

# TEASERS

**TEXAS TWINKIES.....\$14**

Jalapeño peppers filled with smoked brisket, cream cheese, smoked cheddar, bacon, 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

**BBQ FRIED POLENTA .....\$15**

Creamy polenta cooked with A.S.H. rub and a smoked cheese blend, then flash-fried and served with a Cajun remoulade drizzle

**BBQ SHRIMP SKEWERS (2).....\$17**

Seasoned grilled shrimp skewers, mopped with our KC BBQ sauce, served on greens with grape tomatoes, and a side of our Bama White sauce

**BAKED STREET CORN DIP .....\$17**

Sweet corn, sour cream, red onion, garlic, a spice blend, queso fresco, and cilantro are baked and served with our house-made BBQ chips

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

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

**A.S.H. EGG ROLLS.....\$17**

House-made egg rolls stuffed with pulled pork, smoked cheese blend, and pickled onions, served with a Korean-style 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, Creamy Chipotle, 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

ASH Texas      Kansas City  
Bama White      Carolina Gold  
Carolina Vinegar (spicy)

# TRUE SOUTHERN & MIDWEST BBQ PLATTERS

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

**ONE & DONE (1 meat/side).....\$18**

**TWO TO BE SURE (2 meats/sides).....\$28**

**MEAT SWEATS (3 meats/sides).....\$40**

\* Double Brisket (\$5) | Triple (\$10)

## A.S.H. SMOKED MEATS

CHICKEN THIGHS

BRISKET (Texas style)

PULLED PORK

HOT LINKS (House-made Texas style)

BOLOGNA

BABY BACK RIBS (1/3 Rack)

TURKEY (Texas style)

BBQ TOFU Fried (Non-meat lovers)

## BABY BACK RIBS

½ Rack served with 2 sides ..... \$25

Full Rack served with 2 sides ..... \$38

## MEAT CANDY

Brisket Burnt ends (Tuesdays Only) ..... \$17

Pork Belly Burnt ends (Fridays Only) ..... \$17



Don't get  
ANGRY  
we sell  
out daily

# 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 Rice

Tater Tots

BBQ Spaghetti

Smokehouse Slaw

BBQ Mac Salad

BBQ Seasoned Fries

**LET US CATER YOUR EVENT!**

Graduations, fundraisers, business  
events and life's celebrations!  
catering@angrysmokehouse.com



# SANDWICHES

Sandwiches served on an onion roll. Pickles, pickled onions, candied jalapeños, on the side. Plus choose one side!

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

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

## DIRTY BRISKET .....\$18

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

## 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

Slow-smoked brisket, pulled pork, smoked 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

## HARVEST TURKEY.....\$18

Smoked turkey, cranberry chutney, greens, smoked cheddar, and horsey mayo

## BRISKET FRENCH DIP.....\$19

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

## CHOPPED BEEF.....\$19

Smoked brisket topped with A.S.H. BBQ sauce, white onions, pickled jalapeños, and dill pickle slices

## THE A.S.H. MELT (changes weekly) .....\$17

Ask your server or bartender about this week's delicious melt

# SMOKELESS BBQ

## Not a smoked meats person? We Have you Covered!

Pickles, pickled onions, candied jalapeños, on the side. Plus choose one side!

## GRILLED CHICKEN SAMMY.....\$17

House seasoned grilled chicken, greens, tomato, roasted red peppers, and Cajun remoulade

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

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

## SMOKEHOUSE BURGER (changes weekly) .....\$18

Ask your server or bartender about this week's delicious burger

## NORTH COUNTRY .....\$19

BBQ-seasoned cube steak, triple-dredged,, fried until golden brown, and covered in brisket gravy

## FRIED CATFISH .....\$17

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

## PORK BELLY & KIMCHI... WHAT! (spicy).....\$19

Grilled thinly sliced pork belly, marinated for 24 hours, served over house-made kimchi

# OTHER STUFF

## PULLED PORK BOWL .....\$16

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

## SMOKED BRISKET MAC .....\$18

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

## GRILLED FLATBREAD (changes weekly) .....\$16

Ask your server or bartender about this week's delicious flatbread

# 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 \$10

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: \$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](mailto:angrismokehouse@gmail.com)

