

SMOKE  CRAFT

MODERN BARBECUE

2022 Restaurant Week - \$25 Lunch

STARTERS

PORK BELLY BURNT ENDS

compart duroc / apple glaze

SMOKED AVOCADO DEVILED EGGS

smoked avocado / pickled onion

SOUTHWEST BRISKET EGGROLLS

corn / black beans / roasted red peppers / jack cheese / prime brisket / hatch ranch

ENTRÉES

OUR ICONIC PULLED PORK SANDWICH

dry rubbed / hickory & cherry wood smoked / cole slaw

PULLED CHICKEN SANDWICH

maple wood smoked chicken / cole slaw

THE CUE-BANO

smoked ham / pulled pork / swiss cheese / dill pickles / mustard bbq sauce

SMOKED BURRATA CAPRESE SALAD

apple wood smoked burrata / grape tomatoes / arugula / grilled watermelon

SMOKED BEET SALAD

smoke roasted beets / blue cheese / arugula / pickled onions / candied pecans / balsamic

DESSERT

CHOCOLATE CHERRY BREAD PUDDING

SMOKED PUMPKIN MOUSSE

BANANA PUDDING

SMOKE



CRAFT

MODERN BARBECUE

2022 Restaurant Week - \$40 Dinner

STARTERS

PORK BELLY BURNT ENDS

compart duroc / apple glaze

SMOKED AVOCADO DEVILED EGGS

smoked avocado / pickled onion

SOUTHWEST BRISKET EGGROLLS

corn / black beans / roasted red peppers / jack cheese / prime brisket / hatch ranch

ENTRÉES

BBQ CHICKEN PLATTER

brined / dry rubbed / maple wood smoked / pineapple-bourbon sauce

PULLED PORK PLATTER

dry rubbed / hickory & cherry wood smoked

HALF RACK OF ST. LOUIS RIBS

prairie fresh usa prime grade / dry rubbed / cherry wood smoked

BARBACOA TACOS

chipotle cocoa rubbed beef cheeks / smoked beef tallow tortillas / salsa verde / pickled onion

SMOKED SPAGHETTI SQUASH

cherry wood smoked squash / roasted peppers / goat cheese / maple syrup / spinach / onions

DESSERT

CHOCOLATE CHERRY BREAD PUDDING

SMOKED PUMPKIN MOUSSE

BANANA PUDDING