BURGER\*\* 14

½ lb, fresh coffee & brown sugar rub, bourbon onion, bacon, skillet fried cheddar, over easy egg, bourbon bbq

### SMOKEHOUSE BURGER\*\* 17

½ lb, sliced smoked brisket, bacon, pepper jack cheese, bourbon onions, cider bbq

## SMOKEY MELTS & MORE

### SMOKED BRISKET MELT 16

Sliced beef brisket, american & cheddar cheese, sweet slaw, carolina bbq, grilled texas toast

### SMOKED PORK TOWER 14

Smoked pork, pepper jack cheese, fried onion straws, slaw, carolina bbq, grilled texas toast

### TRI-LEVEL GRILLED CHEESE 13

Tri-level grilled texas toast, pepper jack cheese, gorgonzola, sharp cheddar, grilled tomato, bacon brittle, creamy tomato bisque dip

### NASHVILLE FRIED CHICKEN 14

Buttermilk brine, fried chicken, dipped hot chili oil, lettuce, red onion, house pickles, chipotle mayo

### SAM SLATER VEGGIE PITA 13

Sweet potato, black bean patty, black-eyed pea hummus, lettuce, tomato, chipotle mayo, fire grilled pita. \*\*contains peanut\*\*

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## SMOKE PIT

Our house smoked meats are cured and smoked for hours, slow and low to lock in that nice smokey flavor. We use local meat vendors and local wood is all cut by hand.

### SMOKED MEAT BY THE 1/2 POUND

Our meat trays are served with a 1/2 pound of meat, house pickles, slaw & the sauce

**SMOKED BRISKET** 20  
Natural seasoned wood flavor

**SMOKED PORK SHOULDER** 12  
Dark cap, smoke juice, trimmed and pulled

**SMOKED BABY BACK RIBS** 48 - FULL RACK  
26 - HALF RACK  
Big and meaty bones, brown sugar-chili dry rub, your choice glazed or dry rub.

**HOT HONEY PIT CHICKEN** 15  
1lb. buttermilk brine, boneless fried breast, cut strips, hot honey dipped, candied jalapeno

**ADD-ON** 7  
Add 1/2 lb. of buttermilk fried hot honey chicken to any smoked meat tray

**SIDES** 5  
Boundary hand cut fries  
Mac n' cheese  
Garden salad w/ house dressing  
Honey cheddar biscuit (2)  
Sweet slaw  
Mixed pickled veggies  
Smoked vegetables  
Garlic mashed potato

**EXTRA SAUCE** 2  
BBQ - Carolina (tangy)  
BBQ - Ranch (tangy/creamy)  
BBQ - Cherry Chipotle (sweet heat)  
BBQ - Bourbon (sweet sticky)  
Hot - honey  
Ketchup - cola  
Mustard - stout  
Buffalo - classic  
Mayo - chipotle  
Jam - vodka berry

## CHEF'S PLATES

**BISTRO STEAK\*\*** 22  
10oz seared sirloin, truffled mashed potato, peppercorn cream, smoked vegetables

**COLA GRILLED MEATLOAF** 20  
Smoked brisket, chuck, onion, pepper, mushroom, candied bacon brittle, house gravy, garlic mashed potato, smoked vegetables

**PIT MAC N' CHEESE** 14  
House pasta bake, blended cheddar cheese, smoked vegetables, panko crumb

**PERFECT CHICKEN** 18  
Chef's whim 1/2 chicken weekly flavors and innovative cook process vary. Ask your server for today's feature

## BUILD YOUR OWN

**IF YOU WOULD LIKE SOMETHING CUSTOMIZED**  
our chefs and bartenders can create just what you're in the mood for. Restrictions may apply, however we will try to accommodate your request.

Please be sure to let your server know of any food allergies you may have as well.

## AFTERS

**FUNNEL CAKE FRIES** 6  
Served with bacon caramel

**CHEFS SPECIAL** \$\$ DAILY  
Ask your server for today's whim dessert

## MOCKTAILS

**ROSEMARY IS A VIRGIN** 6  
**FOJITO** 6

## BEVERAGES

**FRESH LEMONADE** 3  
**HOUSE BREWED ICED TEA** 3  
**HOUSE BREWED SWEET TEA** 3

**YACHT CLUB SODA** 4  
root beer, cream soda, orange, birch beer, cola, diet

**JUICES** 4  
orange, pineapple, grapefruit, cranberry

**FOUNTAIN SODA** 3  
coke, diet coke, sprite, ginger ale

\*\*CONSUMER FOOD ADVISORY\*\* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

\*\*\* PRICING \*\*\* subject to change without notice due to market price conditions.