Bar Snack

BBQ Peanuts 6

pit spices & chipotle

STARTERS

The Smoke Shop BBQ's Famous Wings ... 12 (six wings) agave & pit spices

The Smoke Shop BBQ's HOT Wings ... 12 (six wings) fermented habañero, brown butter

Sticky Fried Ribs..... 11

szechuan sauce, toasted sesame seeds, house herbs

Cheddar Jalapeño Links..... 9

pimento cheese, crackers

The Smoke Shop Caters!

Off-Site Catering! Custom Private Parties!

ask about our event spaces &

view our menu online @ www.thesmokeshopbbq.com

Mac & Cheese Bites 12⁵⁰

house-cured bacon & kale

BBQ Fries 11^{50}

cheese sauce, pit beans, pickled jalapeños,

add pulled pork $+3^{50}$, add burnt ends $+6^{50}$, add both $+7^{50}$

The Wedge 8⁵⁰

house-made dill ranch, house-cured bacon, marinated cherry tomatoes, everything spice

WEEKLY SPECIALS

Friday & Saturday: **Big Beef Rib**

includes two sides..... 41

Sunday & Monday:

Baby Back Ribs

w/daily BBQ sauce includes two sides..... 36

BBQ PLATES

COMBOS -- all plates include 2 sides --

 1^{st} Place Ribs $\frac{1}{2}$ SLAB 24^{50} , SLAB 36^{50}

Texas-Style Brisket 26 Pulled Pork 18⁵⁰

Burnt Ends 27

Cheddar Jalapeño Links 17⁵⁰

Pulled BBQ Chicken 19

The Wings 24

We buy only the very best quality meats, and due to a dramatic escalation in pricing, we unfortunately have had to temporarily raise prices on certain menu items. We apologize and hope for a speedy return to regular pricing.

* * * PIT CREW * * *

does not include specials or baskets --

Choice of Two Meats & Two Sides 27^{50}

* * * PIT BOSS * * *

Choice of Three Meats & Three Sides

29

ADD-ONS

Lone Bone 4

1/4 lb Brisket 8

1/4 lb Burnt Ends 9⁵⁰

 $\frac{1}{4}$ lb Pulled Pork 7^{50}

1/4 lb Pulled BBQ Chicken 750

l Cheddar Jalapeño Link 7⁵⁰ Three Wings 7

-- all sandwiches include 1 side --

Fried Chicken 13⁵⁰

pimento cheese, ranch, lettuce, tomato, onion

Ultimate Fried Fish 13

haddock, tartar sauce, B&B pickles, lettuce

Gardein Sandwich..... 10⁵⁰

crispy Gardein patty, lettuce, tomato, onion, pimento cheese, Nashville aioli

Pulled Pork 13⁵⁰

Burnt Ends 15

BBQ Pulled Chicken 13⁵⁰

Texas-Style Brisket 16

Cheddar Jalapeño Links..... 11⁵⁰ Pimento Cheese

BASKETS

-- baskets include 2 sides --

Fried Chicken.....1850 crispy chicken thighs, fermented honey hot sauce

Fried Haddock 1950 light & crispy haddock, tartar BOWLS

BBQ Bowl 13

kale, green leaf, cucumbers, tomatoes, carrots, olives, almonds, parmesan, white beans, crispy shallots & rice with your choice of:

Simple Vinaigrette or Buttermilk Dill Ranch Add Pulled Chicken or Pork +3 or Brisket/Burnt Ends +7

Gardein Hot Bowl..... 1750

kale, tomatoes, carrots, olives, jalapeños, white beans, red onions & brown rice sautéed with lemon vinaigrette, topped with a vegan Gardein chick'n patty and drizzled with a vegan smoky BBQ sauce.

PITMASTER

Can't decide? No need to!

A large selection of our BBQ & Sides. 39⁵⁰/person (2 person minimum)

SIDES 4 50 SM /7 50 LG

The Corn Bread... 3 per piece glazed with sea salt honey butter

Sweet & Spicy Coleslaw... minced cabbage, secret dressing

Pimento Mac & Cheese... corn bread crumbles

Pit Beans...

slow smoked, brisket

Texas Toast... 4.5 per piece frank's garlic butter

Crinkle-Cut Fries... pit spices

Smashed Potato Salad... baby potatoes, fresh herbs Zucchini Salad ...

toasted almonds, fresh herbs, parmesan, lemon vinaigrette

Gram's B&B Pickles... sweet and sour

Half Sour Spears... classic pickles

DESSERTS

Butter Cake... 6

Butter Crack Cake... 7

Caramelized Banana Pudding... 8

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

We are implementing a 3% Kitchen Appreciation Fee on all transactions. This allows our kitchen staff to share in the success of the restaurant and be compensated for the significant work they do in providing the very best BBQ for our guests. This appreciation fee does not represent a tip, gratuity, or service charge for our front of house staff, which includes servers, runners, bussers, and bo This is completely voluntary, please ask for a manager regarding any questions, or to have it removed.







The Smoke Shop BBQ's Signature Old Fashioned

infused brisket bourbon* stirred with smoked sugar & bitters over a king ice cube in an oak smoked glass - 11

*made with actual brisket!! - not vegetarian friendly -(alternate whiskey may be substituted at list price +\$3)

PICK-A-WHISKEY OLD FASHIONED

choose a style below... ...and pick a whiskey from our list (+\$3)

or try it with our Maker's Mark "Smoke Shop" Blend - \$15

The Classic

pre-prohibition style.. the "old fashioned" cocktail consists of four basic components... spirit, sugar, bitters, & water (ice); topped with lemon peel

The Mad Man

popularized in the mid-twentieth century, this style of old fashioned calls for the addition of muddled cherry & an orange slice; served over cracked ice

The New-Age Old Fashioned

your choice of whiskey with cherry liqueur, dry curacao, bitters, & a dash of sugar; topped with orange peel

Spring-ria

BOOZE...

...TO GO!

a little something for the road...

Cocktail Kit!!!

DIY Julep Kit

maker's mark, fine sugar,

mint, two julep cups,

lewis bag & hammer,

muddler & spoon

- 50 -

makes four cocktails!!!

rosé wine, blood orange, elderflower, brandy, citrus, agave, soda, apples - 11

Johnny D.

wheatley vodka, peach sweet tea, house lemon-lime ade - 11

Spa Water

tito's vodka, elderflower, mint, cucumber, lime, soda water - 12

Violet's Dagger

a floral twist on a bee's knees with prairie gin, elderflower, and a cava float - 12

Backyard Luau

a flor de caña dark rum tiki cocktail with pineapple, spice notes and a strong finish - 14

Blood, Smoke, & Tears

blanco tequila, mezcal, blood orange, ghost pepper*, lime, black salt - 12 *available without the pepper

Margie's a Peach

maker's mark bourbon, vanilla, peach liqueur, lemon - 12

Boulevardier

bittersweet bourbon twist on a negroni featuring the maker's mark smoke shop blend, campari and sweet vermouth -15 $\,$

Saga Sour

egg white whiskey sour featuring sagamore x smoke shop barrel #2 - 14

Sazerac Sazerac sazerac rye, sugar, peychaud's & angostura bitters, lemon oil, absinthe rinse- 13

BEER & CIDER

Draft	3	PINT PITCI	ÆR		:	PINT PITCHER
Jack's Abby "Post Shift Pils", Pilsner (MA)	4.7%	7 26		Widowmaker "Blue Comet", NEIPA (MA) - 120z	6.7%	9 44
Castle Island "White", White Ale (MA)	5.5%	8 30		Fiddlehead, IPA (VT)	6.2%	10 48
Night Shift "Guava Weisse", Sour (MA) - 120z	4.4%	9 44		Cambridge Brewing Co., Amber Ale (MA)	4.9%	8 30
UFO "Georgia Peach", Wheat Ale (MA)	5.1%	8 30		Hapoon "Boston Irish Stout", Nitro Stout (MA)	4.3%	8 30

Bottled & Cans...



Crisp & Crushable			
The Silver Bullet aka Coors Light	4.2%	$16^{\rm oz}{\rm can}$	5 ⁵⁰
Red Stripe, Lager (JAM)	4.7%	11.2oz btl	5 ⁵⁰
Lone Star, Lager (TX)	4.7%	11.2oz btl	5 ⁵⁰
Night Shift "Lime Lite", Lime Lager (MA)	4.3%	$16^{\rm oz}{\rm can}$	7
Devil's Purse "Hardline", Kolsch (MA)	5.0%	$16^{\rm oz}{\rm can}$	8
Hop-Forward			
Aeronaut "Double Hop Hop", DIPA (MA)	8.4%	$16^{\rm oz}{\rm can}$	10
Mighty Squirrel "Cloud Candy", IPA (MA)	6.5%	$16^{\rm oz}{\rm can}$	10
3 Floyds "Gumballhead", Pale Wheat (IN)	5.6%	$12^{\rm oz}$ can	8
Sweet Water "420 Strain: G13", IPA (GA)	6.0%	$12^{\rm oz}$ can	7
Mikkeller "Burst", West Coast IPA (CA)	5.9%	$16^{\rm oz}{\rm can}$	10
Harpoon, IPA (MA)	6.0%	$16^{\rm oz}{\rm can}$	8
Belgian Style			
Boulevard "Tank 7", Farmhouse Ale (MO)	8.5%	12^{oz} btl	10
Sour			
Ommegang "ApriPéche", Sour Ale (NY)	6.3%	$12^{\rm oz}{\rm can}$	9
New Belgium "Dominga", Mimosa Sour (CO)	6.0%	12°z can	9

Dark & Malty...

The Shed "Mountain Ale", Brown Ale (VT)	7.4%	$12^{\rm oz}{\rm can}$	6
Boulevard, Whiskey Barrel Stout (MO)	11.8%	12°z btl	11
Gluten Free Beer, Cider, Etc			
Glutenberg, Pale Ale (CAN) - GF	5.5%	$16^{\rm oz}{\rm can}$	10
FFTT "MACachusetts", Cider (MA)	6.9%	$16^{\rm oz}{\rm can}$	10
Carlson "Shapley's Gala", Semi-Sweet Cider (MA)	4.5%	16°z can	8
High Noon, Watermelon Vodka & Soda	5.0%	$12^{\rm oz}{\rm can}$	8
White Claw, Hard Seltzer - Cherry	5.0%	$12^{\rm oz}{\rm can}$	8
Non-Alcoholic			
Buckler, Lager (NLD)	0.5%	12°z btl	5
Athletic Brewing "Run Wild", IPA (CT)	0.5%	12°z can	6

Featured Boilermaker....

15 The Shifty... a pint of jack's abby pils and a shot of maker's mark "smoke shop" bourbon

REFRESHMENTS

non-alcoholic options

Fountain Soda... 3^{50}

cola, diet cola, orange soda, root beer, lemon-lime soda, or ginger ale

Lemon-Lime Ade... 3^{50}

Peach Sweet Tea... 350

The Half & Half... 3^{50}

Unsweetened Iced Tea... 3^{50}

Mexican Coca Cola... 350

Mexican Sprite... 3⁵⁰

Mexican Fanta... 3⁵⁰

Dr. Brown's Root Beer... 2^{50}

Diet Coke (80z bottle)... 3⁵⁰

Bottled Water... 2⁵⁰

Buckler Lager (NA)... 5

Athletic Brewing "Run Wild" IPA (NA)... 6

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Bubbles

Le Grand Courtâge, Blanc de Blancs Brut, FR	11
Le Grand Courtâge, Brut Rose, FR	11
Scarpetto "Frico", Lambrusco, IT	10

GET YOUR FRICO ON! a bucket of four Frico cans! (approx. 1L)... 35

White	g1s	btl
Beyond, Sauvignon Blanc, ZA	9	36
Tormaresca, Chardonnay, IT	9	36
Lagaria, Pinot Grigio, IT	9	36
<u>Rosé</u>	g1s	bt1
Minimalista, Rosé Blend, ARG	8	32
<u>Red</u>	g1s	<i>bt1</i>
Mio de M.O., Tinto de Toro, SP	9	36
Pavette, Pinot Noir, CA	10	40
Dough, Cabernet Sauvignon, CA	10	40

Whiskey Flights

(3/4 oz pour of each whiskey)

Showcase Flight - Old Elk Whiskey	22
Old Elk Blended Straight Bourbon	
Old Elk Wheated Bourbon	
Old Elk Wheat Whiskey	
Kentucky 101 - wheat, rye, & bourbon	18
Bernheim Wheat Whiskey	
Bulleit Rye Whiskey	
Buffalo Trace Bourbon	
Local Flavor - new england whiskey	18
Short Path Whiskey	
Boston Harbor "Putnam" Rye	
Mad River "Burnt Rock" Bourbon	
Best Western - whiskey from over yonder	19
High West Double Rye (UT)	19
Stranahan's Colorado Whiskey (CO)	
Clear Creak McCarthy's Oregon Single Malt (OR)	
Clear Creak McCartily 5 Oregon Single Man (On)	
Peat Party - smoked for your pleasure	22
High West Campfire Blended Whiskey (UT)	
Westland Peated Single Malt Whiskey (WA)	
Compass Box Peat Monster Scotch Whisky (UK)	
Compass box i car monster beoten winsky (on)	
Bringin' Home the Gold - gold medal winners	00
Ransom Grain Whiskey (OR) - 2018	22
Catoctin Creek "Roundstone Rye" 92proof (VA) - 20	010
	013
Joseph Magnus Triple-Cask Bourbon (DC) - 2017	
Andy's Baller Flight - show-off	0.5
	85
(loz pour of each)	
WhistlePig 15yr Rye	
WhistlePig Boss Hog IV "The Black Prince"	
WhistlePig Boss Hog VII "Magellan's Atlantic"	

ALLERGEN GUIDE

KEY & GENERAL INFO

A = Contains Allium
*garlic/onion
D = Contains Dairy

N = Contains Nuts
S = Contains Soy
SE = Contains Sesame

 \mathbf{E} = Contains Egg \mathbf{V} = Vegetarian (or can be made vegetarian)

F = Contains Fish **Vg** = Vegan (or can be made vegan)

G = Contains Gluten () = can be modified

SAUCES: Our **Sweet Victory**, **Hot Streak**, and **Gold Medal** BBQ sauces contain allium and trace amounts of fish (anchovy) from Worcestershire sauce. *If you are vegetarian/vegan or allergic to fish, ask us for our Smoky Vegan BBQ sauce*.

GLUTEN: We have a dedicated gluten free fryer on-site. Items with (G) can be fried in

STARTERS

(six wings) agave & pit spices

Sticky Fried Ribs A (G) S SE

BASKETS

Fried Chicken ADEG

crispy chicken thighs,

Fried Fish ADEFG

Bar Snack

BBQ Peanuts

pit spices & chipotle ANEV

-- all baskets include 2 sides --

fermented honey hot sauce

light & crispy haddock, tartar sauce

The Wedge ADE (SE)(V)

The Smoke Shop BBQ's Famous Wings A (G)

The Smoke Shop BBQ's HOT Wings A D (G)

szechuan sauce, toasted sesame seeds, house herbs

(six wings) fermented habañero, brown butter

house-made dill ranch, house-cured bacon,

marinated cherry tomatoes, everything spice

that fryer upon request to be made completely gluten free.

BBQ MEATS

1st Place Ribs A (F)

Texas-Style Brisket A (D G S)

*served on of a piece of Texas Toast with butter, is free from dairy, gluten and soy without toast

Pulled Pork AF
Burnt Ends AF

Pulled BBQ Chicken ADS

Cheddar Jalapeno Links AD (E)

*egg-free without Pimento Cheese

The Wings AD (G)

*dairy in hot wings only

SANDWICHES

-- all sandwiches include I side --

Fried Chicken ADEG

pimento cheese, ranch, lettuce, tomato, onion

Ultimate Fried Fish ADEFG

tartar sauce, pickles, lettuce

Gardein Sandwich ADEGSV(Vg)

crispy Gardein patty, lettuce, tomato, onion, pimento cheese, Nashville aioli

*vegan without Pimento Cheese and Nashville aioli

Pulled Pork AFG

Burnt Ends A F G

BBQ Pulled Chicken ADGS

Hot Links w/ Pimento Cheese A D (E) G

*egg-free without Pimento Cheese

Texas-Style Brisket A G

SIDES

The Corn Bread DEGSV glazed with sea salt honey butter

giazed willi sea sail ilolley buller

Sweet & Spicy Coleslaw A E V

Pimento Mac & Cheese

corn bread crumbles D (E) G (S) V
*soy- and egg-free without cornbread topping

Pit Beans ADFS

classic beans with pieces of brisket

Texas Toast ADGSV

Crinkle-Cut French Fries A V Vg

Smashed Potato Salad A E V baby potatoes, fresh herbs

B&B Pickles AV Vg

Half Sour Spears A V Vg

Zucchini Salad (ND) V (Vg) toasted almonds, fresh herbs, parmesan, lemon vinaigrette *vegan without parmesan

WEEKLY SPECIALS

Friday & Saturday: **Big Beef Rib A**

Sunday & Monday: **Baby Back Ribs A (F)** (inquire about daily bbg sauce)

Hot Links & Pimento Cheese AD (G) E

*gluten-free without saltine crackers

Mac & Cheese Bites A D E G

house-cured bacon & kale

BBQ Fries A D F S cheese sauce, pit beans, pit spices

**available only at our Harvard Square location

Nashville Hot Chicken Sliders ADEG

*sesame-free without everything spice, vegetarian without bacon mayo, pickles & slaw on a Martin's potato bun (2 sliders) - available spicy or hot as cluck (warning: extremely spicy), one style per order

BOWLS

BBQ Bowl (A D N) V (Vg)

kale, green leaf, cucumbers, tomatoes, carrots, olives, almonds, parmesan, garlic white beans, crispy shallots & brown rice with your choice of:

Simple Vinaigrette A - contains honey

Buttermilk Dill Ranch A D E

Vegan Option - Lemon Vinaigrette Vg

 $\ensuremath{^{*}}\text{vegetarian}$ without meat, vegan without parmesan if you select lemon vinaigrette as your dressing

Gardein Hot Bowl (A) G S Vg

kale, tomatoes, carrots, olives, jalapenos, white beans, red onions & brown rice satueed with lemon vinaigrette and topped with a cubed breaded Gardeln

DESSERTS

Butter Cake D E G

Butter Crack Cake D E G

Banana Pudding D G S

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.