

BLUE'S SMOKEHOUSE

SMOKEHOUSE MAINS

PIT SMASH BURGER...15.95

Brisket, chuck & Short rib Patty, Brioche Bun, cheese, lettuce, tomato, Kansas Ketchup & Carolina Mustard with American slaw & Smokehouse Fries

PULLED PORK BURGER...14.50

Brioche Bun, American Slaw & Carolina Mustard with Smokehouse Fries

WHY NOT ADD? BRISKET...6.00, PULLED PORK...4.50, BURGER PATTY...4.00 or UPGRADE FRIES TO TATER TOTS...1.50

HOT LINKS SAUSAGE...14.50

Our House-recipe Sausage, smoked and grilled over flame for a juicy bite with deep smoky flavour and a spicy kick with American slaw & Smokehouse Fries

SMOKED CHICKEN WINGS...15.95

5 whole wings tossed in your choice of sauce with American slaw & Smokehouse Fries

LOUISIANA Hot

CAROLINA Mustard

CHERRY Bourbon

CHERRY BOURBON BABY BACK RIBS

HALF...15.95

FULL...26.95

Juicy ribs smoked low & Slow with our cherry bourbon glaze with American Slaw & Smokehouse Fries

BRISKET PLATE...16.00

Low & slow Brisket with American slaw & Smokehouse Fries

PULLED PORK PLATE...14.95

Pulled pork with American slaw & Smokehouse Fries

MEAT PLATTERS

RIBS'N'WINGS...21.95

½ Rack Ribs, 4 x whole chicken wings with sauce of your choice

HOG PLATTER...24.95

½ Rack Ribs, Pulled pork, Hot Links sausage, Pork Belly Bites served with Smokehouse Fries & American Slaw

SMOKEHOUSE PLATTER...48.00

Hot Links Sausage, Brisket, Pulled Pork, 4 x whole chicken wings, Pit Beans, Burnt Ends, Smokehouse Fries and American Slaw

PIT MASTER FEAST FOR TWO...60.00

Everything on the smokehouse platter plus ½ Rack Ribs

SIDES

Chicken Wings...5.50

2 Wings a sauce of your choice

Brisket Topped Tater Tots...8.50

Smoked low & slow brisket layered on top of our pit dusted tater tots

Pit Dusted Tater Tots...5.00

Pit Master Dust sprinkled over our tater tots

Smokehouse Fries...4.50

Pit Master Dust sprinkled over our skin-on-fries

Pit Beans...4.50

BBQ sauce beans with Brisket and Pulled Pork

Burnt Ends...9.50

Cherry Bourbon glazed burnt ends of the Brisket

Pork Belly Bites...7.00

Sugar glazed Pork Belly Bites

When meat is smoked low and slow it can take on a pink colour called a smoke ring – a badge of honour in proper BBQ.