



A P P E T I Z E R S

<u>JALAPENO HUSH PUPPIES</u> maple syrup dipping sauce	8
<u>10 HOUR CHILI</u> with cornbread crumbs and cotija cheese	9
<u>CORNBREAD</u> honey butter	5
<u>THICK CUT BACON</u> house cured, fire grilled, whiskey mustard	10
<u>NACHOS</u> chili, avocado, cheese, crema, chilis, cilantro	12
<u>BRUSSEL SPROUTS</u> crispy fried, sweet chili sauce	10
<u>WINGS</u> traditional buffalo with blue cheese	10
-Vietnamese chili with peanuts and cilantro (mild or hot)	

S A L A D S

<u>GREEN SALAD</u> mixed greens, radish, crispy onion, tomato, cilantro ranch	10
ADD grilled fish- pulled chicken - pulled pork - brisket	16
<u>WEDGE SALAD</u> cracked baby iceberg lettuce, tomato, crispy bacon, scallion, blue cheese dressing	14
<u>EMBER ROASTED PEPPER SALAD</u> sweet and hot peppers, cotija cheese, red onion, cilantro, extra virgin olive oil	11

B U R G E R S 100% ground short rib 15

- served with fries or a small side -	
<u>CRASH</u> muenster, cheddar, whiskey sour pickles, onion, lettuce, surf sauce	
<u>MALIBU</u> roasted tomato, onion, lettuce, avocado, cheddar, mayo	
<u>SUNSET</u> classic cheeseburger: american, cheddar, muenster or gorgonzola	
<u>JERSEY</u> pork belly bacon, american, fried egg, potato roll	

H O T D O G S

bethlehem sausage werke	
all natural beef	
<u>PLAIN DOG</u>	5
<u>CHILI DOG</u>	6
chili, white onion, mustard	
<u>SURF DOG</u>	6
baked beans, pickle spear, mustard	

T A C O S gluten free soft corn tortillas

<u>GRILLED MAHI MAHI</u> pico de gallo, chipotle aioli, cabbage cilantro slaw	12
<u>OAXACA CHICKEN</u> spicy pulled chicken, salsa verde, onion, cilantro, avocado	12

S A N D W I C H E S served with fries or your choice of a small side 15

<u>16 HR BRISKET</u> whiskey sour pickles, white onion, bbq sauce, fresno chilis	
<u>PULLED PORK</u> slow smoked duroc pork shoulder, surf slaw, bbq sauce	
<u>PBLT</u> house cured fire grilled pork belly bacon, bibb lettuce, vine ripe tomatoes, avocado lime mayo	
" <u>ALL IN</u> " brisket, pulled pork, sausage, bbq sauce, pickled onion, pickles	
" <u>THE BOLT</u> " pulled chicken, muenster cheese, pickles, creamy slaw, bbq sauce	
" <u>THE OTHER SIDE</u> " southern fried hen of the woods mushroom, shredded cabbage, pickles, cilantro ranch, potato roll	

F R E N C H F R I E S DOUBLE FRIED - HOUSE CUT

<u>PLAIN</u> sea salt	4
<u>CHEESE FRIES</u> home made cheese sauce, chopped scallions	5
<u>SWINE FRIES</u> pulled pork, cheddar, cilantro ranch	7
<u>CHILI FRIES</u> chili, cheddar, scallions, red onion, fresno peppers	8



NEW JERSEY · NEW YORK

T H E L I N E U P served with cornbread and a small side

<u>OAXACA CHICKEN</u> ½ grilled chicken, salsa verde, pickled onion	19
<u>16 HR BRISKET</u> brisket, white onion, whiskey sour pickles	22
<u>SPARE RIBS</u> house smoked duroc ribs, south carolina vinegar mop	22
<u>BBQ TASTER</u> brisket, pulled pork, spare rib, sausage	22

P I T S M O K E D M E A T S

<u>BRISKET</u>	12 per ½ lb
creekstone farms prime all natural beef brisket- smoked for 16 hours over new jersey white oak	
<u>PULLED PORK</u>	10 per ½ lb
duroc pork shoulder slow smoked in pan renderings and pulled to order	
<u>SAUSAGE or BRATWURST (SEASONAL)</u>	6 per link
house made, slow smoked, finished over fire	
<u>SPARE RIBS</u>	10 per ½ lb
duroc pork ribs basted with our house mop and finished over fire	
<u>72 HR MARINATED OAXACAN CHICKEN</u>	1/2 bird 12 whole bird 20
finished over fire topped with salsa verde and pickled onion	
<u>PASTRAMI SHORT RIB</u>	25 per lb
"award winning" - all natural beef short rib brined in house, slow smoked served" with toasted rye, kraut & whiskey mustard	

F I S H

<u>SALMON</u> fire grilled organic filet, roasted pepper chutney, garbanzo bean puree	22
---	----

S I D E S

SMALL 6 LARGE 9
fire roasted baked beans
cole slaw
old school potato salad
mac n' cheese
Brooklyn brine whiskey sour pickles
chili

K I D S

8
SERVED WITH FRIES
hot dog
cheeseburger
chicken fingers

D E S S E R T

<u>SOUTHERN BANANA PUDDING</u>	7
banana pudding, brownie, vanilla cookie crumbs	
<u>CORNBREAD COBBLER</u>	8
honey cream, blueberries, corn bread	

H O U S E C O C K T A I L S

<u>CHILI MARGARITA</u>	12
espolon blanco tequila, ancho reyes chile liqueur, agave nectar, lime, smoked salt	
<u>KENTUCKY LEMONADE</u>	12
four roses yellow label bourbon, muddled blueberries, home made lemonade	
<u>RASPBERRY MOJITO</u>	12
havana club white rum, fresh mint, raspberries, lime, simple syrup, soda	
<u>BLOODY MARY</u>	12
tito's vodka, house made bloody mary mix, garnished with lemon, olive, pickled fresno	
<u>DAWN PATROL</u>	10
bacardi white rum, fresh squeezed orange juice, cranberry juice, pineapple juice	
<u>PICKLE BACK</u> four roses yellow label bourbon, brooklyn pickle brine, shorty	6.5