

BOOTLEGGERS SMOKEHOUSE MENU

STARTERS

HICKMAN DEVILED EGGS 8

truffle olive oil, korean chili flakes, chives

NACHO FLAT 18

brisket hash, cheddar cheese, chipotle cheddar sauce, avocado relish, jalapeños, cilantro

BOOT DUMPLINGS 12

pork belly & shrimp, mango chipotle sauce, beet coulis

BACON BOARD 28

five types of rotating bacon, sweet onion jam, red pepper jam, whole grain mustard, gherkins

SMOKED MUSSELS 17

garlic butter, wine sauce, schreiner's sausage, grilled noble bread

KITCHEN SINK GUACAMOLE 14

chunky avocado, charred nopales, pomegranate seeds, pepitas

SALADS

add protein, chicken, pork, brisket, turkey, hot link 6, salmon 9

WEDGE 12

iceberg, red onion, tomato, lardons, maytag bleu cheese, sliced chive

BEET 13

arugula, red and golden beets, quinoa, dried cherries, crumbled goat cheese, pistachios, orange vinaigrette

SANDWICHES

sandwiches come with house made kettle chips or fries add \$3

BOOTLEGGER BURGER* 18

muenster cheese, whiskey onions, confit slab bacon, lettuce, tomato, red onion, dijonnaise, house sauce, pretzel bun

CAPONE CLASSIC BURGER* 15

american cheese, lettuce, tomato, red onion, dijonnaise, house sauce

THE SNITCH BURGER* 16

white cheddar cheese, bacon, crispy shallots, dr pepper bbq sauce

FRENCH DIP* 19

smoked prime rib, au jus, horseradish cream, toasted baguette

HIGH HAT PBLT 16

smoked pork belly, lettuce, tomato, red onion, spiced aioli

BBQ PULLED PORK 15

slow smoked pork with pecan and oak wood, cole slaw, bbq sauce, spiced aioli, bun

FRIED MAC AND CHEESE BALLS 12

pasta, bechamel creamy cheese sauce, panko crumbs

SMOKED CHICKEN WINGS 12

smoked wings, traditional, lemon pepper, bbq, honey sriracha, diablo

SMOKED JALAPEÑO POPPERS 11

smoked jalapeños filled with a cream cheese mix, wrapped in bacon served on a roasted corn salad bed

CRISPY ROCK SHRIMP 16

beer-battered rock shrimp, cheddar grits, granny smith apple chunks, bacon lardons, basil pesto and apple gastrique drizzle

LUNCH EXPRESS 16

(11AM-4PM)

CHOOSE ANY TWO MEATS

prime brisket, schreiner's hot link
pulled pork, farm raised turkey

cole slaw & tortillas

KALE 13

corn, avocado, dried apricot, cucumber, tomato, corn nuts, sweet onion balsamic vinaigrette

COBB 14

pork belly, turkey, egg, avocado, tomato, white cheddar, herbed buttermilk ranch

NOTORIOUS CHICKEN SANDWICH 16

grilled or panko fried chicken breast, smoked ham, white cheddar cheese, arugula, red onion, dijonnaise, spiced aioli, griddled noble bread

SALMON BLT* 17

grilled salmon, jalapeño bacon, tomato, red onion, lettuce, honey mustard

CHOPPED BRISKET 16

brisket hash (chopped brisket, sautéed onions and tomato) white cheddar cheese, cole slaw, spiced aioli, bun

SMOKED TURKEY MELT 15

smoked turkey, white cheddar, jalapeño bacon, arugula salata, open faced

BIG HOUSE CLUB 17

smoked turkey breast, ham, jalapeño bacon, white cheddar, American cheese, lettuce, tomato, red onion, Dr Pepper BBQ sauce, mayo, sourdough

SMOKEHOUSE TACOS AND SUCH

PORK BELLY 15

pickled red onions, avocado espuma

BRISKET 15

brisket hash, chipotle cole slaw, crispy shallots

GREEN CHILE PORK 13

white onions, cilantro, charred poblanos

SALMON* 15

pico de gallo, house aioli

BOOT BBQ BURRITO 16

pulled pork, bbq beans, cole slaw, house rub, bbq sauce, tortilla

ENTREES

all bbq served with cole slaw and tortillas

SMOKED PRIME RIB 29

4 hour smoked prime rib, goat cheese mashed potatoes, broccolini (served after 4pm daily, limited quantity)

RED BRICK CHICKEN 22

airline chicken breast, brown butter caper sauce, blistered red potatoes, broccolini

PAN SEARED SCOTTISH SALMON* 24

sautéed rainbow carrots, fresh asparagus and cherry tomatoes in a garlic butter, white wine sauce

BEEF BRISKET 21

12 hour slow smoked with oak and pecan wood

PULLED PORK 19

8 hour slow smoked pork shoulder, bbq sauce

ST. LOUIS RIBS 24/38

rubbed with our house rub, smoked with oak and pecan wood, dr pepper bbq sauce, 1/2 or full rack

SMOKED TURKEY BREAST 18

rubbed with house bbq rub, slow smoked free range turkey

SCHREINER'S HOT LINK 19

proprietary blend of ground fiery pork and beef

BBQ SAMPLER FOR TWO/ FOUR 40/72

brisket, pulled pork, hot link, turkey, ribs and bbq beans all slow smoked with oak and pecan

SIDES

ASPARAGUS 8

olive oil, lemon zest

BROCCOLINI 7

shaved garlic, red chili flakes

SMOKED SWEET CORN 6

cholula-lime butter

GRILLED CAULIFLOWER STEAK 8

cheddar cheese, whiskey onions

SMASHED RED GOAT CHEESE POTATOES 8

chives, goat cheese, red skin potatoes

CAULIFLOWER PUREE 6

roasted garlic, olive oil

SWEET POTATO FRIES 7

maple aioli

COTTAGE FRIES 6

seasoned yukon gold potato slices

BAKED BBQ BEANS 6

slow cooked three bean mix, house rub, seasoning

MACARONI AND CHEESE 8

pasta, bechamel creamy cheese sauce, panko crumbs

DESSERTS

FRESH FRUIT COBBLER 11

baked individually, cinnamon toast crunch crumble topping, served with vanilla ice cream

FRIED ICE CREAM 11

cinnamon sugar coated tortilla bowl filled with deep fried ice cream and topped with chocolate syrup

JACK DANIELS BROWNIE 11

brownie served warm, vanilla ice cream, caramel sauce

BUTTER CAKE 11

traditional style butter cake, served warm, topped with butter cream and fresh blueberries