

I ONLY SMOKE THE GOOD STUFF

SNOWFLAKE

SMOKEHOUSE

BAR & GRILL

APPETIZER

MAC N CHEESE BITES

Creamy Pepper Jack Mac n Cheese fried until crispy and served with creamy Ranch Dressing 9.50

SMOKED POPPERS

6 Jalapeños stuffed with smoked Cream Cheese topped with Crispy Bacon 10.00

CHIPS AND QUESO WITH FRESH SALSA 10.00

GREEN CHILI CHEESE CRISP

12 inch Flour Tortilla fried and topped with Cheddar Cheese and house made Green Chili 10.00

CHEESY WEDGES

Crispy Potato Wedges topped with Queso Jalapeños and Crispy Bacon 12.00

SMOKEHOUSE WINGS

Boneless or Traditional Smoked and Fried until crispy (8) 12.00
BBQ Hot, Mango Habanero, Honey Hot, Garlic Parmesan, Sweet Chili, Buffalo Hot

SAMPLE PLATTER

BBQ Pork Belly Burnt Ends, Smokehouse Wings, Mac N Cheese Bites and Onion Rings 16.00

from the PIT

comes with a side of FF

RISK IT FOR THE BRISKET SANDWICH

Banderlier Seasoned Certified Angus Beef Brisket smoked in our Ole Hickory Pit low and slow to cut like butter. Pickled Onions and Pickles served on the side 15.00

WILBUR

Pulled Pork Sandwich with our Smokehouse Rub, house made coleslaw 14.00

BBQ PORK BELLY BURNT ENDS

Smoked until Tender and Fried to get crispy! Tossed in Bourbon Peach BBQ Sauce 19.50

ST LOUIS RIBS

Smoked Low and Slow until tender topped with Kendall's Smokehouse BBQ sauce 15.00

RIB AND BRISKET COMBO PLATE 20.00

RIB AND PORK COMBO PLATE 18.00

PORK AND BRISKET COMBO PLATE 18.00

Add a Hot Link 4.00

PROTEIN PLATTER

1/2lbs Brisket, 1/2lbs Pulled Pork, 1/2lbs Pork Belly Burnt Ends, 1/2lbs Hot Links 40.00



SMOKEHOUSE BURGERS

Each burger comes with our Fresh Ground Beef Pattie and a side of French Fries

Burger Add Ons: Bacon 2.00 | Green Chili 2.00 | Onion Rings 2.00

OPEN FACE SMASH

2 Patties topped with American Cheese and smothered in our house made Green Chili 17.00

OG SMASH

American Cheese, house made BBQ Ranch on a Glossy bun 12.00

GREEN CHILI SMASH

Kick the heat up a notch with some Hatch Chili, American Cheese, BBQ Ranch 14.00

ALL AMERICAN SMASH

Lettuce Tomato Pickle Onions added to your SmashBurger and topped with BBQ Ranch 14.00

SMOKEHOUSE PATTY MELT

Texas Toast, Pepper Jack Cheese, Fresh Jalapeños, topped with Chipotle Mayo 14.00

WESTERN BURGER

Onion Rings, Sweet and Bold BBQ Sauce on a glossy bun 15.00

SUN DEVIL SMASH

2 Patties, Green Chili, Bacon with a Pepper Jack Cheese and BBQ Ranch 20.00

LOADED MAC

White Cheddar Mac topped your choice of Smoked Meat

PULLED PORK WITH PEPPER JACK CHEESE 13.50

CHOPPED BRISKET WITH GREEN CHILI 16.50

PORK BELLY BURNT ENDS 16.50

SALADS

CRISPY CHICKEN OR GRILLED CHICKEN COBB SALAD

Romaine Lettuce, Bacon, Egg, Tomato, Blue Cheese
Crumble your choice of dressing 13.50

CAESAR SALAD

Romaine Lettuce, Croutons, Fresh
Parmesan Cheese 10.50 *add Chicken for +3.50*

SOUTHWEST STEAK SALAD

Grilled Sirloin Flap Steak, romaine lettuce,
tomatoes, corn, black beans, bacon, shredded
cheddar cheese and tortillas strips. All topped with
Avocado Ranch 16.50

Dressings:

Ranch, Blue Cheese, House Vinaigrette

BIRD GANG

CLUCKER

Brined, battered and fried, shredded lettuce and
pickle and bbq ranch on a Glossy Bun 14.50

HONEY HOT CLUCKER

Brined, battered and fried, shredded lettuce,
pickles, honey hot sauce on a Glossy Bun 16.50

GRILLED CLUCKER

Bandelier seasoned grilled 100% all-natural Chicken
Breast with chipotle mayo, lettuce, tomato, pickle on a
Glossy Bun 16.50

SIDES

ROASTED POTATOES

Mix of Yukon Gold and Idaho Reds seasoned
with a special blend 6.99

MAC N CHEESE

White Cheddar Mac n Cheese 6.99

FRENCH FRIES

Crispy Battered Fries 4.99

ONION RINGS 5.99

COLESLAW 5.99

SMOKED COWBOY BEANS 6.99

SIDE SALAD 5.99

PIZZA MENU

14 INCH CHEESE 12.00

14 INCH PEPPERONI 14.00

14 INCH SAUSAGE 14.00

14 INCH "JEFE"

Pepperoni, Sausage, Green Chili 18.00

14 INCH BUFFALO CHICKEN PIZZA 15.00

from the GRILL

served with 1 side

12 OZ RIBEYE STEAK 29.00

10 OZ SIRLOIN STEAK 19.00

6 OZ FILET MIGNON 36.00

14 OZ NY STRIP STEAK 23.00

FRIDAY & SATURDAY

SMOKED PRIME RIB

"Friday and Saturday only" with 1 side
Smoked low and slow to perfection served with our in-house
Horseradish, Au Jus 12oz 36.00 | 16oz 39.00
Blackened 2.00 | Add Shrimp 6.00

FROM THE SEA

6 OZ BLACKENED SALMON

Comes with a side 19.99

GARLIC BUTTERED BUTTERFLY SHRIMP (4) 10.00

NACHOS

PULLED PORK NACHOS 12.00

BRISKET NACHOS 14.00