

THE BLACKSMITH

SMOKE  HOUSE

STARTERS

Smoked Chilli Rubbed Wings w/ Ranch Dressing 45.00
 “Everything you need in a wing!” smokey, sticky, sweet & mildly spicy.

Spicy Peanut Butter & Jelly Wings 45.00
 Everyone’s favourite flavor combo. These wings are inspired by the famous recipe out of the “Hog Pit” restaurant in New York City. Tossed in a rich, homemade Thai peanut sauce & drizzled with a spicy strawberry hot sauce.

TBS Hot Wings 45.00
 Very few can deny a Buffalo Wing but even fewer can resist a Buffalo Wing spiked with our very own signature ancho chilli dry rub.

Armadillo Eggs 44.00
 Big bite size fresh ground beef with jalapenos & cheddar dusted with a sweet ancho chilli rub & smoked to perfection.

Chilli w/ Texas Toast 39.00
 A true hearty bowl of Texas chilli packed with smoked brisket, beans & veggies. Just enough kick to wake you up!

Chicken Tenders 39.00
 Crispy, tender & juicy chicken strips served with our creamy honey mustard sauce.

Hush Puppies w/ Mac & Cheese Sauce 29.00
 Everyone loves cornbread, try our deep fried & more savoy version of it. Crispy on the outside, soft & fluffy on the inside. Served with our signature Mac & Cheese sauce.

Stuffed Smoked Mushrooms  39.00
 Vegetarians gotta eat too, but all food lovers are sure to enjoy our roast veggie medley stuffed into portobello mushrooms, topped with red cheddar & finished off in our smoker.

SLIDERS

Shrimp Po’ Boy 46.00
 Battered shrimps served on a mini croissant with Tartar sauce & Cilantro Lime Slaw.

Kickn’ Chicken 39.00
 Pulled smoked chicken tossed in The Blacksmith BBQ sauce, served on a mini croissant with tartar sauce & Cilantro Lime Slaw.

SIDES & TRIMMINGS

Mac & Cheese  25.00
 How many flavors can you get into mac & cheese? The answer is “all of them” Super rich, creamy & infused with the slightest notes of the American holidays.

Corn Pudding  25.00
 A hearty, sweet & savory corn souffle just like grandma used to make... if your grandma was born & raised in Texas.

BBQ Beans 25.00
 Honestly we were looking for one more dish to throw more of our smoked brisket into... because we can. These beans are sweet, tangy & made for your mouth.

Cilantro Lime Slaw  25.00
 While we know you’re here for a multitude of meats in one visit, try this light, refreshing & flavorful palate cleanser. Kinda healthy too.

Fried Okra  25.00
 A Southern classic, need we say more? Served with ranch sauce. Vegetarians, you’re welcome!

Dusted Fries  25.00
 These fries are seasoned with an extra handful of love.

THE PITMASTER'S CUT

BBQ Beef Short Rib 179.00

The smoked beef short rib is an indulgence you will never forget. Smoked low & slow for 14 hours to perfection with a salty bark. Drizzled with Whitesmith BBQ sauce.
(served with Fries, Slaw & BBQ Beans)

Cold Smoked Grilled Rib Eye 179.00

A beast of a rib eye cold smoked for 4 hours & finished on the grill to bring home a signature flavour to satisfy all meat lovers. (served with Fries, Slaw & BBQ Beans)

Cold Smoked Grilled Tenderloin 199.00

Succulent tenderloin cold smoked for 2 hours & finished on the grill. You won't regret it!
(served with Fries, Slaw & BBQ Beans)

THE PITMASTER'S CHOICE

Texas Brisket Sandwich 129.00

Fresh, grilled potato roll layered with 14 hour smoked brisket (sliced to order), stacked high & topped with pickles, onions & our signature Whitesmith BBQ sauce.
(served with Fries)

Southern-Fried Chicken Sandwich 89.00

Fast-food chains can keep the white meat, a true chicken lover knows all the flavor is in the dark meat. Get stuffed with a large, crispy, juicy, and generously seasoned boneless chicken leg & thigh topped with pickles, our signature cilantro lime slaw, & served on a rich grilled potato roll with Fries.
Your choice sauce (ranch/bbq/honey mustard).

Lamb Ribs 139.00

Inspired by the sweet & savory ribs that traditionally come from Memphis, Tennessee.
Cold smoked for 4 hours & finished on the grill.
(served with Slaw & BBQ Beans)

BBQ Apricot Duck Breast 109.00

Pan-seared fat side down to a golden crisp, rubbed in a signature apricot dry rub & smoked to caramelized perfection to finish it off. Served medium rare. (served with Slaw & BBQ beans)

TBS Fried Cat Fish 79.00

A large serving of white fish fried in our own Pitmaster's special rub. (served with Fries & Slaw)

Pulled Lamb 99.00

A more decadent and savory spin on the classic American "pulled pork", just as juicy & tender. This lamb shoulder is dry rubbed, smoked low & slow, pulled & finally dressed with a traditional sweet & vinegary Carolina BBQ sauce. (served with Fries & Slaw)

BBQ Chicken 69.00

Half chicken dry rubbed, smoked & dredged through Blacksmith BBQ sauce.
(served with Slaw & BBQ beans)

Veggie Stack 59.00

Just because you don't wanna eat meat doesn't mean you don't wanna eat. 2 giant bean patties, crispy veg served between 2 slices of Texas toast drizzled with Whitesmith sauce.

Tex Mex "Si Sir" Salad 45.00

A crisp, smokey rendition of a classic Caesar salad with a kiss of citrus. Romaine lettuce, smoked Portobello mushroom & crispy onion.

With Crispy Chicken 15.00

With Shrimps 35.00

SAUCES | GARNISH

Blacksmith BBQ Sauce

(dark red/thick/sweet/mild heat)

Whitesmith BBQ Sauce

(light brown/thick/creamy/sweet/tangy/peppery)

Carolina BBQ Sauce

(vibrant orange/thin/sweet/tangy/peppery)

Pickled Chilli & Green Bean

DESSERT

Pooky's Peach Cobbler 39.00

Pooky's Peach Cobbler is the Pitmaster's wife's recipe, passed down to her from her family in Atlanta, Georgia. This cobbler is filled with fresh sweet caramelized peaches with a hint of warm & familiar American holiday spices, all encased by a flakey buttery crust.

Golden Oreo Banana Pudding [Ⓝ] 39.00

This reinvented classic is layered with smooth rich vanilla custard, fresh sliced bananas & crumbled Golden Oreos.

Flaming Jack Daniels Pecan Pie [Ⓝ][Ⓐ] 39.00

Baked in a flakey, buttery crust & filled to the brim with butter toasted pecans in a dark brown sticky & savory sugar custard.

The Grand Choco Waffo Experience 39/69

If you can't decide which dessert to get, GET THEM ALL. That's right, all of our sweet tooth taming desserts in one GRAND EXPERIENCE.