

SNACKS & SIDES.

Handcrafted pickles.	\$3
Bucket of bacon. Crispy & apple smoked...	\$5
Baked pork - n - beans	\$6
Mac - n - cheese.	\$6
Pork belly confit. with sweet potato puree, crispy black eyed peas, fresh thyme	\$10
Brussel Sprouts	\$6
Basket of crinkle out fries House dipping sauce	\$6
Young heirloom potato salad Organic eggs, pickles, celery seed dressing	\$5
House cole slaw	\$5
Charcoal cast iron corn bread	\$3



PH: 323-300-5500
CHARCOALSILVERLAKE.COM

HARD WOOD SMOKED

Pork Back Ribs

Half slab 7 bones	\$14
full slab 13/14 bones	\$27

Brisket

Dry rub & hand cut thick	
1/2 lb.	\$12
1 lb.	\$24

Lamb Shank

*this item is braised

House specialty!	\$16
served with Chef's choice	

Hand Crafted Sausages

Mild Kelbasa per link	\$8
Andouille per link	\$8

Chicken

*Item is roasted not smoked...

Half	\$11
whole	\$20

Open Faced Pulled Pork

organic greens, fried egg	\$14
crispy chicharones	

SANDWICHES

Pulled Pork Carolina style w/ house cole slaw	\$11
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Charcoal Bahn Mi Smoked pork loin, fresh pickled vegetables & herbs, smoked cola aioli	\$12
Add fries to any sandwich	\$2

SALADS

Baby Wedge	\$10
Baby ice Berge, smoked bacon St. Agur blue cheese	

Mason Jar Argula manchego candia pecans	\$7
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DESSERTS

Cobbler.	\$7
Banana Bignets	\$7

KID'S MENU

Slider w/ French Fries	\$7
Mac & Cheese	includes soft beverage
Cheese Pizza	
BBQ Ribs	

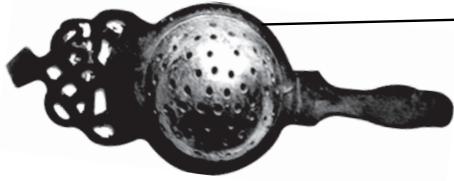
In the kitchen: Jeremy Zimmerman

18% Gratuity on parties of 5 or more.

* If you have food allergies please notify your server

Please visit our other restaurants: BARBARELLABAR.COM & BUGATTA.COM

COCKTAILS



BACKDRAFT

rum, lime juice, ginger syrup, top
2/ ginger beer half lime with bourbon flame

O' BLOODY HELL

bourbon, blood orange juice, lime juice, agave syrup,
fresno chili slices, club soda, fresno chili top

PANTY DROPPER

bourbon, lemon wedges, simple syrup, raspberries, mint leaves
mint sprint garnish

ITALIAN STALLION

gin, lemon juice, amaro nonino, aperol, egg white,
garnish lemon peel

BROWN SUGAR

rye, demerara syrup, ango bitters, flamed orange peel

TRUE MEXICAN

tequila, lime juice, simple syrup, mint leaves, cucumber wheels
mint spring/cucumber wheel garnish

FLATLINE

bourbon, curacao, lemon juice, lillet blanc, absinthe rinse
lemon peel garnish

KENTUCKY LADY

bourbon, grenadine, lime juice

DRAFT BEER

LAGERS

Scrimshaw / North Coast Brewing Co. / CA Pilsner / 4.4% / \$7
Munich Gold / Hacker-Pschorr Brau / Germany / Helles Lager / 5.5% / \$7

BELGIAN-STYLE ALES

Allagash White / Allagash Brewing Co. / ME / Witbier / \$7
Tripel Karmeliet / Brouwerij Bosteels / Belgium / Abbey Tripel / 8.4% / \$9
Allagash Curieux / Allagash Brewing Co. / Bourbon Barrel-Aged Tripel / 11% / \$9
Tank 7 / Boulevard Brewing Co. / MO / Saison / 8.5% / \$9

PORTERS/STOUTS

Victory At Sea / Ballast Point Brewing Co. / CA / Imperial Porter / 10% / \$9

IPA

Finest Kind / Smuttynose Brewing Co. / NH / American IPA / 6.9% / \$7
Wolf Among Weeds / Golden Road Brewing / CA / Imperial IPA / 8% / \$7

CIDER

The Anvil / Sonoma Cider / CA / Bourbon Cider / 6% / \$7

WINE

	GLASS	BOTTLE		GLASS	BOTTLE
MALBEC Septima, Argentina	\$10	\$38	SAUVIGNON BLANC Castle Rock, CA	\$10	\$38
CABERNET Hess Select, CA	\$9	\$34	PINOT Buena Vista, CA	\$9	\$34
CHARDONNAY Handcraft, California	\$9	\$34	ROSE Charles & Charles, WA	\$8	\$30