

SNACKS

- Smokehouse Chili** Traditional Fixins \$9
Fully Loaded Tater Tots Texas or Buffalo Style \$10
Queso-Brisket Dip Tomatillo Salsa \$12
Mexican Shrimp Cocktail Diced Avocado \$15
Smoked Guacamole Tortilla Chips \$12
Jalapeño-Cheddar Wagyu Corndog Mustard Aioli \$10
Pulled Pork Nachos Queso, Sour Cream, Jalapeño \$13

SIDES

- Garlicky Fingerling Potatoes** \$6
Truffled Potato Salad \$6
Mac n' Jack \$6
Celery Root Slaw \$6
Sautéed Spinach \$6
Deviled Eggs \$6
House Salad \$7

SALADS

- | | | |
|--|--|---|
| Cucumber Salad \$8
Tomatoes, Red Onion,
Spicy Chili Dressing | Iceberg Wedge \$13
Crispy Bacon, Campari Tomatoes,
Blue Cheese Dressing | Grilled Caesar \$13
Romaine Hearts, Croutons,
Chipotle Dressing |
| Grilled Chicken Salad \$16
Spinach, Corn Relish, Tortilla Strips,
Honey Lime Dressing, Peanut Sauce | Cobb Salad \$16
Buffalo Chicken, Deviled Egg,
Buttermilk Ranch | Steak Noodle Salad \$18
Marinated Filet Mignon, Tomatoes,
Peanuts, Fresh Herbs, Spicy Chili Dressing |

SANDWICHES

- Smokehouse Bacon Burger** Swiss Cheese, House-Made Bacon, F1 Barbecue Sauce \$16
Buffalo Chicken Sandwich Celery Root Slaw, Ranch Aioli \$15
Chopped Brisket Melt Caramelized Onions, Aged Cheddar \$16
Signature Smash-Burger American Cheese, Bacon Jam \$16 (Add Fried Egg + \$2)
F1 Cuban Pickled Onions, Grainy Mustard Aioli \$15
Brisket Cheesesteak Onions, Peppers, Melted Gouda \$16
(All sandwiches come with a side of french fries and Guss' Pickle)

SIGNATURES

- Loaded Potato** Classic Toppings, Choice of Brisket or Pulled Pork \$17
Peach BBQ Glazed Chicken Breast Mac n' Jack \$23
Classic Texas Beef Brisket Truffled Potato Salad, F1 Barbecue Sauce \$26
Korean Style Double-Cut Pork Chop Sautéed Spinach, Sesame Seeds \$27
Blackened Grilled Salmon Cucumber Salad, Mexican Corn Relish \$27
St. Louis Style Pork Ribs Celery Root Slaw, Charred Jalapeño \$24
Prime Steak & Fries Seared and Sliced, Served with Bearnaise Butter \$28
Blue Plate Special Two Ribs, Pulled Pork, Sausage, Brisket \$30

SWEETS

- Berry Cobbler à la Mode** (contains nuts) \$10
Brûléed Banana Pudding \$10
Pecan à la Mode \$10

(Add Blackland Texas Pecan Brown Sugar Bourbon Shooter + \$5)



**SMOKE
HOUSE**

* CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, OR EGGS MAY
INCREASE YOUR RISK OF FOODBORNE ILLNESS.

03/08/24

SIGNATURE COCKTAILS

Sweet Mule Vodka, Blackberries, Hibiscus, Mint, Ginger Beer \$14

Electric Pickle Vodka or Gin, Dry Vermouth, Dill Pickle Juice, Stuffed Olive \$15

Armenta's Margarita Socorro Blanco Tequila, Jalisco 1562, Lime, Agave Syrup \$15

Slow and Low Aviation Gin, Lemon, Local Honey \$15

Texas Heat 21 Seeds Cucumber Jalapeño Tequila, Watermelon, Lime, Hibiscus Syrup \$16

Smoke Show Bourbon, Baileys, Kahlúa, Espresso, Cocoa, Roasted Marshmallow \$16

BATCHED

Staycation

Sailor Jerry Rum, Pineapple, Coconut,
Passionfruit, Mint, Ginger \$14

Mr. Tea "I Pity the Fool"

Vodka, Rum, Gin, Tequila, Jalisco 1562,
Cola, "24k Lemon" \$15

My Rye or Die

Bulleit Rye, Maple, Citrus,
Seltzer, Maple Bitters \$15

OLD TIMERS

Our Whiskey Sour

Jim Beam, Disaronno,
House-made Sour Mix \$14

The Man & His Hat

George Dickel 8yr Bourbon, Sweet Vermouth,
Cherry Bitters \$16

Smokey the Bear

TX Smoked Old Fashioned
Local Honey, Orange Bitters \$18

FROZENS

Red-headed Stranger

Rosé, Vodka, Citrus, Strawberry Puree \$13

Just Peachy

Bourbon, Crown Peach, Peach Puree,
Citrus, Rosemary, Peach Gummy Ring \$14

ZERO PROOF

Watermelon Sugar

Watermelon, Lime Juice, Hibiscus,
Jalapeno, Tajin Rim \$6

Baja Lemonade

Lemonade, Rosemary, Coconut, Agave \$6

SPARKLING & ROSÉ

Faire La Fete Cremant de Limoux Brut \$9/36
Languedoc, France

Hampton Water Rosé \$12/42
Provence, France

WHITES

Pinot Grigio

Santa Cristina by Antinori \$9/32
Tuscany, Italy

Sauvignon Blanc

McBride Sisters \$10/35
Marlborough, New Zealand

Chardonnay

Talbott 'Kali Hart' \$10/35
Monterey, California

REDS

Pinot Noir

Four Graces \$13/45
Willamette Valley, Oregon

Cabernet Sauvignon

Justin \$14/49
Paso Robles, California

Zinfandel

'Saldo' by The Prisoner \$15/52
California

Blend

'The Visionary' by Browne Family Vineyards \$16/56
Columbia Valley, Washington

BOTTLES & CANS

Coors Light \$6

Miller Lite \$6

Lone Star \$6

Elite 8 \$6

Heineken 0.0 NA \$7

Twisted X 'Pit Master' \$6

Local Rotator \$AQ. (ask server for details)

Four Corners 'El Grito' \$7

Rahr & Sons 'Texas Red' \$7

Long Drink (Rotating) \$8

Bishop Cider (Rotating) \$7

Revolver '817 Blonde' \$6

Manhattan Project 'Half Life' \$6



**SMOKE
HOUSE**

BRUNCH

SAT-SUN 11AM-3PM

BRIOCHE BREAD PUDDING

Mixed Berries, Whipped Cream,
Powdered Sugar

16

GRILLED AVOCADO TOAST

Smoked Salmon, Deviled Eggs,
Campari Tomatoes

18

JALAPEÑO-CHEDDAR WAGYU SAUSAGE CHILAQUILES

Tortilla Chips, Tomatillo Salsa, Cotija Cheese

18

F1 SIGNATURE BRISKET HASH

Fingerling Potatoes, White Cheddar,
Sunny-side up Eggs

18

MIMOSA 10 MANMOSA 11 BELLINI 10 THE SPRITZ 12

BLOODY COWBOY 12 THAT'S MY JAM 13



SMOKE HOUSE

DAILY BREAKFAST

MON-FRI 8AM-11AM

SAT-SUN 8AM-3PM

QUICK SERVE

BREAKFAST QUESADILLAS \$6

Scrambled Eggs, Cheese,
Tomatillo Salsa *Add Protein +\$2*

ROADRUNNER BURRITO \$7

Flour Tortilla or Served in a Bowl,
Smoked Chicken, Scrambled Eggs,
Pepperjack Cheese, Avocado, Tomato,
Tomatillo Salsa

BREAKFAST BURRITO \$7

Flour Tortilla or Served in a Bowl,
Scrambled Eggs, Cheddar Cheese with
choice of Bacon, Pulled Pork, Brisket,
Sausage with Tomato Serrano Salsa
Add Crispy Potatoes +\$1
(Make it Chimichanga Style, Smothered with
Queso or Salsa Verde +\$2)

CLASSIC BREAKFAST SANDWICH \$7

Over Medium Egg, Bacon, Gouda, Aioli,
House-made Brioche Bun

BREAKFAST SMASH BURGER \$8

Smokey Bacon Jam, Over Medium Egg,
New School American Cheese, Aioli,
Jalapeño Cheddar Bun

SIT & STAY

BIG BAD WOLF SANDWICH \$15

Brisket, Thick Cut Bacon, Crispy Potatoes, Over Medium
Egg, Chili and Queso with Tomato Serrano Salsa

CHICKEN FILLET SANDWICH \$8

Crispy Chicken, Made to Order, plain or dressed with
Ranch, Pickles *(Buffalo Style or Nashville +\$1)*

SOUTHERN STYLE CHICKEN FILLET SANDWICH \$10

Crispy Chicken, Bacon, Over Medium Egg,
Swiss Cheese, Maple Butter

AMERICAN BREAKFAST \$12

Fluffy Scrambled Eggs, Thick Cut Bacon, Toast
Choice of Mixed Fruit or Tater Tots

JALAPEÑO-CHEDDAR WAGYU SAUSAGE CHILAQUILES \$14

Fluffy Scrambled Egg, Tomatillo Salsa, Tortilla Chips,
Cotija Cheese, Crema

F1 SIGNATURE BRISKET HASH \$15

Crispy Potatoes, Peppers, Onions,
Sunny-side up Egg

COCKTAILS

MIMOSA \$5 IRISH COFFEE \$9 BELLINI \$6 THE SPRITZ \$8

BLOODY COWBOY \$10 THAT'S MY JAM \$10

SIDES

TATER TOTS \$4

MIXED FRUIT \$4