

⚙️ APPETIZERS ⚙️

FRIED PICKLES \$6.5
house cut dill pickle slices hand battered, served with ranch

COWBOY CAVIAR \$5
black eyed peas, diced tomatoes, diced bell peppers, diced red onion, parsley, dressing served with tortilla chips

FRIED OKRA \$7
hand battered sliced okra served with ranch

BBQ NACHOS \$10
pulled pork, tortilla chips, cheese, cowboy caviar, fried jalapenos, crispy fried onions, ranch, house red sauce

BUFFALO CHICKEN DIP \$9
savory buffalo cheese dip mixed with our smoked pulled chicken. served with tortilla chips, carrots and celery

HICKORY-SMOKED WINGS \$6/\$12
traditional wings smoked Memphis style and tossed in a homemade sauce. choose from: house, sweet, heat, or Alabama white BBQ sauce or classic buffalo. served with ranch or bleu cheese, celery & carrots *small (6) or large (12)*

⚙️ SOUP & SALAD ⚙️

BRISKET CHILI \$6
house made chili with pinto beans, black eyed peas, veggies, and brisket. topped with shredded cheese, diced onion, served with crackers on side

SOUP OF THE MOMENT \$5

SIDE SALAD \$4
romaine, tomato, red onion, cucumber, carrot, mixed cheese, cornbread croutons

SOUTHERN SALAD \$8
romaine, tomato, red onion, cucumber, carrot, bacon, mixed cheese, cornbread croutons

add on protein: pulled chicken, pulled pork, jackfruit (v) or sliced turkey \$4

choose dressing: ranch, bleu cheese, italian, balsamic vinaigrette, avocado ranch



SMOKEWORKS

SCRATCH BBQ SAUCES HOUSE RED | SWEET | HEAT | ALABAMA WHITE

⚙️ BBQ TRAYS ⚙️

choice of 2 sides + cornbread

PULLED PORK	\$11	TURKEY	\$12.5
BRISKET	\$15	SAUSAGE	\$11
CATFISH (2PC)	\$12.5	HALF RACK RIBS	\$14
HALF CHICKEN	\$13.5	FULL RACK RIBS	\$22

⚙️ COMBO TRAYS ⚙️

DIXIE TWO STEP 4oz pork, 4oz brisket, 2 sides, 1 piece of cornbread **\$18**

MEMPHIS CHICKEN ½ smoked chicken, small order of hickory smoked bone-in wings, 2 sides, 1 piece of cornbread, celery, carrots, ranch **\$18**

PITMASTER SPECIAL 4 bones, 4oz brisket, 4oz pork, 2 sides, 1 piece of cornbread **\$22**

WINGS & RIBS - ½ rack of ribs, small order of hickory smoked bone-in wings, 2 sides, 1 piece of cornbread, celery, carrots, ranch **\$22**

THE SMOKEWORKS SAMPLER 4 bones, 4oz brisket, 4oz pork, 4 oz pulled chicken, ½ sausage, 3 sides, 2 pieces of cornbread **\$38**

SIDES ⚙️ **MAC & CHEESE** cavatappi pasta with creamy melted cheese

GREEN BEANS italian-style cut green beans with smoked bacon and onions

BAKED BEANS traditional BBQ baked beans with smoked bacon

CORN BREAD homestyle cornbread with a hint of cheese

COLESLAW southern slaw with carrots and red/green cabbage, house dressing

POTATO SALAD yukon gold potatoes, onions, celery, mustard, eggs, mayo

COWBOY CAVIAR black eyed peas, bell peppers, onions, parsley, tomatoes, vinaigrette

SEASONAL SIDE ask server

⚙️ SANDWICHES ⚙️

choice of side

[add side: +1.5]

PULLED PORK \$8.5
pork, house red sauce, coleslaw, pickles

BRISKET \$12
sliced brisket, house red sauce, coleslaw, pickles

TURKEY \$10
turkey, house red & white sauce, coleslaw, pickles

CHICKEN \$9.5
chicken, house red & white sauce, coleslaw, pickles

CATFISH \$10
hand battered catfish, tartar sauce, coleslaw, pickles

TRIPLE THREAT \$14
pulled pork, sliced turkey, jalapeno cheddar sausage, coleslaw, house red & white sauce, pickles



WE USE LOCALLY-SOURCED INDIANA HICKORY TO SMOKE OUR MEATS UP TO 18 HOURS.

⚙️ TACOS ⚙️

2 tacos + choice of side

[add a taco: +2.5 | add side: +1.5]

PULLED PORK \$9
pork, house red sauce, slaw, cheese, pico de gallo, onion straws, cilantro

CHICKEN \$10
chicken, house red sauce, white sauce, slaw, cheese, pico de gallo, cilantro

CATFISH \$10
hand battered catfish, tartar sauce, slaw, cheese, pico de gallo, cilantro

BRISKET \$11
brisket, white sauce, cowboy caviar, cheese, pico de gallo, fried jalapenos



EVERYTHING AT SMOKEWORKS IS MADE FROM SCRATCH DAILY USING FAMILY RECIPES!

BEER ON TAP

- THE TAP BREWERY 'SOCIAL'** \$4.5
LAGER » 4.6% » 16 oz. » A medium-light bodied easy drinking beer
- THE TAP BREWERY 'BRICKYARD'** \$5
AMBER LAGER » 4.8% » 16oz.
malt backbone, slight sweetness & a crisp finish
- THE TAP BREWERY 'MODERN PARADISE'** \$5.5
AMERICAN PALE ALE » 5.0% » 16 oz. » citrus fruit notes & soft pine
- THE TAP BREWERY 'BIONIC DRAGON'** \$5.5
AMERICAN IPA » 6.8% » 16 oz. » tropical flavors and assertive bitterness
- THE TAP BREWERY 'MIDNIGHT FUEL'** \$5.5
AMERICAN STOUT » 6.3% » 16 oz.
features a special blend of local Hopscotch coffee
- THE TAP BREWERY 'ROTATING'** \$5.5
ask what we are currently pouring fresh from The Tap Brewery
- UPLAND 'WHEAT'** \$5.5
BELGIAN WITBIER » 5.2% » 16 oz. » brewed with coriander and orange zest
- BLOOMINGTON BREWERY 'RUBY BLOOM'** \$5.5
AMERICAN AMBER » 6.0% » 16 oz. » smooth with a hint of sweetness
- QUAFF ON 'BUSTED KNUCKLE'** \$6
PORTER » 7.3% » 16 oz. » rich & complex in flavor.
smooth, slightly sweet finish

- PABST 'BLUE RIBBON'** \$3.5
LAGER » 4.6% » 16 oz. » full bodied lager with a clean, crisp finish
- BELL'S 'TWO HEARTED'** \$6
AMERICAN IPA » 7.0% » 16 oz. » pine and grapefruit notes
- ANGRY ORCHARD 'CRISP APPLE'** \$5.5
CIDER » 5.2% » 16 oz. » a crisp and refreshing
cider with sweet, ripe apple flavors
- KENTUCKY 'BOURBON BARREL'** \$5.5
ALE » 8.2% » 12 oz. » aged in bourbon barrels, oak and vanilla flavors
- 3 FLOYDS 'YUM YUM'** \$6.5
AMERICAN PALE ALE » 5.5% » 16 oz. » just the right malt
backbone to support a juicy hop profile
- BIER 'WEIZENGOOT'** \$6
HEFEWEIZEN » 5.3% » 16 oz. » flavors of banana and clove
- CIDERGEIST 'BUBBLES'** \$5.5
ROSÉ CIDER » 6.2% » 12 oz. » a rosé cider made with apple,
peach and cranberry
- ROTATING LOCAL CRAFT BREW**
ask your server what local craft brew we are currently pouring

OLD FASHIONEDS

- HOUSE OLD FASHIONED** \$6.5
Four Roses, Angostura bitters, simple syrup, orange peel
- SMOKEWORKS RESERVE** \$8
SmokeWorks Reserve Whiskey, simple syrup, Angostura
bitters, orange bitters, house bourbon cherry, orange peel
- MAPLE BACON** \$8
SmokeWorks Reserve bacon infused whiskey, maple simple
syrup, 1821 vanilla cocoa bitters, candied bacon

CRAFT COCKTAILS

- SAZERAC** \$8
West Fork 'Rye-ters Block', simple syrup, Peychaud bitters,
Angostura bitters, Bruto Americano rinse, lemon peel
- GOLD RUSH** \$6
Four Roses, lemon juice, honey syrup, lemon peel
- KENTUCKY MULE** \$6
Old Forester, lime juice, ginger beer, mint, lime
- BLACKBERRY BRAMBLE** \$6
hard truth gin, lemon, maple simple syrup, blackberry
- BOURBON PEACH TEA** \$7 glass / \$24 pitcher
House whiskey, Georgia Moon 'Peach moonshine',
sweet tea, peach puree
- TENNESSEE WEEKEND** \$8 glass / \$28 pitcher
Georgia Moon 'Peach moonshine', Jack Daniels,
blueberry puree, lemonade, house sour
- BASIL LEMONADE** \$6 glass / \$20 pitcher
Tito's Vodka, lemon juice, simple syrup, soda water, basil

WHISKEY SHOTS ON TAP ROTATING FLAVORED WHISKEY \$5 | FIREBALL \$4
JAMESON \$5 | BUFFALO TRACE \$5 | JACK DANIEL'S \$5

BOTTLES & CANS

- STELLA ARTOIS** \$4
5.2% » 12 oz. » Bottle
- YUENGLING 'LAGER'** \$4
4.5% » 12 oz. » Bottle
- MICHELOB 'ULTRA'** \$4
4.2% » 12 oz. » Bottle
- CORONA 'EXTRA'** \$4
4.5% » 12 oz. » Bottle
- NEW DAY** \$6.5
Seasonal Mead Varieties » Can

ADULT MILKSHAKES

- BUSHWACKER** \$7
a fun and delicious boozy adult milkshake
with chocolate syrup
- ADD ON FLAVOR SHOT FOR \$1**
Strawberry | Mint Chocolate | Cinnamon Bun
Caramel | Toasted Marshmallow | Peanut Butter
Seasonal Syrups (Ask your server for selections)
- HALF WACKER** \$4
all the flavor and fun of a regular boozy
bushwacker, just 1/2 the size

POP

- RC COLA** \$2.5
- SQUIRT** \$2.5
- SPRECHER'S 'ROOT BEER'** \$3
- SPRECHER'S 'CREAM SODA'** \$3
- YOOHOO** \$4
- STEWART'S 'ORANGE CREAM'** \$3
- BOYLAN'S 'BLACK CHERRY'** \$3
- BOYLAN'S 'BIRCH BEER'** \$3

SOFT DRINKS SWEET TEA \$2.5 | LEMONADE \$2.5 | BIG RED \$2.5

DESSERTS

- BANANA PUDDING** \$4
creamy banana pudding with vanilla wafers
- CHEESECAKE** \$4
with graham cracker crumbs & seasonal fruit
- DIRT PUDDING** \$4
vanilla pudding layered with oreo cookies