

# HIP HOP BRUNCH

AVAILABLE EVERY SATURDAY + SUNDAY FROM 11AM - 3PM

## 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<sup>1/2</sup>

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 22

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

### LIGHTIN MY HASH **VEO\*** 22

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 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.

### THE DIRTY BIRD 23

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 24

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

### THE HERBIVORE **N/VO\*** 23

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 22 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 21

House-smoked bacon, tomatoes, goat cheese, scallions

### BRISKET 22

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 21

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

Cavatappi pasta, house made mornay sauce, aged Bothwell-smoked gouda

### BRISKET MAC 18

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

### BUFFALO CHICKEN MAC 18

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

### SMOKED CAULIFLOWER MAC **VEO\*** 18

Fried smoked cauliflower, southwest dip, fried onions, crispy shallots, arugula in pickled onion vinaigrette

### PASTRAMI MAC 18

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

## CHICKEN AND WAFFLES

### CLASSIC SWEET 2 Piece 22 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 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 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<sup>1/2</sup>

MAC + CHEESE **VEO\*** +\$2<sup>1/2</sup> FRIES **VO\*** CORNBREAD **VEO\*** \$1<sup>1/2</sup>

TATER TOTS **VO\*** COLESLAW **GF/VEO\*** WEEKLY SOUP

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

GARLIC OR CAJUN FRIES **VO\*** +\$1<sup>1/2</sup> HEDON FRIES +\$1<sup>1/2</sup>

\*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<sup>1/2</sup>

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<sup>1/2</sup> / 10

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

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