MEAN BARBECUE

SMOKEHOUSE SOCIAL

OKC BBQ

FRIENDLY COMPETITION

SNACKS TO SHARE

BRISKET QUESO $15
White cheddar served with tortilla chips.

CRISPY FRIED PICKLES $12
Served with chipotle ranch dressing.

SMOKEHOUSE TRASH CAN NACHOS $20
Smoked brisket, corn tortilla chips, house spice rub, queso, jalapeños, cheddar cheese, and sour cream.

SMOKED CHICKEN WINGS
6 FOR $13 / 12 FOR $24
Smoked then fried, house rub, with your choice of sauce.

MOMMA'S DEVILED EGGS $13
Chopped brisket, crispy bacon, and chives.

SPINACH DIP $14
Creamy spinach and cheese served with toast points or corn tortilla chips.

TATER BARRELS $13
Jumbo filled tater tots with bacon inside, drizzled with queso and BBQ sauce.

SMOKEHOUSE CHILI $12
Smoked beef, beans, Cheddar cheese, sour cream, red onion, and fresh jalapeño.

SHAREABLE SIDES $8

BAKED MAC N CHEESE

CRISPY FRIED OKRA

SIDE SALAD

SMOKEHOUSE CORN

GREEN BEANS

MASHED POTATOES

SEASONED FRIES

HOUSE-SMOKED MEATS

All smoked meat plates are served with cornbread and your choice of two sides.

TWO-MEAT PLATE $24

THREE-MEAT PLATE $29

SLOW-SMOKED BRISKET
½ LB. $19 / 1 LB. $34
Chopped or sliced.

SMOKED HALF CHICKEN $19
Marinated, moist, and tender, smoked for hours.

SMOKED BOLOGNA AND SAUSAGES $18
4-oz. sliced portions of each.

PULLED PORK
½ LB. $16 / 1 LB. $20

RACK OF RIBS
HALF RACK $24 / FULL RACK $42
Dry-rubbed spare ribs.

SMOKED TURKEY LEG $26
Seasoned and smoked to perfection.

TWO-HAND HOLD'EM

wAll sandwiches served on a brioche bun, with spicy pickles and steak fries.

ADD JALAPEÑO BACON +$3 / BURNT ENDS +$5

BRISKET SANDWICH $16
Choice of chopped or sliced, topped with pickled onions.

PULLED PORK SANDWICH $17
Topped with fried onions.

CUSTOM-BLENDED BURGER $19
Two 2-oz. Black Angus beef patties topped with American cheese, lettuce, tomato, onion, and BBQ mayo.

SMOKED BOLOGNA SANDWICH $13
Turano roll crisped with butter, layered with mustard or mayo, pickles, and onions.

ADD A FRIED EGG +$3

BUILD YOUR OWN SPUD $12

Jumbo baked potato with butter, sour cream, Cheddar cheese and green onions. Add brisket, pulled pork, smoked sausage, chopped chicken, chili, or other meat toppings for $6 each.

CHOICE CUTS

Each cut can feed up to four guests. *Limited availability.*

LONGBONE RIBEYE PLATTER $160
Wood fire-grilled Tomahawk ribeye steak, chopped brisket, house-battered onion rings, and horseradish cream sauce.

24 OZ PORTERHOUSE STEAK $89
Grilled and served with choice of two sides.

14 OZ NY STRIP $78
Grilled and served with choice of two sides.

14 OZ PORK CHOP $28
Grilled and served with choice of two sides.

DESSERTS $12

BOURBON PECAN BREAD PUDDING
With vanilla bean ice cream.

BANANA PUDDING
With vanilla wafers and fresh bananas.

MAPLE BACON CHEESECAKE

PIE OF THE MONTH
Ask your server about our seasonal selection.

SALADS

DRESSINGS: Black peppercorn ranch, smoked blue cheese, green goddess, or balsamic vinaigrette.

CHOPPED SALAD $16
Chopped iceberg lettuce, bacon, croutons, and cherry tomatoes, tossed in your choice of dressing.

SMOKEHOUSE SUPER GREENS (V) $16
Mixed greens, kale, quinoa and grain blend, homemade green goddess dressing, and fried chickpeas.

COBB SALAD $16
Mixed greens, smoked chicken, bacon, hard-boiled eggs, avocado, tomatoes, red onion, Cheddar cheese, and croutons.

PREFER A DIGITAL MENU WITH PICS?
SCAN TO VIEW



COCKTAILS WITH ATTITUDE

REAL CHERRY OLD FASHIONED $15
Bourbon, cherry simple syrup, tobacco bitters, and cherry smoke.

PERFECT MARGARITA $16
Reposado tequila, Cointreau, fresh lime, agave, and Grand Marnier float.

WATERMELON LEMONADE $14
Watermelon vodka, lemonade, watermelon juice, and fresh mint.

PIT BOSS MANHATTAN $17
Bourbon, sweet vermouth, black walnut bitters, brandied cherry, and hickory smoke.

LAST CALL ESPRESSO MARTINI $15
Vanilla vodka, Kahlúa, fresh espresso, and Frangelico.

MEAN MOJITO $13
Rum, fresh lime juice, jalapeño simple syrup, and fresh mint.

SMOKESTACK SOU $14
Bourbon, fresh lemon, demerara, and applewood smoke.

HONEY BEE $15
La Pulga Reposado Tequila, lemon juice, honey syrup, ginger syrup, and Angostura bitters.

SS FROZEN MARGARITA $15
Tequila blanco, triple sec, and fresh lime;
Classic, Mango, Wild Berry, or Strawberry.

WINES BY THE GLASS / BY THE BOTTLE

RED
- Canyon Road Cabernet Sauvignon $10 / $35
- Robert Mondavi Private Selection Merlot $12 / $40
- Meiomi Pinot Noir — / $70

WHITE
- Ch. Ste. Michelle Chardonnay $10 / $40
- The Pinot Project Grigio $14 / $50
- Kim Crawford Sauvignon Blanc — / $55

SPARKLING & ROSÉ
- Voga Moscato $10 / $35
- La Marca Prosecco $14 / $55
- Whispering Angel Rosé — / $55

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

18% gratuity will be added to parties of six or more.
Additional gratuity is optional but always appreciated.