

Drinks

OLD SMOKEY \$8

A SPICED UP CLASSIC KNOB CREEK MAPLE BOURBON, SUGAR, BITTERS, AND MUDDLED ORANGE WITH SODA AND A MARASCHINO CHERRY



SIPPIN ON SWEET TEA \$7

STRONG AND SIPPABLE DEEP EDDY SWEET TEA VODKA, SWEET BLACK TEA AND FRESH SQUEEZED LEMON, SERVED ROCKS STYLE IN A CLASSIC MASON JAR
ORIGINAL • PEACH • OR • RASPBERRY



BLACKBERRY BOURBON LEMONADE \$8

TART WITH A PUNCH, BULLEIT BOURBON, SWEET BLACKBERRY SYRUP, LEMONADE, AND SPARKLING SODA



KENTUCKY MULE \$8

A TRADITIONAL MULE WITH A SOUTHERN KICK, BULLEIT BOURBON, GINGER BEER, LIME JUICE, AND A FRESH LIME WEDGE



PEACH MOON \$7

LIGHT AND REFRESHING; BLUE MOON BELGIAN WHITE ALE, PEACH SCHNAPPS, AND ORANGE JUICE FRESH SLICED ORANGE ON THE RIM



Handmade SANGRIAS

WHITE PEACH SANGRIA \$7

SWEET AND SPARKLING; CANYON ROAD WHITE ZINFANDEL, PEACH SCHNAPPS, TRIPLE SEC, GINGER ALE



RUBY RED SANGRIA \$7

FRUITY AND SWEET; CANYON ROAD CABERNET, PINEAPPLE, ORANGE, AND RUBY RED GRAPEFRUIT JUICE. TOPPED WITH BLACKBERRY, GRENADINE AND SPRITE



Beers & Seltzers

DOMESTIC

16oz • \$3.59 | 23oz • \$4.29

BUD LIGHT
MILLER LITE
MICHELOB ULTRA
YUENGLING LAGER

CRAFT

BELL'S TWO HEARTED IPA
BLUE MOON BELGIAN WHITE
INSIDE THE 5: "THE DEVIL WITH THE HOODIES"

**Ask your server about our rotating craft taps*

ANGRY ORCHARD CRISP APPLE

BUD LIGHT
BUDWEISER
COORS BANQUET
COORS LIGHT
CORONA
CORONA LIGHT
LABATT
LABATT BLUE LIGHT
MICHELOB ULTRA
MILLER LITE
MODELO
ROLLING ROCK

SELTZERS

HIGH NOON
(BLACK CHERRY)
WHITE CLAW
(LIME)
CARBLISS

LONG DRINKS

TRADITIONAL CITRUS
CRANBERRY
ZERO SUGAR

**Beer & seltzer selections are subject to change based on availability.*

The Harvest Collection

(Available through November 2026 only)



PUMPKIN PIE MARTINI

Vanilla Smirnoff and Baileys blended with cream and pumpkin purée, finished with a caramel cinnamon-sugar rim and whipped cream \$9



PUMPKIN WHITE RUSSIAN

Vodka and Kahlúa blended with cream and pumpkin purée for a rich, seasonal twist on the classic \$8



CARAMEL APPLE MULE

Caramel Smirnoff and apple schnapps with a touch of caramel, topped with ginger beer for a crisp, sweet seasonal sip \$7



WITCHES BREW APPLETINI

Caramel Smirnoff and apple schnapps with triple sec and sour mix, served in a glass drizzled with caramel \$8



COFFEE CAKE MARTINI

Vanilla Smirnoff, Kahlúa and cold brew with a hint of cinnamon, finished with a caramel cinnamon-sugar rim and whipped cream \$10



CRANBERRY FIZZ

Absolut Vodka with cranberry and orange juices, a splash of sour mix and soda water, finished with a sugar rim and fresh lime \$6



AUTUMN AMARETTO SOUR

Amaretto and Bulleit Bourbon shaken with sour mix and finished with a cherry garnish \$7



PEACH BOURBON SMASH

Bulleit Bourbon and peach schnapps with peach syrup and sour mix, topped with ginger beer and garnished with a frozen peach slice \$9

SMOKEHOUSE | 734
419

★ BURGERS ★ BBQ ★ STEAKS ★

Daily Specials (Dine-In Only)



MONDAY | \$0.99 WINGS • (5 COUNT MINIMUM)

FRESH WINGS, BRINED AND SLOW-SMOKED IN-HOUSE, FLASH-FRIED UNTIL CRISPY, AND FINISHED WITH OUR SIGNATURE CHICKEN RUB 0.99 EACH



TUESDAY | 3 SLIDERS (MIX & MATCH)

THREE SLIDER SANDWICHES (PORK OR CHICKEN, MIX & MATCH) SERVED WITH FRENCH FRIES AND PICKLES 10.99



WEDNESDAY | SMOKED MEATLOAF

SMOKED MEATLOAF WITH HOMEMADE MASHED POTATOES AND GREEN BEANS 13.99



THURSDAY | PIT BOSS PLATTER

FIVE WINGS, TWO SAUSAGE LOLLIPOPS, TWO POTATO SKINS, CHOICE OF ONE PORK OR CHICKEN SLIDER, CORNBREAD, AND HONEY BUTTER 15.99



FRIDAY | SEAFOOD SPECIAL

TWO PIECES OF POLLOCK, TWO SHRIMP SKEWERS, AND TWO REGULAR SIDES 21.99



SATURDAY | MAC & CHEESE BOWL

AN ENTREE PORTION OF MAC & CHEESE WITH YOUR CHOICE OF BRISKET*, PULLED PORK, BACON, SMOKED OR GRILLED CHICKEN 12.99 - *+4



SUNDAY | RIBS, WINGS, & RINGS

INCLUDES 1/3 RACK, FIVE WINGS, SIX ONION RINGS, SPICY RANCH, CORNBREAD, AND HONEY BUTTER 22.99
ANY TWO TOPPING PIZZA 9.99



TAKEOUT SPECIAL | FEAST FOR 4

4 MEATS (PULLED CHICKEN, PULLED PORK, 1/3 RACK RIBS, 5 CHICKEN WINGS), 4 REGULAR SIDES, 4 PIECES OF CORNBREAD & CHOICE OF SOUP OR SALAD 49.99

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★ BURGERS ★ BBQ ★ STEAKS ★

Happy Hour

**2pm-5pm
Monday thru Friday**



\$2 Domestic Bottles

\$3 Well Drinks

\$4 House Wines by the glass

\$6 Select Appetizers

FRIED PICKLES • CHEESE CURDS
SMOKED QUESO • ONION RINGS
CHILI CHEESE FRIES

Late Night Fats

**8:30PM-CLOSE,
Every night!**

\$6 Select Appetizers

FRIED PICKLES • CHEESE CURDS • SMOKED QUESO
ONION RINGS • CHILI CHEESE FRIES

***Prices subject to change**



Desserts

Made daily, in house



VANILLA CINNAMON BREAD PUDDING \$5.99

TEXAS TOAST CUSTARD WITH SWEET BROWN SUGAR
AND CINNAMON BAKED FRESH AND FINISHED WITH
VANILLA GLAZE TOPPED WITH WHIPPED CREAM

PEACH COBBLER CRISP \$6.99

WE TAKE A CLASSIC AND TOP IT WITH A
GRANOLA BROWN SUGAR CRUMBLE SERVED
WARM WITH OUR DELICIOUS CORNBREAD,
VANILLA ICE CREAM, AND A CARAMEL DRIZZLE



CHOCOLATE SUNDAE CAKE \$6.99

WARM GOOEY CAKE TOPPED WITH
VANILLA ICE CREAM DRIZZLED WITH
CHOCOLATE AND CARAMEL

