



BURGER MONTH SPECIAL

FAUX PAS? I SAID FOIE GRAS! 19 solo /25^{1/2} with side
(see below for options)
House ground brisket and chuck patty, cooked the way it should be, medium rare*!
Summer truffle mayo, sour cherry and onion jam, aged white cheddar, and cured foie gras butter. All on a new brioche bun from Kootaney Bakery. A luxurious and decadant burger

SIDE SPECIAL - TRUFFLE PARM FRIES
Fresh grated parm, white truffle oil, parsley 9
Add black truffle mayo +3

*Consuming raw meat may increase your risk of foodborne illness
*Burger can be cooked well done by request.
We respectfully decline other cook temps.

APPETIZERS

SMOKED BRISKET POUTINE GF* TATER TOTS OR FRIES 22
Authentic "Squeaky" cheese curds, sliced brisket, house-made brown gravy, finished with green onions.
Double Down! - Double meat, cheese and gravy +12^{1/2}
Substitute Smoked Chicken 0 Meatless 16^{1/2}

DUCK WINGS N/DF* 19
Smoked and confit duck wing drummettes, fried until crispy and tender. Tossed in a Root Beer BBQ citrus glaze, covered in cajun spiced roasted peanuts and puffed rice.
Finished with scallions

KOREAN STYLE RIBS DF* 21
Half rack of smoked pork ribs, fried golden in a light tempura batter. Tossed in a Korean-style gochujang sauce, and drizzled with yuzu mayo. Finished with black sesame, crispy shallots and scallions *Limited daily.

HOT CHICKEN DIP GF 18^{1/2}
Smoked chicken, charred corn and scallions in a warm, cheesy, hot ranch dip. Served with tortilla chips. Great for sharing!

HILLBILLY HAND GRENADES x4 GF/CS* 18^{1/2}
An explosion of flavour!
Half jalapenos stuffed with secret BBQ rub cream cheese, wrapped in bacon, smoked and basted with classic bbq sauce. Served with a raspberry lime coulis

BEEF CARPACCIO GF/CS* 18^{3/4}
Lightly seared beef tender, sliced thin, with smoked mushroom aioli, charcoal infusion, arugula dressed in an onion vinaigrette, crispy shallots and shaved parmesan

CAULIFLOWER WINGS VEO/VO* 18^{1/2}
Salt and pepper, chili lime dry rub, bbq, buffalo, rosemary maple chili, hot/honey, dill pickle
Vegan options available
Comes with your choice of blue cheese or ranch dip

POPCORN GF 8
Choose from spicy cheddar, nutritional yeast & onion, dill pickle or movie-theatre butter. All flavours contain butter

LAMB FILO HANDPIES 16
Braised lamb, herbs and jus wrapped in three filo triangles. Served with a creole style dip.

MAC + CHEESE

Cavatappi pasta mixed into our house made mornay sauce with aged Bothwell smoked gouda

BRISKET MAC 19
Smoked Beretta Farms brisket, classic BBQ drizzle, fried onion tanglers, scallions

SMOKED CAULIFLOWER MAC VEO* 19
Fried smoked cauliflower, southwest dip, caramelized onions, crispy fried shallots and arugula dressed with pickled onion vinaigrette

BUFFALO CHICKEN MAC 19
Smoked chicken tossed in buffalo sauce, drizzled with ranch dip, toasted crumb, scallions

KOREAN PORK MAC 19
Smoked korean pulled pork, gochujang sauce, yuzu mayo drizzle, cucumber, black sesame seeds, scallions

FROM THE SMOKER

ONLY available after 5pm, while supplies last
Meats are gluten free **EXCEPT** fried chicken

SMOKED DUCK LEG GF* 37
Smoked and confit Canadian duck, smoked baby carrots, celeriac and parsnip puree, mushroom bordelaise, root vegetable crisps, parsley

BEEF CHEEK GF/DF/N* 38^{1/2}
The best cut of beef you've never tried! Smoked for 8 hours and served on brisket fat fried smashed fingerling potatoes, with smoked carrots, bison demi, chimichurri, and dukkah

BRISKET GF* 31
6oz brisket, coleslaw, smoked mashed potatoes, gravy

PORK RIBS 30
1/2 rack BBQ ribs, mac + cheese, coleslaw

FRIED CHICKEN Available all day
Double brined Rosstown boneless chicken thighs, fried golden. Served with fries, slaw and served with your choice of Alabama white sauce or Nashville hot dipped
2 Piece 23 3 Piece 27 4 Piece 32

PLATTERS

THE SHEBANG FOR 2-3	70
Two meats + two sides + assorted pickles (Brisket, Fried Chicken, 1/2 Rack Ribs, Pulled Pork) Chicken served Nashville Hot or Alabama White	

THE WHOLE SHEBANG FOR 4-6	130
All meats + four sides + assorted pickles (Brisket, Fried Chicken, 1/2 Rack Ribs, Pulled Pork) Chicken served Nashville Hot or Alabama White Sauce	

A LA CARTE

1/2 lb Brisket 24
1/2 Rack of Ribs 23
1 lb Pulled Pork 20
1 lb Korean Pork 20
1 Confit Duck Leg 26
(add to any platter for 20)

CHICKEN AND WAFFLES

CLASSIC SWEET 2 Piece 23 3 Piece 26 4 Piece 30
Fried chicken, house made Belgian waffle, whisky maple syrup and powdered sugar
Add roadhouse style cinnamon butter .50

HOT/HONEY 2 Piece 23 3 Piece 26 4 Piece 30
Fried chicken, house made Belgian waffle, hot honey, scallion
ADD ONS
Bourbon Maple syrup 2 Hot Honey 3 Extra Waffle 5

TENNESSEE HOT 2 Piece 24 3 Piece 28 4 Piece 32
Nashville hot fried chicken, house made Belgian waffle, slaw, jalapeno honey aioli, bread and butter pickles, scallions

KOREAN FRIED CHICKEN 2 Piece 24 3 Piece 28 4 Piece 32
Fried chicken tossed in gochujang sauce, house made Belgian waffle, yuzu mayo drizzle, cucumbers, scallions, black sesame seeds.

HANDHELD

Comes with choice of **ONE** side
Gluten free or vegan bun +\$2

THE DIRTY BIRD 24
Buttermilk fried chicken, lettuce, tomato, red onion and spicy mayo, on Kootenay Bakery brioche

KOREAN PULLED PORK 23
10 hour smoked pork butt mixed with Korean gochujang sauce. Green-tea-pickled red cabbage and carrot slaw, yuzu mayo, fresh cucumber, scallions and black sesame seeds. Served on a toasted brioche bun from Kootenay Bakery

THE HOT MESS 24
Sliced to order beef brisket, whisky BBQ sauce, slaw, fried onions and pickle on toasted Kootenay Bakery brioche

NASHVILLE HOT CHICKEN SANDWICH 24
Buttermilk fried chicken dipped in Nashville-style hot sauce, smoked jalapeno honey aioli, slaw, red onions, and bread and butter pickles on Kootenay Bakery brioche
Extra Hot +1

THE HERBIVORE N/VO* 23^{1/2}
Vegan "Wild Onion Nutburgers" patty, smoked beet, whisky onion jam, goat cheese, mixed greens, vegan dijonaïse, vegan onion bun

ADD ON	HOUSE SMOKED BACON	CHEESE	GRAVY GF*	\$3
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SIDES EACH 6^{1/2}

MAC + CHEESE VEO* +\$2 ^{3/4}	FRIES VO*	CORNBREAD VEO* \$1 ^{3/4}
TATER TOTS VO*	COLESLAW GF/VEO*	CAESAR SALAD +\$2 ^{1/4}
GARDEN GREENS GF/VEO*	POUTINE +\$3 ^{1/4}	DAILY SOUP
CARLIC OR CAJUN FRIES VO*+\$1 ^{3/4}	HEDON FRIES +\$1 ^{3/4}	
Fries and tots are GF but made in the same fryer as gluten and nut items		
TOSSED IN SMOKED BRISKET FAT, SALT & PEPPER		

HOUSE MADE DIPS \$2 CARLIC AIOLI, RANCH, BLEU CHEESE, SPICY MAYO, HOUSE HOT, JALEPENO HONEY AIOLI

SWEETS

BONE MARROW CREME BRULEE GF 12
Marrow infused creme brulee, triple berry jam, candied bacon bits

SEASONAL MOUSSE 12
Sweet Greek yoghurt mousse, whipped with lemon zest and vanilla. Topped with a seasonal fruit duo. Finished with a lightly smoked and butter-toasted graham crumb, and toasted salted pumpkin seeds

ESPRESSO MARTINI 2oz 16^{1/2}
Liquid dessert?! Smirnoff Vodka, Galliano espresso liqueur, Baileys, Oso Negro cold brew coffee, Angostura bitters. Served up

SOUP/SALAD

DAILY SOUP Please ask your server for today's offering 10
SMOKED CHICKEN OR DUCK SALAD CS/ VEO/VO* 23/ 31^{1/2}
Substitute for chickpeas (no Charge)
Smoked chicken thigh or smoked & confit duck leg, mixed greens, cabbage, carrots, pickled onion, pepitas, dried cranberries, blue cheese. Buttermilk ranch or sherry vinaigrette dressing

CHICKEN BACON CAESAR SALAD 23
House caesar dressing, smoked chicken, crumbled bacon, parmesan, cornbread crumb

SSCB LUNCH SPECIAL 21 (Available 11:30am - 2pm, M-F)
Half-size smoked chicken salad or chicken caesar, a cup of soup and cornbread. Upgrade to large soup for 2^{3/4}

KIDS

LIL' BEAST BURGER With fries 15^{1/4}

MAC + BUTTER OR MAC + CHEESE With fries 14^{1/4}

CHICKEN NUGGETS With plum sauce and fries 15

WAFFLE ICE CREAM SUNDAE 6
Vanilla ice cream, strawberry sauce

ALLERGIES - Please alert your server to any allergies before ordering, as some allergens are not listed. We do our best to accommodate all allergies where possible.

N - Contains Nuts
CS - Celiac Safe
VO - Is or can be made vegan
DF - Dairy Free
GF - Gluten Free
VEO - Is or can be made veggie



A 20% gratuity will be applied to parties of 15 people or more
We serve only the highest quality ingredients sourced locally and sustainably when possible.

