

Appetize



- Fried Calamari 12**
Roasted Red Pepper Aoli Parsley
- Fried Pickles 9**
House Made Ranch Dressing
- Smoked Brisket. Sliders 11**
BBQ Sauce, Jicama Apple Slaw, Toasted Brioche Bun
- *Burger Sliders 10**
Habanero Aioli, Pickles, Pepper Jack Cheese, Brioche
- Pull Pork sliders 9**
BBQ Sauce, Apple Slaw ,Toasted Brioche Bun
- Truffle Fries 10**
Parmesan Cheese w/ Fresh Herbs, Roasted Garlic Aioli
- Sweet Potato Tots 10**
w/ Honey Dijon Mustard Sauce
- Buttermilk Chicken Tender 13**
BBQ or Buffalo w/Ranch or Blue Cheese
- Smoked Brisket Nachos 12**
Pico de Gallo,Cilantro Cream,Roasted Jalapeños

Smoked Wings 13

8 Jumbo Wings, served with Fresh Cut Vegetables w/ Ranch or Blue Cheese

Bld Buffalo Sauce
| Medium | Max | Flame

House Made BBQ Sauce
| Sweet | Max | Flame |

Sweet Chili

Garlic Permesan

Smoked Meat Tacos

Make It A Wrap or Quesadilla for Additional \$2

3 Tacos Topped With Lettuce,
Pico de Gallo, & Cilantro Cream

- Smoked chicken 8**
- Pulled Pork 9**
- Brisket 10**
- Veggie Tacos 8**

Ask For Todays Veggie Options

Fish Tacos

3 Tacos w/ Spicy slaw
& Cilantro Cream

- Blackened Tilapia 10**
- Shrimp 13**

Soups

Cup - 5 or Bowl - 8

Brisket Chili

Dessert

Homemade
Brownie Sundae

Sides

- Apple Jicama Slaw 6**
Citrus Vinaigrette
- Tater Tots 7**
w/ Garlic Aioli
- House Salad 6**
Choice of Ranch, Blue Cheese, or Citrus Vinaigrette
- Hand Cut Fries 6**
w/ Roasted Garlic Aioli
- Crispy Brussels Sprout 7**
w/ Citrus Vinaigrette

* Please inform your server of any food allergies. These items can be ordered raw or undercooked. A friendly reminder consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Sandwiches/Burgers

Served With Hand Cut Fries. Sub Fries for Any Side for \$2 Extra. Add Egg, Bacon, Cheese, or Avocado \$2 each

- Boulevard Burger**

14
- Crispy Onion, Swiss Cheese, Applewood Smoked Bacon, Roasted Garlic Aioli, Brioche Bun
- BBQ Cheese Burger**

11
- Cheddar Cheese, Home Made Pickles, Brioche Bun
- Fire Bull Burger**

13
- Grilled Jalapeño, Habanero Pepper Jack Cheese, Habanero Aioli, Brioche Bun
- Impossible Burger**

14
- Citrus Jicama Slaw, Home Made Pickles, Pretzel Bun
- Smoked Pulled Pork**

12
- BBQ Sauce, Jicama Apple Slaw, Pretzel Bun
- Smoked Brisket**

14
- BBQ Sauce Melted Swiss Cheese, Balsamic Red Wine Marmalade Onions, French Roll
- BBQ Pulled Chicken**

10
- Red Onions, Melted Cheddar, French Roll
- Smoked BBQ Sausage**

10
- Saute Onions and Peppers, Cheddar Cheese, French Roll

Smoked Meats

Served With Hand Cut Fries. Sub Fries, or Any side for \$2 Extra

- Baby Back Ribs**

1/4 Slab 10
1/2 Slab -17
Full Slab -26
- Smoked Pork Sausage**

1/4 #-7
1/2 #-10
1 # -18
- Sliced Brisket**

1 /4 # -9
1/2 #-15
1 #-26
- Smoked Chicken**

1 /4 Chicken Dark Meat 7
1/4 Chicken White Meat-8
1/2 Chicken-12
Whole Chicken--17
- Pulled Pork**

1/4 # - 7
1/2 # -11
1# - 19
- Combo Platter-22**

1/4 Dark Meat Chicken
plus any 2 Meats
- Rib Tips**

1/2 # -11
1 # -19
- Sampler Platter -40**

A taste of all our house
smoked meats & 1 side

Mac & Cheese 10

Add Any Ingredient For Additional \$2 Each

- Smoked Bacon

Smoked Chicken

Smoked Pork

Smoked Brisket
- Three Bean Brisket Chili

Smoked Sausage

White Truffle Oil

Habanero Jack Cheese

Add Any Ingredient For Additional \$1 Each

- Roasted Jalapeños

Sautéed Onion

Tomatoes
- Roasted Peppers

Sautéed Mushrooms

Kitchen Hours

- MON - FRI

4pm- 11pm
- SAT- SUN

11am- 11pm