



MIAMI BBQ MENU

FIVE-COURSE TASTING MENU

INCLUDED WELCOME DRINK - SANGRIA

SMOKED CROQUETA

DOUBLE SMOKED HAM, HOUSE SMOKED GOUDA,
LIME WEDGES

(*WILSON CREEK ALMOND SPARKLING WINE)



PASTRAMI TEQUEÑOS

HOUSE CURED AND SMOKED PASTRAMI, WHITE
CHEESE, GARLIC AIOLI

(THREE BY D.WADE ROSE)



TAMAL EN CAZUELA

CREAMY FRESH CORN CASSEROLE WITH SMOKED
PORK BELLY, 12-HOUR SMOKED PULLED PORK
(TANK FREEDOM TOWER)



HOJA DE PLATANO BRISKET

SMOKED CAFECITO RUBBED BRISKET WRAPPED IN
BANANA LEAVES, MOFONGO

(ORIN SWIFT 8 YEARS IN THE DESSERT RED BLEND)



SMOKED FLAN

CREAMY FLAN BAKED IN SMOKER

(PORTO WINE, CHOCOLATE GANACHE RIM)

\$115 PER COUPLE

ADD ALCOHOL PAIRING + 49 PER PERSON

CHEF'S MENU

FIVE-COURSE TASTING MENU

INCLUDED WELCOME DRINK - SANGRIA

SMOKED CAPRESE

COLD SMOKED FRESH MOZZARELLA, TOMATO,
HARRY'S *PISTACHIO PESTO

(THREE BY D.WADE ROSE)



CROQUETA JALAPEÑO POPPER

HOUSE CROQUETA FILLING, SMOKED JALAPEÑO
WRAPPED IN BACON

(*WILSON CREEK ALMOND SPARKLING WINE)



BRISKET SCOTCH EGG

BRISKET SAUSAGE, HEIRLOOM BLUE EGG, GARLIC AIOLI
(FOUNDERS PORTER)



DECONSTRUCTED BRISKET WELLINGTON

SMOKED CAFECITO RUBBED BRISKET, MUSHROOM
DUXELLES, SCALLION PANCAKE, PUFF PASTRY CRISP,
BOURBON-ANCHO DEMI-GLACE

(ORIN SWIFT 8 YEARS IN THE DESSERT RED BLEND)



PECAN PIE À LA MODE

HOUSEMADE BROWN BUTTER CORNBREAD ICECREAM

(PORTO WINE, CHOCOLATE GANACHE RIM)

\$125 PER COUPLE

ADD ALCOHOL PAIRING + 49 PER PERSON

FOR RESERVATIONS VISIT OUR WEBSITE, WWW.SMOKEANDDOUGH.COM OR CALL US AT 786-362-5698

EXTRAS / PICK-UP	THE PIT		TAPAS		SIDES	
	W/ HOUSE DILL PICKLES & SWEET PICKLED RED ONION		BURNT ENDS EMPANADAS 11		TRUFFLE MAC & CHEESE SM 8 / LG 14	
	CAFECITO RUB BRISKET USDA PRIME ANGUS BRISKET 1 8 HALF POUND	PULLED PORK 1 2-HOUR SMOKED PORK BUTT 1 5 HALF POUND	AREPITAS CON LECHON 13	* BRISKET MOLE 22	HONEY CORNBREAD 8	BAKED BEANS SM 8 / LG 12
			AJI AMARILLO SMOKED FISH DIP 12		HAND-CUT YUCA FRITA 9	