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APPETIZERS

Salmon Ceviche – Salmon cooked in orange citrus vinaigrette with onions and cilantro.

Holy Smokes Salad – Lettuce, tomato, onions, cucumber, garbanzo beans, artichokes, and smoked garlic croutons topped with your choice of house-made Russian or Chipotle-Lime dressing.

Jamaican Jerk Chicken Tostones – Fried plantain topped with Jamaican Jerk spiced chicken and a mango salsa.

Smoked Cornbread Jalapeño Poppers – Jalapeños stuffed with our honey smoked cornbread and smoked.

Smoked Chicken Wings – Fried and served with our house-made BBQ sauce.

SANDWICHES AND REGULAR MENU ENTREES

Deli Platter – Turkey, Corned Beef, Roast Beef, Pastrami, and brisket (topped with onion jam).

Smoked Chicken BBQ – Smoked boneless thigh with your choice of BBQ sauce.

Holy Smokes Hamburger or Sliders

Beef Ribs – Cinnamon rubbed, smoked, and then sauced with Orange Chipotle barbecue sauce.

Smoked Jackfruit BBQ – Smoked jackfruit and onions smothered in our Orange-Chipotle barbecue sauce.

Smoked Jackfruit Vegetarian Chili – Smoked jackfruit and mushroom, corn, beans, and house pepper blend slow cooked to perfection.

Chef Salad – Lettuce, tomato, onion, pickle, red pepper, and choice of meat topped with house-made Russian or Chipotle-Lime dressing.

SPECIAL ENTREES

Moroccan Special – Traditional beef merguez sausage and/or Moroccan-spiced turkey served with lettuce, tomato, cilantro tahini, muhammara, and pita.

Mexican Special – Chicken or Beef mole either in taco or plate style served with flour tortillas, tomatillo pico de gallo, and mango salsa. Comes with a side of Mexican rice and refried beans.

Southern Special – Chicken smoked and fried served on top of an avocado green-onion waffle topped with a cayenne-garlic honey or a blueberry-chipotle syrup.

Italian Special – Smoked meatball and spaghetti or ziti topped with a house marinara sauce.

SIDES

Potato Salad

BBQ Baked Beans

Honey Cornbread – Your classic cornbread with smoked corn and poblano pepper.

Smoked Corn Salad – Smoked corn with an agave chili-lime vinaigrette.

Potato Knish – A smoked garlic potato pastry.

House Fries – Smoked garlic and Chipotle-maple.

Coleslaw

French Fries

SAUCES AND TOPPINGS

Ketchup

Onion Jam

Tomato Chutney

BBQ Sauces (Orange Chipotle, Coffee BBQ, Pumpkin and Strawberry Habanero)

Mustard

Harissa

Fried Onions

Mayonnaise

Chipotle Mayo

Apple Chutney (Seasonal)

DESSERTS

Sopapillas – Fried dough topped with peanut butter powder and chocolate syrup.

Coconut Chocolate-Crème Mousse – The non-dairy version of your classic chocolate mousse.

Chocolate Chip Cookies

Lemon Bars

Gingersnap Cookies – Dipped in chocolate.

Gingerdoodle Cookies – A combination of a gingersnap and snickerdoodle cookie.

The Elvis – Peanut butter cookies stuffed with jackfruit bacon and fried bananas.

Cookie Platter – An assortment of Holy Smokes' cookies.

