



## STRAIGHT OFF THE SMOKER

*Our signature meats are seasoned with house made dry-rubs and then smoked on hickory wood for hours, until they're savory and tender.*

### STARTERS

**House-made Chipotle Salsa & Chips \$5.5**

**House-made Guacamole & Chips \$6.5**

**Meat-Haters Nachos \$8.5**

*3 cheese blend, smoked red beans, onions and cilantro on tortilla chips. Salsa and sour cream served on the side.*

**El Norro Nachos \$8.5**

*3 cheese blend and chicken chili on tortilla chips. Sour cream, salsa, and jalapeños served on the side.*

**BBQ Nachos \$12.5**

*Chicken chili, 3 cheeses, and our signature pulled pork piled on tri-color tortilla chips. Jalapeños, salsa, sour cream, and BBQ sauce served on the side.*

**Smoked Wings \$8.5 for 6 - \$12.5 for 12**

*Dry-rubbed and smoked on hickory & apple wood for 5 hours then finished in the oven to be crispy and juicy. Your choice of hot or mild seasoning. Celery and carrots with ranch or bleu cheese served on the side.*

**Loaded Baked Potato \$6.25**

### SALADS

**Caprese Salad \$8.5**

*Homegrown tomato, buffalo mozzarella, fresh basil and a dash of olive oil and balsamic vinegar.*

**House Salad \$6.5**

*Mixed greens topped with shredded cheese, cucumbers, onions, tomato and bacon bits.*

*\*Add turkey, brisket, pulled pork \$3*

**Summer Salad \$8.5**

*Mixed greens, red onion, tomato, carrot, sliced avocado, cucumber, candied pecans, dried*

*Dressing Options:*

*Raspberry Vinaigrette, Balsamic Vinegar & Oil, Bleu Cheese, or Ranch*

### ENTREES

**CHOOSE ONE SIDE**

**Pulled Pork Sandwich \$10.5**

*Served steaming on a fresh Provence brioche bun, our spicy sweet BBQ sauce comes on the side.*

**Brisket Sandwich \$10.5**

*A Provence hoagie provides the only accompaniment to this juicy favorite. BBQ sauce on the side.*

**Smoked Turkey Sandwich \$10.5**

*Lettuce, tomato and mayonnaise on a Provence hoagie.*

*\*Add bacon \$1 - Add cheese (American or Pepper Jack) \$1*

**Tacos \$10.5**

*2 flour tortillas stuffed with your choice of one smoked meat topped with onions, BBQ and cilantro. Habanero avocado spread on the side.*

**Quesadilla \$10.5**

*3 cheeses melted with your choice of smoked meat in a 12 inch flour tortilla, grilled to perfection and topped with cilantro. Salsa, sour cream, and BBQ on the side.*

*\*Add Tomato or Onion 0.25 cents*

**BBQ Ribs 1/2 Slab, \$12.5 Full Slab \$21.5**

*Dry-rubbed, marinated and smoked to perfection. BBQ sauce on top. Choose two sides with a full slab.*

### SIDES

**Deviled Egg Potato Salad, Smoked Red Beans, Celery & Carrots, Cole Slaw, Side Salad or Warm Cinnamon Apples \$3**

### DESSERTS

**Banana Pudding \$4.5**

*\*Parties of 7 or more will be charged 20% Gratuity.*

*\*Please let servers know of any food allergies.*



## COCKTAILS

### The Murphy

*Tito's Handmade Vodka, Raspberry Liqueur, Sweet & Sour Mix*

### The 46th

*Bulleit Bourbon, Ginger Beer, Lime*

### The Cherokee

*Hendrick's Gin, Domaine De Canton Ginger Liqueur, Club Soda*

### The Colorado

*Lunazul Blanco, Grapefruit Juice, Splash of Club Soda, Lime*

## BOTTLED BEER

Bud Light  
Budweiser  
Coors Light  
Corona  
Crispin Cider  
Dos Equis Lager

Founders  
(Rotating Selection)  
Heineken  
MGD 64  
Miller High Life  
Newcastle  
Rolling Rock

Shiner Bock  
Sierra Nevada  
St. Pauli N/A  
Stella Artois  
Yazoo Pale Ale  
Yuengling

## CANNED BEER

Caldera IPA  
Good People IPA

Guinness  
Jackalope Thunder Ann  
Oskar Blues Pinner IPA

PBR  
Tiny Bomb Pilsner Can

**\$6.50 Jack Daniel's Tennessee Fire all day!  
1/2 Price House Wines all day!**

**GAZELA VINHO VERDE ROSE \$5 GLASS, \$21 BOTTLE**

**HAPPY HOUR 11AM-7PM - SATURDAY AND SUNDAY BRUNCH 10AM-2PM**

