

# **SMOKEY TREATS BBQ**

#### **SINCE 2019**

### **SLOW-SMOKED MEATS**

# CURDS

deep fried Ellsworth Cheese Curds

Naked Cheese Curds.. \$9 deep fried cheese curds dusted with Garlic Booster

**Guadalupe Curds..... \$** fiesta seasoned curds, topped with diced onion, tomato, black olive, chipotle sour cream and salsa

Italiano Curds...... \$ seasoned with Italian Booster, topped with parmesean cheese, mariana sauce and pesto aioli

Maple Bacon Curds.. \$ topped with maple syrup and bacon bits

**Sconnie Curds......** seasoned with Garlic Booster, topped with sliced bratwurst, red onion and WI Beer Cheese sauce

# SALADS

#### **Cranberry, Walnut** & Pork Salad.....\$

mixed greens topped with pulled pork, candied walnuts, dried cranberries, Feta cheese and Cran-b-cue vinaigrette

Carolina Pork Salad.. \$ mixed greens topped with pulled pork, diced tomato, shredded cheese, jalapeno coleslaw and a Carolina BBQ and mustard vinaigrette

**Buffalo Chicken Salad..** mixed greens topped with crispy chicken tossed in Garlic Buffalo sauce, shredded carrots, cucumber, red onion, shredded cheese and

#### **Spicy Polynesian** Pork Salad...... \$2

**Buffalo Bleu Cheese dressing** 

mixed greens topped with pulled pork, pineapple mango chutney, diced red onion, jalapeno, bacon bits with Pineapple Habanero sauce





## POUINNES

Pulled Pork Poutine...... \$ seasoned fries smothered in brown gravy, topped with pulled pork, **Ellsworth Cheese Curd crumbles** and Sweet N' Smokey BBQ

**Sconnie Beer Cheese...** seasoned fries smothered in WI Beer Cheese sauce, bratwursts, diced onion and drizzled with BBQ N' Brat and Sweet N' Smokey BBQ sauce

Chicken Fried Poutine...... \$12 seasoned fries smothered in country gravy, topped with crispy chicken, chopped bacon, cheese curd crumbles and green onions

**Ellsworth Cheese Curd crumbles** and Sweet N' Smokey BBQ

Black N' Bleu-tine......\$ seasoned fries smothered in WI Beer Bleu cheese sauce, beef, cheese curd crumbles, red onion and Hot N' Spicy BBQ

Buffalo Chicken Poutine..\$2 seasoned fries smothered in country gravy, topped with Garlic Buffalo crispy chicken, cheese curd and bleu cheese crumbles, green onion and Garlic Buffalo sauce





Roadtrip Nachos......\$18 3 lb. sampler of Memphis, Philly, Carolina and Kinnickinnic nachos - easily feeds 3-4



#### **FUSION BBQ**



#### 1/2 BURGERS blended brisket, short rib & chuck patties

served with seasoned fries upgrade to Mac N' Cheese or Coleslaw +\$2 Side Salad, Pork Mac, Bacon Mac +\$4; Brisket Mac +\$5

Cheeseburger.....\$12 choose cheddar or provolone (WI Beer Cheese +\$1) ...topped with lettuce, tomato and onion

**Smokey Treats BBQ Burger...... \$15** piled high with pulled pork, cheddar cheese, red onion, and Sweet N' Smokey BBQ sauce

WI Beer Cheese Pub Burger...... \$15 topped with WI Beer Cheese sauce, sliced brats, deep fried cheese curds, BBQ N' Brat sauce on a pretzel bun

Black N' Bleu Burger...... \$4 topped with grilled onion, WI Beer Bleu Cheese sauce, bleu cheese crumbles and lettuce

Greek Burger..... \$14 greek seasoned patty topped with red onion, tomato, Tzatziki sauce and Feta crumbles

Italiano Burger.....\$14 italian seasoned patty topped with provolone cheese, garlic aioli, marinara sauce and pesto mayo

NEW! Peanut Butter & Jealousy Burger......\$16 topped with melted cheddar cheese, bacon, crunchy peanut butter, housemade raspberry chipotle compote and jalapenos



served with seasoned fries upgrade to Mac N' Cheese or Coleslaw +\$2 Side Salad, Pork Mac, Bacon Mac +\$4; Brisket Mac +\$5

SANDWICHES

Naked Pulled Pork Sandwich...... \$ slow-smoked pulled pork piled high on a toasted bun; sauce it your way with our selection of sauces

Sicilian Pulled Pork Sandwich...... \$13 pulled pork topped with melted provolone cheese, pepperoni, marinara sauce and pesto aioli

Mediterranean Pulled Pork Sandwich.... \$13 pulled pork topped with red onion, tomato, kalamata olives, feta crumbles and Tzatziki sauce

Spicy Polynesian Pulled Pork Sandwich \$14 pulled pork topped with smoked bacon, pineapple mango chutney, red onion, jalapeno and Pineapple Habanero sauce

The PORKNADO!..... 1/2 lb pulled pork topped with bacon, a full sliced bratwurst, WI Beer Cheese sauce, jalapeno coleslaw, BBQ N' Brat and Sweet N' Smokey sauce on a pretzel bun

The Cubano.....\$17 hoagie bun brushed with butter and grilled to delicate crispy perfection and filled with ham slices, pulled pork, bacon, swiss cheese, pickles, jalapeno coleslaw, dijon mustard and BBQ N' Brat sauce

Choose 2:

Philly Cheesesteak: sliced brisket topped with Monterey cheese sauce, grilled onions & peppers and Steak Sauce Spicy BBQ: sliced brisket topped with sliced red onion, jalapeno and Private Stock BBQ

#### **Desserts** ••••••

**Deep Fried Cheesecake** \$7 cheesecake wrapped in a tortilla, deep fried, tossed in bourbon smoked sugar; served with a housemade Raspberry Chiptole compote. YUM! Mile High Peanut Butter Explosion Cake.....

**Bourbon Pecan Pie.....** 



Just the Pig Wings.. 1 wing/\$5 2 wings/\$9

Mac N' Cheese..... \$4 thick spiral noodles in a velvety smooth cheese blend

Bacon Mac.....\$6 signature mac topped with smoked bacon bits

**Pork Mac..... \$6** signature mac topped with pulled pork and Sweet N' Smokey BBQ

Brisket Mac..... \$7 signature mac topped with chopped brisket and Sweet N' Smokey BBQ

French Fries.....\$4 deliciously crispy, seasoned fries

Jr. Pulled Pork Sandwich. \$6 slider bun filed with pulled pork

Mac N' Cheese.....\$6 8 oz of creamy sprial mac n' cheese

2-piece Chicken Strips...... \$7

Single Pig Wing.....\$7

#### I D R INKS check out glass case for all available options

Bottled **Mini D Belle V** 16 oz SOI 12 oz Be

#### FIRE. SMOKE. TREATS.

# Signature Pig Wings

Pig Wing Basket.....\$12 two - 4oz slow smoked pork shanks seasoned

with Memphis Rub. Fall-off-the-bone tender!

Signature

Jalapeno Coleslaw......\$4 hand-chopped cabbages mixed with our house slaw dressing with a zesty punch from raw chopped onions and jalapeno

#### WHIPPER SNAPPER served with seasoned fries —

l Soda	\$3
onut Cream Soda	
inez Wine	\$6
ur Beer	\$6
er \$4 16 oz Beer	\$5