

Sunday
May 12

Mother's Day

M E N U



Signature Dishes

Signature "Reina" Smoked Queen Crown of Rib, Cherry wood smoked Baby Back Rib rack shaped like a crown, filled with smoked pork belly trifongo (green plantain, ripe plantain, yuca) (feeds 2-3) \$75

Smoked Brisket 4-cheese Lasagna, Fresh house-made egg pasta dough, chopped smoked Angus Prime Brisket, parmigiano béchamel sauce, house basil + roasted garlic tomato sauce, ricotta, fontina, mozzarella, (baked in smoker with hickory wood) (feeds 4) 65

Baby Back Ribs, 4-hour smoked full rack, house domino rub, signature mop, Guava-Ancho BBQ sauce 35

Cafecito Rub Brisket, 15-hour hickory smoked whole USDA Prime Angus Beef hot brisket with flat and juicy point, butcher paper wrapped - (feeds 12) 250

Pulled Pork, 12-hour hickory and cherry wood smoked bone-in whole pork butt, barbecue rub, 20-ounce house Guava-Ancho BBQ sauce (feeds 8-10) 140

Double Smoked Ham, Hickory and cherry wood smoked, smoky guava glaze (feeds 8-9) 66

Paleta (Pork Shoulder), Oven roasted, house rub, sour orange, garlic, green onion, parsley (feeds 8) 68

Desserts

Smoked Flan, Baked in smoker, vanilla, caramel drizzle 44

Tres Leches Cake, 39 Flor de Caña rum, meringue top sponge cake 39

Key Lime Pie, Fresh juice, meringue top, lime zest, graham crust 35

Sides

Truffle Bacon Mac and Cheese, 39 (3lb)
House 3-cheese blend, white truffle oil, smoked apple cider bacon

Baked beans, 9 (1lb) navy beans, smoked pineapple, onion, molasses

Cornbread, 20 (loaf) Yellow corn honey cornbread, whipped honey butter

Pre-order your family meal for Mother's Day.

Call us at 786-313-3888 or

786-362-5698 to reserve.

Smokehouse will be open for in-person dining with full Brunch and Mofongo menu.

All dine-in moms will receive a free glass of Sparkling Wine.

You can also reserve a table (highly recommended) to dine-in that day.

*Catering Mother's Day pre-orders will be taken until Wednesday, May 8th based on availability.