



Smokehouse Bourbon & Beer

Chicago cubs game day menu

Appetizers

Smoking Wings-- 8

One lb. of jumbo wings rubbed, slow smoked and crisped; tossed in your choice of sauce

Pounder Platter

Pre-gaming at its best. A one lb. platter of our slow smoked meat with six slider buns & four sauces

Pulled Chicken or Pulled Pork-- 14 Brisket-- 16

What's the Dill? Fried Pickles-- 7

These tangy, crunchy golden fried pickles are sure to start your day or evening off right. Served with a creamy chipotle horseradish dipping sauce

Texas Tumbleweeds Platter-- 7

Thinly sliced onion strings and jalapeño bottle caps lightly battered and fried; served with a creamy chipotle horseradish dipping sauce

Plates & Sandwiches

∞ served with fries & slaw ∞

Alabama Smoked Chicken

Whole smoked chicken, seasoned deliciously and dipped in our White Gold (Alabama white barbecue sauce).

You gotta try it! 1/2 Chicken-- 12 1/4 Chicken-- 10

Sweet Baby Ray's Pulled Pork Sandwich-- 11

1/3 lb of hickory smoked pork; dusted with Sweet Baby Ray's Finishing Powder and served with our sweet and tangy Carolina sauce

Brisket Sandwich-- 12

1/3 lb of Texas-style brisket served sliced or chopped; brushed with Texas-style sauce and drizzled with Duces Wild mustard sauce. Garnished for good measure with three burnt ends

Texas Sausage & Kansas City Burnt Ends-- 12

A special blend of spices, a snap to the casing and low and slow hickory smoke help us recreate a Texas Hill Country classic. Our Kansas City style burnt ends are made from the best brisket in house smoked extra slow and low until they melt in your mouth. 1/2 lb.

Soup & Salad

NOLA Gumbo

A traditional dark roux gumbo with smoked chicken, white rice & Andouille sausage Bowl-- 6 Cup-- 4

Smokehouse Chili (Seasonal)

A sweet and spicy blend of three meats, beans & roasted tomatoes Bowl-- 6 Cup-- 4

Sweet Baby Ray's Wedge Salad-- 9

Crisp iceberg lettuce wedge topped with housemade ranch, diced tomatoes, housemade bacon, green onions & blue cheese crumbles





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What's the Dill? Fried Pickles-- 7

These tangy, crunchy golden fried pickles are sure to start your evening off right. Served with a creamy chipotle horseradish dipping sauce

Eggs & Bacon-- 7

A Sweet Baby Ray's twist on classic deviled eggs. Eight halves made with Duces Wild mustard sauce, honey & spice for kick; with chopped smokehouse bacon. Dusted with our BBQ rub

Texas Tumbleweeds Platter-- 7

Thinly sliced onion strings and jalapeño bottle caps lightly battered and fried; served with a creamy chipotle horseradish dipping sauce

Cold Smoked Peel & Eat Shrimp-- 15

Plump shrimp seasoned, smoked, chilled and served with chipotle cocktail sauce

Smokehouse Nachos-- 9

Black beans, tomato, corn, onion, cilantro, jalapeños, green chile cheese sauce, sour cream & a blend of shredded cheese atop

Ribs

Sweet Baby Ray's Award Winning Ribs

A meaty St. Louis rib with Sweet Baby Ray's Competition sauce, honey, apple juice and plenty of attention.

Full Slab-- 23 Half Slab-- 16

Memphis Baby Backs

Dry rubbed baby back rib, slow smoked; served with our tangy Memphis-style sauce

Full Slab-- 23 Half Slab-- 16

Plates

all plates served with fries & slaw
add a 1/3 slab of ribs to your plate-- 7

Alabama Smoked Chicken

Whole smoked chicken, seasoned deliciously and dipped in our White Gold (Alabama white barbecue sauce).

You gotta try it! 1/2 Chicken-- 12 1/4 Chicken-- 10

Sweet Baby Ray's Pulled Pork

Hickory smoked pork dusted with Sweet Baby Ray's Finishing Powder; served with our sweet and tangy Carolina sauce

1/3 lb-- 11 2/3 lb-- 14

Brisket

Texas-style brisket served sliced or chopped; brushed with Texas-style sauce and drizzled with

Duces Wild mustard sauce. Garnished for good measure with three burnt ends 1/3 lb-- 12 2/3 lb-- 15

Texas Sausage & Kansas City Burnt Ends

A special blend of spices, a snap to the casing and low and slow hickory smoke help us recreate a Texas Hill Country classic. Our Kansas City style burnt ends are made from the best brisket in house smoked extra slow and low until they melt in your mouth 1/2 lb-- 12 3/4 lb-- 15

make your 1/3 lb a sandwich, just ask your server for a bun

Soup Salad&Sandwiches

∞ all sandwiches served with fries ∞

NOLA Gumbo

A traditional dark roux gumbo with smoked chicken, white rice & Andouille sausage Bowl-- 6 Cup-- 4

Smokehouse Chili (Seasonal)

A sweet and spicy blend of three meats, beans & roasted tomatoes Bowl-- 6 Cup-- 4

Sweet Baby Ray's Wedge Salad-- 9

Crisp iceberg lettuce wedge topped with housemade ranch, diced tomatoes, housemade bacon, green onions & blue cheese crumbles

Santa Fe Chopped Salad-- 10

Chopped romaine, black beans, corn, onion, tomato, cilantro and cornbread croutons; drizzled with chipotle ranch and Sweet Baby Ray's BBQ sauce. Topped with shredded cheese and your choice of pulled pork, pulled chicken or chopped brisket

Smokehouse Burger-- 10

1/2 lb. juicy burger patty topped with caramelized onions, cheddar cheese & 1/4 lb. of our signature pulled pork

Triple B Sandwich-- 10

Sliced beef brisket, sliced pork brisket and Kansas City burnt ends with caramelized onions

Smokehouse BLT-- 10

1/3 pound housemade bacon slow smoked and thick sliced, romaine lettuce, heirloom tomato compote and garlic mayo served on Texas toast

Sides

Corn Maque Choux-- 5 (10 oz.)

A New Orleans style creamed corn with spicy ham, bell peppers and onions

Smokehouse Baked Beans-- 5 (10 oz.)

A blend of five beans, onion, garlic, chopped pork & brisket, Sweet Baby Ray's BBQ sauce & molasses

Fresh Cut Fries Basket-- 5 (1 lb.)

Fresh cut Idaho potatoes fried twice for a crispy outside & fluffy inside. Dusted with salt, pepper & garlic

Green Chile Mac-- 5 (10 oz.)

A poblano pepper infused cheese sauce tossed with elbow macaroni and garnished with pepper jack cheese & diced roasted peppers

Double Creamed Mac 'n Cheese-- 5 (10 oz.)

A fantastic blend of cream with five cheeses, garlic and shallots

Coleslaw-- 4 (10 oz.)

A creamy classic with celery seed, carrot, cabbage & green onion

Honey-Kissed Cornbread-- 1.50 (per mini loaf)

Our blend of yellow and white cornmeal, sweet corn kernels and cheddar cheese. Brushed with sweet honey



Smokehouse Bourbon & Beer Sauce

Specialty Sauces

Heritage smoke Orchard Bourbon

An apple and tomato based sauce with a touch of heat from cayenne pepper and a great sweet flavor from dark brown sugar. This unique barbecue sauce goes great on pork.

Sweet Baby Ray's Competition Sauce

The sauce we use in competition. With only one bite to impress the judges, this sauce is kicked up with honey, toasted garlic and secret competition spices.

Duces Wild Mustard

In South Carolina and parts of Texas mustard is used as a sauce base instead of tomato. This sauce is sweet, tangy and spicy-- just like a good tomato based sauce, only made with mustard.

Heritage Smoke Authentic

A blend of Mexican mole flavors and traditional mild tomato St. Louis sauces. With hints of tea, coffee and cocoa to bring out the natural earthy flavors in the tomato.

Fire Alarm Sauce

This is a bonafide hot sauce. Made with habanero peppers, red bell peppers, roasted garlic and apple cider vinegar. Be careful with this sauce-- it packs a punch and can kick up the flavor and heat level of any dish.

regional Sauces

Kansas city barbecue sauce

This is our family's original homemade recipe for Sweet Baby Ray's. Thick tomato based sauce, sweet with a hint of pineapple.

Memphis Barbecue Sauce

Thin tomato based barbecue sauce with more vinegar than our Kansas City recipe. Sweet with a little heat.

Texas Barbecue Sauce

Thin tomato based barbecue sauce with flavors of cumin and chili powder. Red pepper flakes give this sauce a kick.

Lexington Style Barbecue Sauce

Vinegar based sauce with a hint of tomato and sugar. This well-balanced sauce goes great with pork.

Eastern Carolina Barbecue Sauce

Vinegar based barbecue sauce. No tomato and no sugar. This is the oldest style of barbecue sauce in America; in essence vinegar, peppers and salt.

Heritage Smoke White Gold

Our twist on a classic Alabama barbecue sauce; sweet, tangy and unconventionally mayonnaise based.

Sweet Baby Ray's Sauces

Sweet Baby Ray's Original

A rich, thick and sweet sauce with brown sugar, pineapple and a blend of mild and spicy peppers. "The Sauce is The Boss."

Sweet Baby Ray's Sweet vidalia onion

Our original recipe barbecue sauce blended with sweet vidalia onion. The vidalia is considered the sweetest of onion varieties; its delicate sweetness is a great match for the smoky flavors in our sauce.

Sweet Baby Ray's sweet n' spicy

Characterized by brown sugar and molasses blended with the zesty intensity of the chile pepper. Well balanced and not too hot.

Sweet Baby Ray's hickory & Brown Sugar

Infused with the aromatic, rich and faintly sweet flavor of hickory smoke and the mild sweetness of molasses.

Sweet Baby Ray's Honey Barbecue

Our original recipe blended with the aromatic nose and delicious flavor of clover honey.

Sweet Baby Ray's Honey chipotle

With the flavors of smoked jalapeño peppers, chile peppers and honey. Smoky sweet, with a touch of heat.





Smokehouse Bourbon & Beer

dessert

Double Dark Chocolate Brownie Sundae-- 5

Housemade dark chocolate brownie with dark chocolate chunks & a hot fudge drizzle; served with vanilla ice cream and a blackberry garnish

Cherry Berry Crunch Cobbler ala Mode-- 6

Housemade cherry & mixed berry cobbler with a flaky crust; served hot with a scoop of vanilla ice cream

Bruleed Banana Pudding-- 5

From scratch vanilla pudding layered with bruleed bananas and bourbon candied vanilla wafers

