

FEAST

APPETIZERS

SMOKED BIRRIA TACOS 17^{1/2}

Smoked beef shanks braised in a 4 chili adobo, jack and mozzarella cheese, white onions, cilantro, all stuffed into two birria fat dipped corn and flour blend tortillas. Grilled on the flattop until crispy and served with birria broth for dipping

SMOKED BRISKET POUTINE GF* TATER TOTS OR FRIES 21^{1/2}

Authentic "Squeaky" cheese curds, sliced brisket, house-made brown gravy, finished with green onions.

Double Down! - Double meat, cheese and gravy +12

Substitute Smoked Chicken 0 Meatless 16

Substitute Pastrami 1

DUCK WINGS N/DF* 18^{1/2}

Smoked and confit duck wing drumettes, fried until crispy and tender. Tossed in a Root Beer BBQ citrus glaze, covered in cajun spiced roasted peanuts and puffed rice. Finished with scallions

KOREAN STYLE RIBS DF* 20

Half rack of smoked pork ribs, fried golden then tossed in a korean style gochujang sauce. Finished with black sesame, crispy shallots and scallions

*Limited daily

HILLBILLY HAND GRENADES x4 GF/CS* 18

An explosion of flavour!

Half jalapenos stuffed with secret BBQ rub cream cheese, wrapped in bacon, smoked and basted with classic bbq sauce. Served with a raspberry lime coulis

BEEF CARPACCIO GF/CS* 18

Lightly seared beef tender, sliced thin, with smoked mushroom aioli, charcoal infusion, arugula dressed in an onion vinaigrette, crispy shallots and shaved parmesan

CAULIFLOWER WINGS VEO/VO* 18

Salt and pepper, chili lime dry rub, bbq, buffalo, rosemary maple chili, hot/honey, dill pickle

Vegan options available

Comes with your choice of blue cheese or ranch dip

POPCORN GF 8

Choose from Spicy Cheddar, Nutritional Yeast & Onion, Dill Pickle or Movie-Theatre Butter. All flavours contain butter

MAC + CHEESE

Cavatappi pasta mixed into our house made mornay sauce with aged Bothwell smoked gouda

BRISKET MAC 18

Smoked Beretta Farms brisket, classic BBQ drizzle, fried onion tanglers, scallions

SMOKED CAULIFLOWER MAC VEO* 18

Fried smoked cauliflower, southwest dip, caramelized onions, crispy fried shallots and arugula dressed with pickled onion vinaigrette

BUFFALO CHICKEN MAC 18

Smoked chicken tossed in buffalo sauce, drizzled with ranch dip, toasted crumb, scallions

PASTRAMI MAC 18

House cured and smoked pastrami, BH reuben dressing, sauerkraut, toasted crumb, scallions

FROM THE SMOKER

ONLY available after 5pm, while supplies last

Meats are gluten free EXCEPT fried chicken

SMOKED DUCK LEG GF* 35

Smoked and confit Canadian duck, smoked fingerling potatoes and baby carrots, sauteed mixed mushrooms, carrot puree, duck and stone fruit jus, apple and bacon mostarda, crispy shallots

BEEF CHEEK GF/DF/N* 37

The best cut of beef you've never tried! Smoked for 8 hours and served on brisket fat fried smashed fingerling potatoes, with smoked carrots, bison demi, chimichurri, and dukkah

BRISKET GF* 30

6oz brisket, coleslaw, smoked mashed potatoes, gravy

PORK RIBS 29

1/2 rack BBQ ribs, mac + cheese, coleslaw

FRIED CHICKEN Available all day

Double brined Rosdown boneless chicken thighs, fried golden. Served with fries, slaw and served with your choice of Alabama white sauce or Nashville hot dipped

2 Piece 22 3 Piece 26 4 Piece 30

PLATTERS

THE SHEBANG FOR 2-3

70

Two meats + two sides + assorted pickles
(Brisket, Fried Chicken, Pastrami, 1/2 Rack Ribs)
Chicken served Nashville Hot or Alabama White

THE WHOLE SHEBANG FOR 4-6

130

All meats + four sides + assorted pickles
(Brisket, Fried Chicken, Pastrami, 1/2 Rack Ribs)
Chicken served Nashville Hot or Alabama White Sauce

A LA CARTE

1/2 lb Brisket 23

1/2 Rack of Ribs 22

1/2 Pastrami 23

1 Confit Duck Leg 25

(add to any platter for 20)

* Our Brisket, pastrami and Ribs are gluten and dairy free.*

CHICKEN AND WAFFLES

CLASSIC SWEET 2 Piece 22 3 Piece 25 4 Piece 29

Fried Chicken, House made Belgian waffle, bourbon maple syrup and powdered sugar

Add roadhouse style cinnamon butter .50

HOT/HONEY 2 Piece 22 3 Piece 25 4 Piece 29

Fried Chicken, House made Belgian waffle, hot honey, scallion

TENNESSEE HOT 2 Piece 23 3 Piece 27 4 Piece 31

Nashville Hot Fried Chicken, House made Belgian waffle, slaw, jalapeno honey aioli, bread and butter pickles, scallions

ADD ONS

Bourbon Maple syrup 2

Hot Honey 3

Extra Waffle 4

HANDHELD

Comes with choice of ONE side
Gluten free or vegan bun +\$2

THE SLAM DUNK 24

House ground brisket and chuck patty, cooked the way it should be, medium rare*! Bothwell smoked gouda, confit garlic & caramelized onion horseradish aioli, and a red wine onion jam. Set between a french dip-style herb and garlic bun from our friends at Kootenay Bakery, Served with red wine demi jus for dipping. Winner of the "Best Tasting" category, Nelson Burger Month 2023

*Consuming raw meat may increase your risk of foodborne illness

*Burger can be cooked well done by request.

We respectfully decline other cook temps.

NASHVILLE HOT CHICKEN SANDWICH 23

Buttermilk fried chicken dipped in Nashville-style hot sauce, smoked jalapeno honey aioli, slaw, red onions, and bread and butter pickles on Kootenay Bakery brioche

Extra Hot +1

THE REUBEN 24

The king of sandwiches has ascended! Two slices of soft rye bread from Kootenay Bakery, toasted with smoked brisket tallow, then stacked with a 1/3lb of house smoked pastrami, sauerkraut, BH Reuben dressing, and melted gouda cheese. Long live the King!

Double the pastrami +10

THE DIRTY BIRD 23

Buttermilk fried chicken, lettuce, tomato, red onion and spicy mayo, on Kootenay Bakery brioche

THE HOT MESS 23

Sliced to order beef brisket, Bourbon BBQ sauce, slaw, fried onions and pickle on toasted Kootenay Bakery brioche

SMOKED MEATBALL SUB N* 22

Chicken meatballs in a smoked romesco sauce, with garlic aioli, melted swiss cheese, and crispy fried onions. All on a toasted hoagie bun from Kootenay Bakery

THE HERBIVORE N/VO* 23

Vegan "Wild Onion Nutburgers" patty, smoked beet, bourbon onion jam, goat cheese, mixed greens, vegan dijonnaise, vegan onion bun

ADD ON | HOUSE SMOKED BACON | CHEESE | GRAVY GF* | \$3

SIDES

EACH 6^{1/2}

MAC + CHEESE VEO* +\$2^{1/2} FRIES VO* CORNBREAD VEO* \$1^{1/2}

TATER TOTS VO* COLESLAW GF/VEO* WEEKLY SOUP

GARDEN GREENS GF/VEO* POUTINE +\$3 CAESAR SALAD +\$2

GARLIC OR CAJUN FRIES VO*+\$1^{1/2} HEDON FRIES +\$1^{1/2}

Fries and tots are GF but made in the same fryer as gluten items

TOSSED IN SMOKED BRISKET FAT, SALT & PEPPER

HOUSE MADE DIPS \$2 GARLIC AIOLI, RANCH, BLEU CHEESE, SPICY MAYO, HOUSE HOT, JALEPENO HONEY AIOLI

SWEETS

HOUSE MADE PECAN PIE N* 9 A la mode +2.5

Served off the counter or from the oven

BONE MARROW CREME BRULEE GF 12

Marrow infused creme brulee, triple berry jam, candied bacon bits.

ESPRESSO MARTINI 16^{1/2}

Liquid dessert?! Vodka, Kahlua, Forty Creek Cream, Oso Negro cold brew coffee, Angostura bitters. Served up

SOUP/SALAD

DAILY SOUP Please ask your server for today's offering 10

SMOKED CHICKEN OR DUCK SALAD CS/VEO/VO* 22/30

Substitute for chickpeas (no Charge)

Smoked chicken thigh or smoked & confit duck leg, mixed greens, cabbage, carrots, pickled onion, pepitas, dried cranberries, blue cheese. Buttermilk ranch or sherry vinaigrette dressing

CHICKEN BACON CAESAR SALAD 22

House caesar dressing, smoked chicken, crumbled bacon, parmesan, cornbread crumb

SSCB LUNCH SPECIAL 20 (Available 11:30am - 2pm, M-F)

Half-size smoked chicken salad or chicken caesar, a cup of soup and cornbread. Upgrade to large soup for 2^{3/4}

KIDS

BABY BURGER With fries 15

MAC + BUTTER OR MAC + CHEESE With fries 14

CHICKEN NUGGETS With plum sauce and fries 15

WAFFLE ICE CREAM SUNDAE N* 5

Vanilla ice cream, Nutella

ALLERGIES - Please alert your server to any allergies before ordering, as some allergens are not listed. We do our best to accommodate all allergies where possible.

N - Contains Nuts

CS - Celiac Safe

VO - Is or can be made vegan

DF - Dairy Free

GF - Gluten Free

VEO - Is or can be made veggie



An 20% gratuity will be applied to parties of 15 people or more
We serve only the highest quality ingredients sourced locally and sustainably when possible.

