

APPETIZERS

HOME MADE CHEESE CURDS

Crunchy, gooey, cheesy goodness. 8

SMOKED WINGS

Smoked in-house chicken wings served with bleu cheese and celery. Choice of Cajun seasoning, buffalo sauce, Sweet Thai Chili, or naked.
6 Wings 7.5
12 Wings 12

THE RUSTIC FRIES

Waffle fries topped with brisket, pulled pork, pico, jalapeños and cheddar. 10

CHIPS AND QUESO

Fresh crispy tortilla chips served with our cheese sauce, pico and jalapeños 7

ARTICHOKE AND SPINACH DIP

Served with crispy Tortilla Chips. 8

SMOKED CHICKEN QUESADILLA

Smoked shredded chicken, cheddar cheese drizzled with chipotle mayo. 10

BURNT ENDS (LIMITED QUANTITY)

Angus brisket point rubbed and smoked a second time, topped with jalapeño and The Rustic Rub. 9

SLIDERS

Single slider. Choice of smoked chicken or pulled pork 2
Substitute brisket or burgers +0.5

RUSTIC NACHOS

Pulled pork tossed in our Original BBQ and topped with cheese sauce, pico, jalapeño and crema. 11
**Substitute brisket +1
Veggie nachos 10*

CHICKEN TENDERS

Six hand dipped chicken breast strips served with honey dijon dipping sauce 8

SMOKED BEEF TENDERLOIN TACOS

Strips of smoked tenderloin on 3 grilled corn tortillas with cilantro lime slaw 12

CALAMARI

A half pound of lightly dusted calamari flash fried and served with homemade marinara sauce 11

FRIED PICKLES

Lengthwise sliced kosher dills lightly beer battered and fried served with ranch dipping sauce. 8

FIRE CRACKER BADA BING SHRIMP

Fried shrimp served with pico, spicy wasabi and sriracha aioli. 11

SMOKED PULLED PORK TACOS

3 corn tortillas, smoked pork, spicy taco slaw, and pico 9

SIDE OF RANCH

. +5.0

SANDWICH & WRAPS

All sandwiches are served with fries and slaw
Sub salad for fries +1

Add bacon 1.50
Add cheese 0.75

SMOKED CHIPOLTE CHICKEN WRAP

House smoked chicken breast with lime cilantro slaw, smoked Gouda cheese, pico and cucumber in a garlic herb tortilla. 12

PUDGY PIG WRAP

1/2 LB pulled hickory smoked pork stuffed with romaine, pico, smoked Gouda, cheddar, pickled red onion and South African BBQ Sauce. 12

CRISPY CHICKEN

Fried chicken with chipotle mayo, cabbage and jalapeño and slaw on a pretzel bun 11

MEATY MAC N' CHEESE SANDWICH

The Rustic Mac n' Cheese with your choice of pulled pork or brisket 11

PULLED PORK

Slow smoked premium pork 9

PULLED CHICKEN

Slow smoked wet rubbed chicken 9.5

BRISKET MELT

Braveheart Angus brisket, Monterey Jack cheese, house bacon bbq sauce and onions on sourdough bread 12

SMOKED PRIME RIB SANDWICH

Thin sliced prime rib topped with caramelized onions, mushrooms, Swiss cheese and horseradish sauce. . 14.5

RUEBEN

corned beef with imperial stout soaked sauerkraut, Swiss cheese and thousand island dressing 12

BURGERS

All our burgers are 1/2 pound fresh Braveheart Angus Beef
All burgers are served with fries and slaw

Sub salad for fries +1

Add bacon 1.50
Add cheese 0.75

THE RUSTIC BURGER*

Dry rubbed Angus burger, sautéed onions and jalapeños, Swiss cheese, topped with pulled pork on a pretzel roll 12

GHOST PEPPER BURGER

Topped with Ghost pepper Colby cheese, caramelized onions and jalapeño peppers. 12

TWISTED TEXAN BURGER

Topped with haystack onion rings, apple-wood smoked bacon, smoked Wisconsin cheddar and habanero mango BBQ Sauce 12

SALADS & SOUPS

RUSTIC TACO SALAD

Blended greens and romaine lettuce, tomato, cucumber, red onion, egg, smoked chicken, smoked bacon, Braveheart smoked Angus brisket, cheddar, Gouda and Gorgonzola cheese . . . 13

CAESAR SALAD*

Romaine lettuce, Parmesan cheese, and croutons 9
*Add chicken +3
Add shrimp +5*

SMOKED DUCK BREAST SALAD*

Mixed greens, romaine, red onion, candied walnuts, raisins and Gorgonzola cheese with raspberry vinaigrette 14

ASIAN AHI TUNA SALAD

Herb and Sesame crusted pan seared Ahi tuna atop mixed greens, Mandarin oranges, mango-papaya-pineapple salsa, seaweed salad, grape tomato, red onion, wonton strips, candied walnuts and drizzled with Asian sesame vinaigrette 16

SOUP OF THE DAY

Cup 3
Bowl 5

CHILI

Cup 3.5
Bowl 5.5
Make it loaded +1

KIDS MENU

CHICKEN TENDERS

3 crispy strips and fries. 5

2 SLIDERS

choice of meat and fries 5
add cheese +1.00

GRILLED CHEESE

a classic served with fries 5

MAC AND CHEESE

Cavatappi and Cheese 5

FORT 88

SMOKEHOUSE + BAR

MONDAY TRIVIA 7P - 9P (CASH PRIZES)*

TUESDAY/THURSDAY AYE CHICKEN AND RIBS

FRIDAY FISH FRY

SATURDAY SMOKED PRIME RIB

HAPPY HOUR
MONDAY - FRIDAY | 2P - 5:30P
\$3 SELECT DRAFT BEERS
1/2 OFF SELECT APPETIZERS

**Schedule subject to change*

*Consuming raw or undercooked meats may increase your risk of food-borne illness

Groups of 8 or more are subject to 18% gratuity

SMOKED MEATS

ALL ENTREES & COMBOS are served with your choice of side, coleslaw and homemade corn bread. Plated without sauce so you can choose your own from our housemade selections. Extra charge for premium sides.

BRAVEHEART ANGUS BRISKET

Dry rubbed and smoked slow over hickory and cherry 17

ST LOUIS SPARE RIBS

Rubbed with our own specialty seasoning blend and smoked in-house

Half Rack 18

Full Rack 23

SMOKED PULLED PORK

Tender pork smoked and pulled 15

SMOKED HALF CHICKEN

Cherrywood smoked and tossed in our Cajun seasonings 15

SMOKED MEAT COMBO PLATTERS

Your choice as available:

1/3 lb. pulled chicken, 1/3 lb. pulled pork, 1/4 lb. brisket

2-Meat Combo 18.50

3-Meat Combo 23

**Substitute 1/3 rack of ribs (4 bones) +7*

SIDES

CORNBREAD

Crusty exterior, sweet and cake-like within 3

BRAISED PURPLE CABBAGE

Seasoned purple cabbage pork and onion 3

COWBOY BEANS

Pinto Beans, smoked bacon, pork and onion 3

BRUSSELS SPROUTS

Tossed in bacon dressing and sprinkled with parmesan 4

CHEESE + CORN

Sweet corn, bacon, and caramelized onion tossed in our three-cheese Alfredo blend 5

MAC N' CHEESE

side portion of three cheese alfredo sauce 5

Make it large +4

RUSTIC MAC N' CHEESE*

A side portion of The Rustic Mac n' Cheese 6

FRIES

Sweet Potato Fries 3.5

Rustic Fries* topped with brisket, pulled pork, pico, jalapenos and cheddar 7

COLESLAW

Shredded cabbage and carrots tossed in a creamy dressing 2.25

RUSTIC MAC N' CHEESE

BUFFALO MAC N' CHEESE

Cavatappi pasta, buffalo sauce, smoked chicken and Gorgonzola cheese 11

PIMENTO MAC N' CHEESE W/ SHRIMP

Cavatappi pasta, shrimp, smoked Peppadew peppers, Parmesan cheese and Smoked cheddar 13

THE RUSTIC MAC N' CHEESE

Cavatappi pasta and pulled pork tossed in our creamy three-cheese Alfredo blend 11

CHEF'S SPECIALS

all include side salad

PARMESAN ENCRUSTED FRESH ATLANTIC SALMON

Served with mashed potatoes and brussels sprouts 22

CHARGRILLED BRAVEHEART ANGUS RIBEYE STEAK

Served with sautéed mushrooms and onions, side of au jus, mashed potatoes and brussels sprouts

12 OZ 24

20 OZ 32

