



KENTUCKY

And **BOURBON BARBECUE**

WINGS 1LB - \$15
2LB - \$27

served with blue cheese & pickles

BBQ / medium / hot / Nashville / buffalo / suicide

honey garlic / lemon pepper / cajun / fire + ice

SHAREABLES

CHIPS + DIP \$13

served with salsa + guacamole / cheese dip

MAC + CHEESE BALLS \$14

deep-fried mac + cheese balls / fancy sauce

BURNT ENDS \$15

smoked brisket ends / caramelized BBQ sauce

BRISKET POUTINE \$18

brisket / fries / cheese curds / gravy

truffle aioli / green onions

SPINACH + ARTICHOKE DIP \$19

served with pita bread

PICKLE SPEARS \$13

house breaded pickle spears / poblano avocado ranch dip

CALAMARI \$15

jalapeño breaded calamari / Sriracha tartar sauce

PRETZELS + DIP \$18

soft pretzels / beer + cheddar dip / bacon / scallions

NACHOS \$19

pico de gallo / jalapeño / mixed cheese / pickled onion

salsa / sour cream

+ grilled chicken \$5 / + pulled jackfruit \$6

+ pulled pork \$6 / + burnt ends \$7

SALADS + SOUPS

ADD TO ANY SALAD - grilled chicken \$6 / pulled jackfruit \$7 / pulled pork \$7 / smoked brisket \$8 / cajun shrimp \$9

BACON + CHEDDAR SOUP \$14

served with soft pretzels

SOUTHWEST BLACK BEAN SALAD \$15

romaine / black beans / red pepper / white onion

mixed cheese / poblano avocado ranch

HOUSE SALAD \$14

spring mix / tomato / pickled onions / pecans

goat cheese / house vinaigrette

CAESAR SALAD \$15

romaine / double-smoked bacon / parmesan

house made croutons / lemon

HANDHELDS

served with your choice of:

HOUSE SIDES - house cut fries / tater tots / coleslaw / mashed potatoes / house salad / cornbread

UPGRADED SIDES \$3 - poutine / tater tot poutine / brisket poutine / truffle fries / onion rings / brisket beans / curly fries / Caesar salad

beer + cheddar soup / black bean salad / sweet fries / mac + cheese

CAESAR WRAP \$16

grilled chicken / romaine / double smoked bacon

Caesar dressing

FRIED CHICKEN SANDWICH \$17

buttermilk fried chicken / Martin's potato roll / lettuce

tomato / bread + butter pickles / garlic aioli

CHICKEN BACON CLUB \$17

grilled chicken / smoked bacon / Texas toast / lettuce

tomato / *sub blackened chicken \$3*

STEAK SANDWICH \$18

6 oz AAA Canadian striploin / baguette / arugula / brie

onion strings / garlic aioli

PULLED PORK SANDWICH \$18

12 hour smoked pulled pork / Martin's Potato Roll

house slaw / garlic aioli

*sub jack fruit \$3

BRISKET SANDWICH \$18

24 Hour smoked brisket / Martin's potato roll

house slaw / garlic aioli

MAC DADDY BURGER \$18

2 smash patties / Martin's potato roll / cheddar cheese

lettuce / white onion / bread + butter pickles / secret sauce

BRIE BURGER \$19

2 smash patties / Martin's potato roll / arugula / brie

caramelized onion / BBQ sauce

BOWLS

BLACKENED CHICKEN BOWL \$19

blackened chicken / avocado / cilantro lime aioli

arugula / pico de gallo / mixed cheese / rice / lime

tortilla chips / trinity veg + lime vinaigrette

JAMBALAYA \$25

chicken / sausage / trinity veg / tomato / Basmati rice

CAJUN SHRIMP BOWL \$21

cajun shrimp / avocado / cilantro lime aioli / black bean mix

diced tomato / trinity veg + lime vinaigrette rice / lime

TACO SALAD BOWL \$21

seasoned beef / romaine / mixed cheese / pico de gallo

crushed tortilla chips / ranch dressing

MAINS

HOUSE SIDES - house cut fries / tater tots / coleslaw / mashed potatoes / house salad / cornbread

UPGRADED SIDES \$3 - poutine / tater tot poutine / brisket poutine / truffle fries / onion rings / brisket beans / curly fries / Caesar salad
beer + cheddar soup / black bean salad / sweet fries / mac + cheese

DOUBLE SMOKED MAC + CHEESE \$18

double smoked bacon / mac + cheese
onion strings / scallions

FISH + CHIPS \$18

battered haddock / coleslaw / tartar / lemon
choice of side

FISH TACOS \$21

fried haddock / pico de gallo / coleslaw
green onion / Sriracha sour cream / choice of side

CHICKEN + WAFFLES \$23

2 pieces of buttermilk fried chicken
buttermilk waffles / maple syrup / choice of side

BUILD YOUR OWN MEAT PLATTER

1 meat + 1 side \$16 • 2 meats + 2 sides \$27

3 meats + 2 sides \$37 • 4 meats + 2 sides \$50

MEATS - smoked chicken wings (4) / fried chicken (2) / pulled pork / smoked baby back ribs
smoked andouille sausage / cajun shrimp (6) / Nathan's Famous hot dog
Kentucky smash burger / smoked brisket (+\$3)

SEE MAINS FOR AVAILABLE SIDES

DRAFT BEER

DOMESTIC \$8

Canadian / Coors Light / Miller Lite

IMPORT \$9

Heineken / Coors Original / Creemore
Kronenbourg Blanc

PREMIUM \$10.25

Guinness / Hazy Days / Shindig / Hop Valley
Vizzy (rotational)

CANS / BOTTLES

BELLWOODS (bottle) \$16

MILLER LITE (bottle) \$6.5

SOL (bottle) \$6.5

MGD (bottle) \$6.5

CARLSBERG \$7

CARLSBERG LITE \$7

RICKARD'S RED \$9.25

TOPO CHICO \$6

VIZZY (rotational seltzer) \$6

HYJINX (rotational seltzer) \$6

HYJINX (hard iced tea) \$6

BEE'S KNEES \$6

SOMERSBY \$9.25

SOMERSBY WILD \$9.25

GARDEN

STRONGBOW \$9.25

COCKTAILS

JACK'S HARD LEMONADE 1.5oz \$12

Jack Daniel's / Smirnoff raspberry / lemon juice / simple syrup
soda / raspberries

KENTUCKY MULE 1.5oz \$12

Bulleit bourbon / Disaronno / ginger beer / simple syrup
fresh lime

WHISKY SOUR 1.5oz \$13

Gibson's whisky / lemon juice / egg whites / simple syrup
bourbon soaked cherries / *vegan alternative available*

DARK + STORMY 1.5oz \$13

dark rum / ginger beer / lime juice / bitters / dehydrated lemon

COLLINS COCKTAIL 1.5oz \$13

Bulleit bourbon / muddled mint / Luxardo maraschino
lime juice / simple syrup / soda / dehydrated lemon

CHARRED PEACH OLD \$13

FASHIONED 1.5oz

Bulleit bourbon / charred peach syrup / bitters
dehydrated orange

RASPBERRY HARD ICED TEA 1.5oz \$13

Bulleit bourbon / Smirnoff raspberry / lemon juice / iced tea
cranberry juice / raspberries / *sub vodka for no extra charge*

WATERMELON BREEZER 1.5oz \$13

Bulleit bourbon / Smirnoff raspberry / elderflower Liqueur
lemon / watermelon juice / fresh watermelon / soda

DESSERT

* served with ice cream / add bourbon caramel sauce \$2

VANILLA ICE CREAM \$4

APPLE CRUMBLE *

BROWNIE *



vegetarian



gluten free