

TEASERS

TEXAS TWINKIES.....\$14

Jalapeño peppers filled with smoked brisket, cream cheese, smoked cheddar, bacon, and A.S.H. BBQ sauce

FRIED GREEN TOMATOES.....\$12

Green tomatoes soaked in buttermilk, then dry dredged in our house seasoning, flash fried, served with a basil mayo

PRETZELS & CHEESE SAUCE.....\$12

Bavarian style baked pretzels served with our house-made cheese sauce

FRIED OYSTERS\$16

A southern staple, these Oysters are rolled in an egg wash, then cornmeal, house spices, a quick fry, served with a creole dipping sauce

MOM'S HICKORY CHEESE BREAD.....\$12

French bread, with melted smoked cheddar, house spices, and a side of BBQ spaghetti sauce

BRISKET WONTONS.....\$16

They are ridiculous! Fried wontons stuffed with smoked brisket, smoked cheese blend, and A.S.H. BBQ sauce

FRIED PICKLES\$13

Tossed in Cajun-seasoned cornmeal and lightly fried, served with Bama White sauce on the side

BBQ SMOKED CHICKEN NACHOS\$16

House-made BBQ chips topped with smoked chicken, corn, jalapeños, crispy onions, tomatoes, sour cream, and cheese sauce

BRISKET TOT POUTINE\$16

Tater tots topped with smoked cheddar and house-made brisket gravy, garnished with scallions

**We smoke overnight with Hickory Wood
GOOD BBQ TAKES TIME!**

SALADS

GREEN SALAD.....\$10

Greens, bacon, red onion, tomatoes, BBQ-seasoned croutons, and your choice of dressing

CAESAR SALAD\$13

Romaine lettuce topped with BBQ-seasoned croutons, shaved Parmesan cheese, and fire-roasted corn, all tossed in our Southern Caesar dressing

SMOKED CHICKEN SALAD.....\$17

Greens with smoked chicken, fire-roasted corn, tomatoes, black beans, smoked gouda, crispy onions, and BBQ ranch dressing

EXTRA ADD ONS:

BBQ Tofu - Fried (\$3)

Smoked Chicken (\$5)

Grilled BBQ Shrimp (\$7)

Brisket (\$9)

DRESSINGS:

BBQ Ranch, Southern Caesar, Oil & Vinegar, Balsamic Vinaigrette

SOUPS

GREEN CHILE CHOWDER (crock)\$6

Our creamy chowder with potatoes, corn, bacon and green chiles

SOUP OF DAY\$6

WINGS

Char-Grilled (Daily)

Smoked (Sundays Only)

5 for \$8 | 10 for \$16

Served with Bama White or BBQ Ranch

Make it **ANGRY**

(BBQ Hot Sauce)

OUR SAUCES

ASH Texas

Bama White

Carolina Vinegar (spicy)

Kansas City

Carolina Gold

TRUE SOUTHERN & MIDWEST BBQ PLATTERS

Served with cornbread, pickles, pickled onions, and candied jalapeños

BRISKET LOVERS

½ lb served with 2 sides\$25

Full lb served with 2 sides\$38



BABY BACK RIBS

½ Rack served with 2 sides\$25

Full Rack served with 2 sides\$38



A.S.H. PLATTERS

ONE & DONE 1 meat, 1 side\$18

TWO TO BE SURE 2 meats, 2 sides\$28

MEAT SWEATS 3 meats, 3 sides\$40

A.S.H. SMOKED MEATS

CHICKEN THIGHS

PULLED PORK

HOT LINKS (House-made Texas style)

BOLOGNA

BABY BACK RIBS (1/3 Rack)

TURKEY (Texas style)

BBQ TOFU Fried (Non-meat lovers)

Don't get
ANGRY
we sell
out daily

Add ½ lb Brisket
to any platter
for \$15

SIDES \$6

Candied Jalapeños & Cheddar Cornbread

Roasted Brussels w/ Bacon Cream Sauce

Smoked Pit Beans w/ Bacon & Salt Pork

Smoked Creamed Corn

Mac & Cheese w/ Brisket

Tomato & Cucumber Salad

BBQ Seasoned Sweet Potato Fries

BBQ Seasoned Fries

Tater Tots

BBQ Spaghetti

Smokehouse Slaw

BBQ Potato Salad

BBQ Mac Salad



SAMMYS w/Side

Served on an onion roll with pickles on the side.

DIRTY BRISKET\$18

Smoked, seasoned brisket topped with smoked gouda, slaw, and a drizzle of our A.S.H. BBQ

SOUTHERN CHICKEN SAMMY.....\$17

Smoked chicken, fried green tomato, white onion, and our Bama White

BIRRIA TACOS.....\$18

Smoked beef braised in juices, served with diced tomato, red onion, and smoked cheddar

ASH TURKEY.....\$18

Smoked turkey, roasted reds, greens, tomato, red onion, and horsey mayo, toasted white bread

BBQ BACON PULLED PORK\$17

Slow-smoked pork shoulder with our house rub, A.S.H. BBQ sauce, bacon, and smoked cheddar

THE COMA\$20

Smoked brisket, pulled pork, bacon, slaw, smoked cheddar, candied jalapeños, and A.S.H. BBQ sauce

BABY'S GOT BACK PHILLY\$17

Baby back ribs, candied jalapeños, smoked onions, queso, Kansas City BBQ sauce, and horsey mayo on a toasted hoagie roll

NASHVILLE HOT CHICKEN (spicy).....\$17

Double-coated, buttermilk-battered fried chicken thighs brushed with a house-made spicy butter

SMOKED CHICKEN SUMMER WRAP\$18

Smoked chicken, greens, roasted reds, tomatoes, candied jalapeños, chippy mayo

BRISKET FRENCH DIP.....\$20

Smoked brisket, smoked cheddar, and smoked onions on a toasted hoagie roll, with a side of Au Jus

SMOKELESS w/Side

**Not a smoked meats person?
We have you covered!**

MAPLE BOURBON GLAZED STEAK & SHRIMP\$26

6 oz aged steak brushed in a maple bourbon and shallot reduction, grilled to your liking, served with BBQ grilled shrimp

GRILLED CHICKEN SAMMY.....\$17

House seasoned grilled chicken, greens, tomato, roasted red peppers, and chippy mayo

BBQ SHRIMP TACOS (2).....\$18

Grilled BBQ shrimp topped with slaw and house-made Cajun remoulade, served on flour tortillas

SMOKEHOUSE BURGER\$18

Grilled angus burger, smoked cheddar, bacon, greens, tomato, and red onion

FRIED CATFISH\$17

Fried catfish seasoned with cornmeal, served on a hoagie roll with greens, tomato, and a spicy tartar

OTHER STUFF

SMOKED BRISKET MAC\$18

Creamy cheese sauce, smoked jalapeños, smoked onions, and brisket, dusted with smoked paprika

PULLED PORK BOWL\$16

Slow-smoked pulled pork, black beans, smoked cheddar, romaine, fire-roasted corn, candied jalapeños, and sour cream

MEAT CANDY\$18

Brisket Burnt ends (Tuesdays Only)
Pork Belly Burnt ends (Fridays Only)

LUNCH LIGHTWEIGHTS

SOUP & SALAD \$9

A green or caesar salad with a crock of soup

1/2 SAMMY & SALAD \$12

Half BLT sandwich or half smoked bologna cheddar melt and a side salad

1/2 SAMMY & SOUP \$12

Half BLT sandwich or half smoked bologna cheddar melt and a crock of soup

1/2 BRISKET MAC & SALAD \$12

Creamy brisket mac & cheese with a side salad

BBQ SPAGHETTI & SALAD \$12

Hearty BBQ spaghetti with a side salad

HOT LINK SAMMY & SOUP \$14

House-made sausage with smoked onions on a hoagie roll and a crock of soup



DESSERTS \$12

Peach Cobbler w/ice cream

Weekly Cheesecake w/ice cream

Dessert Special w/ice cream

DRINKS \$3

Coffee, hot tea, lemonade, iced tea, assorted juices and Pepsi products

TAKEOUT BY THE POUND

BRISKET: \$30/LB

PULLED PORK: \$20/LB

TURKEY: \$26/LB

BOLOGNA: \$10/LB

BABY BACK RIBS: \$15 half rack

BABY BACK RIBS: \$28 full rack

HOT LINKS: \$5 (ea)

CHICKEN THIGHS: \$5 (ea)

Reserve The Pit Room

NO ROOM FEE !

Holds up to 20 people

Email: angrismokehouse@gmail.com

