



OUR SMOKE IS NO JOKE!

Welcome to Guy's place! Hey, are your elbows on the table? That's cool... we're low-maintenance here. (Except when it comes to the food and the brews (those get us fired up.) Alright, ready to do this?

APPETIZERS

TRASH CAN NACHOS

Pulled pork on house-made tortilla chips, Bourbon Brown Sugar BBQ sauce, pico de gallo, sour cream, jalapeno, black beans and SMC (super melty cheese)

\$5.00

AIN'T NO THING BUTTA CHICKEN WING

Slowly smoked and fried, dry-rubbed and tossed in your choice of Spicy Sriracha BBQ, Honey BBQ or Bourbon Brown Sugar BBQ

\$5.00

SMOKED SAUSAGE AND CHEESE

House-made smoked pork belly and veal sausage, cheddar, pepper-jack cheese, pickles, pepperoncini, pickled onions, bread & butter pickles, crispy flatbread strips

\$4.50

DRAGON CHILI AND CHEESE FRIES

Smoked beef brisket, pork sausage, crispy hand-cut fries, cheddar, green onions, bacon and sour cream

\$4.50

SMOKEHOUSE

KING  QUE

SERVED WITH

Coleslaw, Sweet Pickle,
Golden Honey Cornbread or Texas Toast

BLUE RIBBON CHICKEN

Our exclusive dry-rub chicken with bourbon smoked paprika, chipotle habaneros, muscovado sugar, smoked over hickory, and grilled

\$9.00

CHAMPIONSHIP PULLED PORK

Hickory-smoked with a brown sugar, paprika, garlic and cumin rub, made Carolina-style

\$9.00

18-HOUR BEEF BRISKET

Cooked in our custom smokers
for 18 hours

\$11.00

SMOKED, MAPLE - CHIPOTLE SALMON*

Jalapeño and apricot glaze

\$10.00

THE PIG & ANCHOR MELT

Pulled pork, sliced brisket, double pork belly bacon, smoked gouda, cheddar, homemade pickles, donkey sauce

\$8.00

★★ WHOLE SMOKER ★★

(Big Enough for 2!)

Chicken, beef brisket, pulled pork, house smoked sausage, and St. Louis ribs.

\$19.00

FROM THE PIT MASTER

ST. LOUIS RIBS

Memphis style, marinated for 9 hours and slow-smoked

HALF RACK	\$10.00	FULL RACK	\$17.00
-----------	----------------	-----------	----------------

PRIME TIME PRIME RIB*

Our blue ribbon rubbed prime rib slow cooked over hickory and roasted (offered medium & medium well)

8oz	\$12.00	16oz	\$20.00
-----	----------------	------	----------------

* Contains raw or undercooked ingredients

*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

★★★ SIDES

\$2.50

MAC DADDY
MAC & CHEESE

MASHED POTATO,
RED EYE GRAVY,
BURNT ENDS

SWEET POTATO
BOURBON MASH

FRENCH FRIES

§ DESSERTS §

**MAYOR OF
FLAVORTOWN**

APPLE COBBLER \$3.00

Topped with cinnamon sugar in an almond crust

BANANA CREAM PIE \$3.00

Old fashioned custard pie topped with Chantilly cream

THE BACKYARD BROWNIE \$5.00

Hot fudge, vanilla ice cream and whipped cream

Please inform your server if you have any food allergies.

BEVERAGES

FEATURED TEQUILAS

SANTO SILVER TEQUILA \$13.5

SANTO REPOSADO TEQUILA \$14.5

Guis! HUNT & RYDE WINES

	GL	BTL
CHARDONNAY, CALIFORNIA	\$13.5	\$46
TROPHY RED BLEND, CALIFORNIA	\$13.5	\$46



TRY OUR BREWER'S UNIQUELY CRAFTED BEER

MADE EXCLUSIVELY ONBOARD! ASK YOUR SERVER FOR MORE INFORMATION.

640Z SOUVENIR GROWLER
WITH BEER

\$55.00 REFILLS \$25.00

160Z. SOUVENIR PINT GLASS
WITH DRAFT BEER

\$16.25

SOUVENIR PINT GLASS EMPTY \$10.75



☆☆ CLASSIC WITH A TWIST \$13.5 ☆☆

BACON MANHATTAN

Bacon infused High West Double Rye Whiskey,
Cinzano Sweet Vermouth, smoked bitters

BOURBON SMASH

Woodford Reserve Bourbon, muddled lemon, fresh mint,
honey syrup

SOUTHERN GENTLEMEN

Gentlemen Jack, maple syrup, cherry bitters

SMOKED BOULEVARDIER

Buffalo Trace Bourbon, Campari, and Cinzano Sweet
Vermouth with rosemary smoke

- PIG & ANCHOR BLOODY MARY -

\$14.5

Tito's handmade Vodka infused with fresh vegetables,
Filthy Bloody Mary mix

PIG & ANCHOR COCKTAILS \$13.5

GUY FIERI'S CALIENTE MARGARITA

Santo Blanco Tequila, triple sec, cilantro, jalapeño,
lemonade, lime

BLACKBERRY BOURBON FIZZ

Evan Williams Bourbon, Monin Blackberry Syrup,
Fresh lemon juice, thyme, and club soda

ROCK AND RYE PUNCH

Homemade Rock and High West Double Rye,
orange juice, pineapple juice and fresh lime juice

SMOKY WATERMELON MARGARITA

1800 Silver Tequila, muddled fresh watermelon, lime juice,
topped with a Bosscal Mezcal Float

LYNCHBURG LEMONADE

GENTLEMAN'S VERSION

Gentleman Jack, fresh lemonade, triple sec and
Sprite

SOUTHERN PEACH

Tito's Vodka, peach puree, fresh lemon juice, Aperol,
and Sparkling Wine

WESTERN SOUR

Woodford Reserve Bourbon, fresh grapefruit juice, lime,
agave, grapefruit bitters

PARCHED PIG SHANDY

Fresh lemonade and ParchedPig Lager mixed over ice
and topped with Santo Blanco Tequila

BEER COCKTAILS \$13.5

LAGERITA

Santo Blanco Tequila, Parched Pig Beach Lager, Triple Sec,
Agave Madhava and fresh lime juice

TENNESSEE BREAKFAST

Bacon-Infused High West Double Rye Whiskey,
Kahlúa and Stout

POMEGRANATE BEERGARITA

Santo Blanco Tequila, pomegranate, agave, fresh lime juice,
citrus and American Pale Ale

RYE WHISKEY

High West Double \$13.5

Jack Daniel's \$11.5

Old Overholt \$11.5

Sazerac \$13

Templeton \$13.5

WhistlePig 10 year \$25

TENNESSEE WHISKEY

Gentleman Jack \$12

Jack Daniel's \$10.5

Jack Daniel's Bonded 100 Proof \$11.75

Jack Daniel's Honey \$10.5

Jack Daniel's Single Barrel \$13

NORTH AMERICAN WHISKEY

Crown Royal \$12

Five Trail Blended \$19.5

The Macklowe Single Malt \$18

Seagram's 7 \$10.5

TX \$13.5

Traveller \$11.5

IRISH WHISKEY

Cairlinn Bay 12.5

Jameson \$10.5

Jameson Black Barrel \$11.75

BOURBON WHISKEY

Angel's Envy \$13

Basil Hayden's \$13.5

Blanton's \$17

Buffalo Trace \$12

Bulleit \$10.5

E.H. Taylor \$17

Eagle Rare 10 year \$13.5

Elijah Craig Small Batch \$13.5

Evan Williams \$11

High West Prairie \$14

Jim Beam \$10

Jefferson's \$13.5

Knob Creek \$12.5

Maker's Mark \$11.75

Old Forester 80 proof \$11.5

WhistlePig Boss Hog \$65

WhistlePig Piggyback 6 Year \$19.5

Wild Turkey Rare Breed \$13.5

Woodford Reserve \$12.5

Woodford Reserve Double Oak \$16

ASK ABOUT OUR ZERO-PROOF FAVORITES