smokestreetmilford.com

APPETIZERS

MESS O'FRIES 16.99

pulled pork, handcut fries, bacon, melted cheese, scallions

NACHOS 16.99

melted cheese, jalapeno, tomato, with choice of pulled pork, pulled chicken, chopped brisket

MILFORD HOT LINKS @ 10.99 house smoked sausage served with pickled medley

SPINACH ARTICHOKE DIP 11.99 with house made chips

SMOKED WINGS (6) 11.99

SOUTHERN FRIED TENDERS 11.99 simply fried or dipped in buffalo

STREET TACOS @ 14.99

3 corn tortillas with choice of pulled chicken, pulled pork, chopped brisket, topped with onion, cilantro, cotija cheese, verde sauce

QUESADILLA 16.99

choice of pulled pork, chopped brisket or pulled chicken w/blended cheeses, green pepper, onion, jalapenos & street sauce

BUFFALO TOTS 10.99 tater tots tossed in buffalo sauce topped

w/bleu cheese, sour cream & green onions

CHEESY BREAD 11.99 topped with garlic butter, baked with mozzarella & muenster

MAC N' CHEESE

topped with bacon & shallot breadcrumbs served with cornbread *ADD pork, buffalo chicken, or chopped brisket for 4.00

SMOKESTREET MELT 17.99 1/2 lb Certified Angus Beef ® patty, smoked brisket, onion straws, cheddar cheese on texas toast

THE BASIC CLUCK 15.99 lettuce, tomato, ranch, onion, pickle

simply fried, grilled or dipped in buffalo *MAKE IT FANCY w/bacon & cheese +2.00

LUCKENBACH TEXAS 16.99 chopped brisket, cheddar cheese, bacon, pickles

NOTORIOUS P-I-G 15.99 pulled pork, bacon, pickles, cheddar

CAROLINA PULLED PORK 14.99 pulled pork, slaw, pickles

SHRIMP PO-BOY 16.99 fried shrimp, shredded lettuce.

tomato, pickles, poblano remoulade BUILD-A-BURGER 15.99 1/2 lb Certified Angus Beef® patty,

lettuce, tomato, pickles, onion * ADD for a buck each: american, cheddar, swiss, chili, bacon, avocado, sauteed mushrooms or onions

SIGNATURE SWINEAPPLE

17.99 BURGER 1/2 lb Certified Angus Beef ® patty, topped

w/smoked pineapple, house bacon, lettuce

american cheese, and a ring of fire mayo

THE JOHNNY NASH seared or fried chicken breast dredged

• in our housemade nashville hot seasoning, lettuce, red onion, pickles, bleu cheese dressing, pico de gallo.



all smoked in-house. served with cornbread & 2 sides

ST. LOUIS STYLE RIBS 🚥 32.99 - FULL SLAB - HALF SLAB 24.99

12-HOUR SLOW-COOKED SLICED BRISKET 🐽 🖾 22.99

PULLED PORK 🚥 19.99 HALF CHICKEN 🊥 19.99

* ADD SMOKED SAUSAGE 🚥 TO ANY DINNER ABOVE

4.99

10" brick-oven baked with mozzarella & muenster

LOADED BBQ 15.99 pulled chicken, pulled pork, chopped brisket, cilantro, grilled red onion, street sauce base

BUFFALO CHICKEN 14.99 pulled chicken, crumbled bleu cheese, buffalo sauce base, garnished with

HAWAIIAN 14.99 bacon, pulled pork, pineapple with tangy

fresh carrots & celery

bbq sauce VEGGIE 14.99 mushrooms, spinach, shaved carrots,

ANYWAY YOU WANT IT - ONE ITEM 11.99 15.99 - UP TO FIVE ITEMS

pepperoni, smoked sausage, pulled pork, bacon, pulled chicken, chopped brisket, mushroom, green pepper, grilled red onion, onion, scallions, jalapenos, banana peppers, pineapple, crumbled bleu cheese

tomatoes, pesto sauce, parmesan

BBQ CHICKEN SALAD **EXE** fresh lettuce, bbq pulled chicken, roasted corn salsa, black beans, cheddar cheese, avocado, tortilla strips, served with chipotle ranch

COWBOY WEDGE @ iceberg wedge, bacon, grilled tomato, crumbled bleu cheese, buttermilk bleu cheese dressing, dash of bbq rub

CAESAR @ freshly cut romaine, mixed with a blend of parmesan cheese, cornbread croutons, and

Caesar dressing, * ADD grilled or blackened chicken for 5.99 * ADD grilled or blackened salmon for 8.99

APPLE ORCHARD 🚥 16.99 fresh lettuce with grilled chicken, pecans, sliced apples, sundried cranberries, red onion, shaved parmesan, served with

COBB @ fresh lettuce with rows of grilled chicken, egg, tomato, bacon, crumbled bleu cheese, avocado, with choice of dressing

poppyseed dressing

SMOKESTREET HOUSE SALAD 🚥 🗷 8.99 fresh lettuce, tomato, red onion, cheddar cheese, cucumber, cornbread croutons, with choice of dressing

16.99: BRONZED CHICKEN SALAD fresh spinach, quinoa, diced avocado, tomato, pickled cucumbers, carrots, and red onion with a seared bronzed-seasoned chicken breast. served with meyers lemon vinaigrette

JOIN OUR REWARDS PROGRAM!

CARRY OUT ALWAYS AVAILABLE

with cornbread & 2 sides

FRIED SHRIMP 24.99 RIB & SHRIMP COMBO 29.99

FRESH SALMON @ grilled or blackened

25.99

CHILI & GUMBO

SMOKEY COWBOY CHILI @ cheddar cheese, jalapeno, onion

GUMBO 8.99

SIDES

Cool Slaw 6 4.99 Handcut Fries 4.99 Killer Mac N' Cheese 6.99 Pickled Medley @ 4.99 All-Nite Baked Beans 🚥 4.99 Collard Greens @ 4.99 Southern Style Green Beans @ 4.99 4.99 Southern Style Slaw @ Sweet Potato Mash 4.99 with pecans & brown sugar

ranch, chipotle ranch, buttermilk bleu cheese, tequila lime vinaigrette, caesar (Not GF), poppy seed

BOSS HOG COMBO 27.99 🕶 🖺

pulled pork, sliced brisket, sausage link, with cornbread & 2 sides ADD 1/4 pc chicken for 2.99 *ADD 1/4 slab ribs for 4.99

CHICKEN & RIB COMBO

1/2 chicken, 1/2 slab with cornbread & 2 sides

SOUTHERN FRIED CHICKEN 19.99

served with cornbread & 2 sides

LITTLE PIGGIES

MAC N' CHEESE \$6.99 TENDERS & FRIES \$7.99 GRILLED CHEESE & FRIES \$6.99

STREET SAUCE @

our signature sauce. tomato based with a little kick

CAROLINA VINEGAR 🚥 vinegar based with elements of

sweet, sour & spice **MEMPHIS**

RIB & FRIES

traditional sweet & tangy

CAROLINA GOLD 🊥 a tangy mustard based sauce perfect with chicken or pork

MANGO CHIPOTLE @

sweet & smokey goodness RING OF FIRE @

Asian sweet with a spicy finish

ry restrictions due to food allergies or intolerance and ask your server about menu items that are cooked to order or served raw. cons

GF GLUTEN FREE GF X GLUTEN FREE W/EXCEPTIONS | SMOKESTREET USES ONLY CERTIFIED ANGUS BEEF ®

16.99

16.99

12.99

10.99

16.99

FOR OUR BRISKET AND BURGERS

DEC2024

\$7.99

COCKTAILS

PERFECT PATRÓN MARGARITA Patrón Tequila, Cointreau, fresh lime, agave	15
SMOKIN' PEACH MARTINI Bulliet Rye, peach, simple syrup	12
MAYOR PINGREE BOURBON OLD FASHIONED Bourbon, orange, sugar, bitters	14
MAYOR PINGREE BOURBON MANHATTAN Bourbon, sweet vermouth, bitters, cherry	14 y
LISA MARGARITA Corralejo Reposado Tequila, Grand Marnier, O.J., fresh sour, fresh lime zested rim	13
TEQUILA SUNRISE Patrón Tequila, O.J., house grenadine	14
KATHY'S CAFÉ Baileys, Kahlua, Jameson, with house- brewed coffee	12
PYRAT STORM Pyrat Rum, fresh lime, ginger beer, bitter	10
BBQ BLOODY MARY Our signature Bloody Mary with Patrón Silver Tequila	14

BOURBON

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1792	12
BASIL HAYDEN'S	14
BULLEIT	11
BULLEIT RYE	11
ELIJAH CRAIG	12
HUDSON BABY	14
JEFFERSON	14
KNOB CREEK	12
MAKER'S 46	17
MAKER'S MARK	11
MAYOR PINGREE	12
MAYOR PINGREE RYE	14
WILD TURKEY 81	8
WOODFORD DOUBLE OAKED	19
WOODFORD RESERVE	13

TEQUILA

	20z
PATRÓN SILVER	14
PATRÓN REPOSADO	17
PATRÓN ANEJO	18
PATRÓN EXTRA ANEJO	24
JOSÉ CUERVO	9
CASAMIGOS BLANCO	14
CASAMIGOS REPOSADO	17
CORRALEJO REPOSADO	12
CORRALEJO SILVER	11

FULGENZI

MARGARITA 15.00 | 20.00 120z.

Sauza Gold Tequila infused with strawberry, jalapeño, pineapple, Cointreau

WINE

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CANYON ROAD CABERNET SAUVIGNON, CALIFORNIA	8
CANYON ROAD MERLOT, CALIFORNIA	8
HARASZTHY FAMILY CELLARS BEARITAGE LODI RED BLEND NAPA, CALIFORNIA	9, 34
INTERCEPT BY CHARLES WOODSON CABERNET SAUVIGNON, PASO ROBLES, CALIFORNIA	15, 50
PARDUCCI PINOT NOIR, CALIFORNIA	10, 38
MAIPE MALBEC, ARGENTINA	10, 38
WHITE	
WHITE CANYON ROAD CHARDONNAY, CALIFORNIA	8
CANYON ROAD CHARDONNAY,	8
CANYON ROAD CHARDONNAY, CALIFORNIA NOVELLUM CHARDONNAY,	
CANYON ROAD CHARDONNAY, CALIFORNIA NOVELLUM CHARDONNAY, FRANCE 13 CELSIUS SAUVIGNON BLANC,	10, 38
CANYON ROAD CHARDONNAY, CALIFORNIA NOVELLUM CHARDONNAY, FRANCE 13 CELSIUS SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND GRAND TRAVERSE LATE HARVEST	10, 38
CANYON ROAD CHARDONNAY, CALIFORNIA NOVELLUM CHARDONNAY, FRANCE 13 CELSIUS SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND GRAND TRAVERSE LATE HARVEST RIESLING, MICHIGAN	10, 38 10, 38 10, 38 9, 34
CANYON ROAD CHARDONNAY, CALIFORNIA NOVELLUM CHARDONNAY, FRANCE 13 CELSIUS SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND GRAND TRAVERSE LATE HARVEST RIESLING, MICHIGAN STELLA PINOT GRIGIO, ITALY	10, 38 10, 38 10, 38 9, 34

NON-ALCOHOLIC

BLUE MOON NA - 12 OZ. CAN	6
GUINNESS NA - 16 OZ. CAN	7
HEINEKEN O.O - BOTTLE	5
UNTITLED ART COLLECTION 12 OZ. CAN:	
JUICY IPA	6
AMERICAN GOLD	6
ITALIAN PILSNER	6

JOIN OUR REWARDS PROGRAM!

BOTTLES

MICHIGAN CRAFT

MICHIGAN CRAFT	
ATWATER DIRTY BLONDE, DETROIT	6
ATWATER VANILLA JAVA PORTER, DETROIT	6
NEW HOLLAND DRAGON'S MILK, HOLLAND	8
SHORT'S SOFT PARADE, BELLAIRE	6
USUAL SUSPECTS	
BUD LIGHT	5
BUD HEAVY	5
COORS LIGHT	5
MICHELOB ULTRA	5
MILLER HIGH LIFE	5
OUT OF STATE CRAFT	
SAM ADAMS BOSTON LAGER, MASSACHUSETTS	6
SAM ADAMS SEASONAL, MASSACHUSETTS	6
BLUE MOON, COLORADO	6
ANGRY ORCHARD APPLE CIDER, NEW YORK GP	6
SHINER BOCK, TEXAS	6
IMPORTS	
LABATT BLUE, CANADA	6
LABATT LIGHT, CANADA	6
DOS EQUIS , MEXICO	6
NEGRA MODELO, MEXICO	6
CORONA, MEXICO	6
CORONA LIGHT, MEXICO	6
HEINEKEN, HOLLAND	6
NEWCASTLE, ENGLAND	6
RED STRIPE, JAMAICA	6
STELLA ARTOIS, BELGIUM	6
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CANS

ST. BERNARDUS ABT 12, BELGIUM 11

WEIHENSTEPHANER

HEFEWEISSBIER, GERMANY

STROH'S	4
SCHL <mark>I</mark> TZ	4
PBR	4
HAMMS	4
MILLER LITE	6
BLACKROCKS 51K IPA, MARQUETTE, MI	6
JK SCRUMPY HARD CIDER, FLUSHING, MI	7
GUINNESS, IRELAND (PINT CAN)	7