

TEASERS

TEXAS TWINKIES.....\$14

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

FRIED GREEN TOMATOES.....3 for \$7.5 | 5 for \$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

SMOKED MEATBALLS\$13

House-made with beef and pork, smoked, then sauteed to crisp the outside, served with our KC BBQ sauce

FRIED PICKLES \$11

Tossed in cajun-seasoned cornmeal, lightly fried, served with Bama White BBQ sauce

SMOKED CHICKEN NACHOS\$8 (half) | \$16 (full)

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

CORN FRITTERS \$11

Smoked creamed corn, battered, flash fried, served with our Bama White BBQ sauce

**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) **Make it ANGRY**
Smoked (Sundays Only) **(BBQ Hot Sauce)**

5 for \$8 | 10 for \$16

Served with Bama White or BBQ Ranch

OUR SAUCES

A.S.H. Texas Kansas City
Bama White Carolina Gold
Carolina Vinegar (spicy)

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
BBQ Seasoned Sweet Potato Fries
BBQ Seasoned Fries

Tater Tots
BBQ Spaghetti
Smokehouse Slaw
BBQ Mac Salad



SAMMYS w/Side

Served on an onion roll with pickles on the side.

DIRTY BRISKET\$19

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

PULLED PORK GRILLED CHEESE\$16

Smoked cheddar grilled cheese loaded with pulled pork and crispy smoked onions, finished with our KC BBQ sauce drizzle

SMOKED TURKEY CLUB\$19

Smoked turkey, bacon, greens, tomato, and carolina gold, served on toasted white bread

BBQ BACON PULLED PORK\$16

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 our A.S.H. BBQ sauce

BABY'S GOT BACK PHILLY\$16.5

Baby back rib meat, candied jalapeños, smoked onions, queso, KC BBQ sauce, and horsey mayo, served on a toasted hoagie roll

SOUTHERN FRIED CHICKEN\$16.5

Battered fried chicken breast topped with pickles, coleslaw, and a hot honey mustard

SMOKED CHICKEN WRAP\$16

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

BIRRIA TACOS.....\$18

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

BRISKET FRENCH DIP\$20

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

SMOKELESS w/Side

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

COWBOY CHICKEN SAMMY.....\$16.5

Grilled chicken, bacon, fried pickles, house-made cheese sauce, and our A.S.H. BBQ sauce

BBQ SHRIMP TACOS (2).....\$17

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

SMOKEHOUSE BURGER\$17

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

FRIED CATFISH\$15.5

Cornmeal dusted, fried catfish, with greens, tomato, and a spicy tartar, served on a hoagie roll

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)

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

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
Dessert Special w/ice cream

DRINKS \$3

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

TAKEOUT BY THE POUND

BRISKET: \$32/LB
PULLED PORK: \$20/LB
TURKEY: \$26/LB
BOLOGNA: \$10/LB

BABY BACK RIBS: \$15 half rack
BABY BACK RIBS: \$30 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

