

HIP HOP BRUNCH

AVAILABLE EVERY SATURDAY + SUNDAY FROM 11AM - 3PM

THE "IT'S BBQ ADJACENT" QUESABIRRIA BURGER

House ground beef flank patty, smoked and adobo braised beef shank tossed in a birria broth reduction, melted mozzarella, spiced corn mayo, and a cilantro, white onion and jalapeno slaw tossed in lime dressing. On a birria butter toasted, hand-milled corn and brioche bun from Kootenay Bakery. **18**

ESQUITES

Our burger month side dish, Mexican style street corn! Charred sweet corn, esquites sauce, queso fresco and cilantro. Add it to the burger for \$6, or to any other item for \$6.50

APPETIZERS

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

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**

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

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

BRUNCH

LIL CHICKY 21

Two pieces of fried chicken, two fried eggs, bacon, chicken country gravy and scallions on a fluffy belgian waffle

LIGHTIN MY HASH **VEO*** 21

Smoked brisket, poached eggs, fried onions and peppers, jalapeno, corn salsa, and hollandaise on seasoned tater tots. Garnished with cilantro (substitute fried cauliflower to make it vegetarian)

SAWEETIE WAFFLE 14

Cinnamon butter, bourbon maple, seasonal compote, powdered sugar

THE DIRTY BIRD 22

Buttermilk fried chicken, lettuce, tomato, red onion and spicy mayo, on Kootenay Bakery brioche + 1 side

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 + 1 side

Extra Hot +\$1

THE HOT MESS 23

Sliced to order beef brisket, Bourbon BBQ sauce, slaw, fried onions and pickle brioche + 1 side

THE HERBIVORE **N/VO*** 22

Vegan "Wild Onion Nutburgers" patty, smoked beet, bourbon onion jam, goat cheese, mixed greens, vegan dijonaise, vegan onion bun + 1 side

FRIED CHICKEN Available all day

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

2 Piece 21 3 Piece 26 4 Piece 30

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

Sub Gluten free or vegan bun +\$2

OL DIRTY BENNIES

Two poached eggs and hollandaise served on pan-cooked cornbread with seasoned tater tots or garden salad (Sherry vinaigrette or Buttermilk ranch dressing).

Sub **Gluten free bun +\$2**

Choose from the following:

CLASSIC 20

House-smoked bacon, tomatoes, goat cheese, scallions

BRISKET 21

Smoked brisket, fried onions, classic BBQ sauce

FRIED CHICKEN 23

Two pieces of fried chicken tossed in buffalo blue cheese ranch, corn salsa, cilantro

WEST SIDE 24

House cured salmon lox, arugula, red onion, crispy smoked capers, fresh dill

RICK REUBEN 24

House pastrami, sauerkraut, BH reuben dressing, smoked gouda

VEGGIE 20

Fried cauliflower, tomato, arugula, goat cheese, scallions

FEELING THIRSTY?

BRUNCH OLD FASHIONED 16

Bacon-washed Old Forester, maple and waffle syrup, whisky smoke bitters

LADY MARMALADE 16

Bombay Sapphire gin, Cointreau, lemon juice, marmalade syrup, egg white, burnt toast crumb

HIP HOP CAESAR 25

2oz Red Tassel vodka, clamato juice, house smoked caesar mix. Garnished with celery, half a pickle, cheddar cheese, olives, brisket and a hillbilly hand grenade

BIG PIMPIN' CAESAR 35

The same as the Hip Hop Caesar but with a piece of fried chicken and extra brisket!

COLD AS ICE MIMOSA 12

Prosecco, pineapple & mango sorbet, splash of OJ

MIMOSA 11

Prosecco and orange juice

MAC + CHEESE

BRISKET MAC 17

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

BUFFALO CHICKEN MAC 17

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

SMOKED CAULIFLOWER MAC **VEO*** 17

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

PORK BELLY MAC 17

Braised and fried pork belly, root beer BBQ sauce drizzle, fried onion tangles, pickled jalapenos, scallions

CHICKEN AND WAFFLES

CLASSIC SWEET

2 Piece 21 3 Piece 25 4 Piece 29

Fried Chicken, House Belgian waffle, bourbon maple syrup and powdered sugar. Add cinnamon butter. **.50**

HOT/HONEY

2 Piece 21 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 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**

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

CORNBREAD CAKE 12

Fluffy and moist cornbread cake, topped with house made smoked vanilla icecream, bourbon maple, and crunchy cake crumbs

ESPRESSO MARTINI 16^{1/2}

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

SOUP/SALAD

DAILY SOUP - Please ask your server **6^{1/2} / 10**

SMOKED CHICKEN OR DUCK SALAD **CS/VEO/VO*** 22/29

Substitute for chickpeas (no Charge)

Pulled chicken 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

KIDS

LIL' BEAST BURGER With fries **15**

MAC + BUTTER OR MAC + CHEESE With fries **14**

CHICKEN NUGGETS With plum sauce dip and fries **15**

WAFFLE ICE CREAM SUNDAE **N***

Vanilla ice cream, Nutella **5**

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



We serve only the highest quality ingredients sourced locally and sustainably when possible. All meats are hormone and antibiotic free



A 20% gratuity will be applied to parties of 15 people or more