



## ★ SMOKER ACES ★

### MEATS

Choose any 3

#### BLUE RIBBON CHICKEN

DARK  WHITE

18 HOUR BRISKET

SMOKED PULLED PORK BUTT

HOUSE CHEDDAR SAUSAGE

THIS  
OR  
THAT

### WORLD FAVORITE

- FULLY LOADED FUNDERTOTS**  
*crispy fried tator tots, pulled pork, SMC (super melty cheese), guacamole, pico, jalapeños, Bourbon BBQ sauce, sour cream*
- THE PIG & ANCHOR MELT**  
*pulled pork, sliced brisket, double pork belly bacon, smoked gouda, cheddar, pickles, donkey sauce*
- MAPLE & CHILI SALMON\***  
*chedar planked and lightly smoked atlantic salmon*



## Guy! PITMASTER

### ST. LOUIS RIBS

*memphis style, marinated for 9 hours and slow smoked*

HALF RACK \$10.00 FULL RACK \$17.00

### PRIME TIME PRIME RIB\*

*Texas inspired, generously rubbed and slow roasted*

8-OZ. \$12.00 16-OZ. \$20.00

## ADD SIDES choose any 3

- CAROLINA SLAW
- CRISPY ONION STRINGS
- MAC DADDY MAC AND CHEESE
- COLLARD GREENS
- BBQ BEANS *beef brisket trimmings*
- FRENCH FRIES
- GREEN BEANS AND BACON

## DESSERT

- BOURBON BANANA PIE
- APPLE COBBLER
- MISSISSIPPI MUD PIE
- THE BACKYARD BROWNIE \$5.00**  
*hot fudge – vanilla ice cream whipped cream*

## KIDS MENU

*Served with fries*

- MAC DADDY MAC N CHEESE
- P&A SLIDER
- CHICKEN TENDERS

Please inform your server if you have any food allergies

\* Public health advisory: consuming raw or undercooked meats, fish may increase your risk of foodborne illness, especially if you have certain medical conditions

18% service charge will automatically be added to your order

Surcharge of \$5.00 for third entree or more applies