



APPETIZERS

Smoked Lick Deviled Eggs – creamy smoked filling topped w/spicy smoked salami and jalapeno avocado crema- \$2.50 ea/ \$14.50 half dozen/ 28.00 dozen

Porky on a stick- smoked pork belly with sticky mop sauce on a stick- \$8 each

Texas twinkies- Fresh Jalapenos stuffed with brisket, cream cheese, smoked gouda wrapped with smoked applewood bacon - \$3.50/ea or 13.50 for four.

Smoked gouda cheese dip and chips- \$9.50

Brisket Baked Bean Cheese Fries- \$11.50

SMOKED WINGS

6 wings \$8.50- / 12 wings- \$16.50/ 18 wings- \$24.50/

Smoked Tender Jumbo Wings- Regular or toss them in hot garlic smoked buffalo, house barbecue, spicy bbq sauce, sweet honey barbecue sauce, Blueberry bbq sauce

Smoked Cilantro Lime Wings- Smoked jumbo wings tossed in our special spices, cilantro and lime sauce and peanuts.

Smoked Piri Piri wings- Smoked jumbo wings in our house smoked Piri Piri sauce. A little bit of a kick and so flavorful

SMOKED MEATS BY THE POUND

- **Brisket**- \$14.50 half pound/ \$26.50 a pound

- **Pulled Pork**- \$10.50 half pound/ \$17.50 a pound

- **Smoked Turkey**- \$10.50 half pound/ \$17.50 a pound

- **Smoked Sausage**- \$10.50 a pound/ \$17 a pound

- **Smoked Boneless Chicken Thighs**- \$4.50 each

- **Smoked Chicken Leg and Thigh**- \$8.00

- **Juicy Tender Smoked St. Louis Ribs**- \$ 16 Half rack/\$25 Full Slab/ \$2.75 for a bone

SMOKED LICK TACOS- House made tortillas corn/flour

\$6.00each

Choose your protein- Smoked brisket, pulled pork, smoked chicken, pork belly

-taco topped with adobe Cole slaw and salsa Verde

- taco topped with cheese, guacamole and smoked chipotle crema

- taco topped with cilantro and onions and avocado cilantro ranch sauce

- taco topped with pickled onions smoked gouda shredded cheese and house bbq sauce

SMOKED LICK OOZY GOOEY MEMPHIS AWARD

WINNING 6 CHEESE MAC & CHEESE

Individual- 4- add brisket, pulled pork, chicken - \$3.00

Pint- \$10- add brisket, pulled pork, chicken - \$6.00

Quart- \$14 - add brisket, pulled pork, chicken \$8.00

Half Pan - \$38

SANDWICHES

Smoked brisket smashburger Sliders- smoked cheddar, white onion, house pickles, mustard - \$11.50

Pulled pork sandwich/ or 3 Sliders- Tender pulled pork with house rub, chipotle mayo, fresno chile, and pickled onions and drizzle of our house bbq sauce - \$10.50

Brisket Sandwich/ or 3 Sliders- Amazing brisket, topped with adobe cole slaw, drizzle of our house bbq \$12.50

Smoked Sloppy Joe- Brisket ground beef, house pickles, smoked cheddar cheese, red onion. \$10.50

Smoked Chicken Thigh and Mortadella sandwich topped with provolone, mayonnaise \$11.50

Smoked Lick Sausage Roll- Smoked Sausage topped with adobe cole slaw fresh jalapeno- \$10.50

SALADS & CHILI

Smoked Lick Tossed Salad- Romaine lettuce, carrots & red cabbage, topped with shredded smoked gouda, tomatoes & pepperoncini peppers. \$9.50

Add brisket- 4.50

Add pulled pork- 3.50

Add smoked turkey- 3.50

Add smoked chicken- 3.50

Boss Cobb Salad- romaine lettuce, egg, tomatoes, smoked gouda, pickled red onions, smoked chicken, blue cheese crumbles, smoked bacon- \$12.50

Dressings: House dressing (avocado, cilantro, jalapeno, cilantro ranch), Blue cheese, House ranch, Smoked bbq vinaigrette, Italian

Brisket Chili -topped with smoked cheddar, red onions, sour cream and fresh jalapeno. - \$ 8.00

SIDES

Smoked Street Corn- parmesan, mayo, lime, cilantro- \$ 4.00 individual/ \$8.50 pint/ \$12.50 quart/ \$36.50 half pan

Smoked Lick Style Green Beans- \$4.00 individual/ \$ 8.50 pint/ \$12.50 quart/ \$36.50 half pan

Fresh Cut Fries- seasoned in our house rub- \$3.50

Smoked Lick Brisket Baked Beans- \$4 individual/ \$7.50 pint/ \$14.00 Quart/ \$37.00 half pan

Adobe Cole Slaw- \$3 individual/ \$8.00 pint/ \$12 quart/\$38 half pan

Potato Salad- \$4 individual/ \$10 pint/ \$17 quart/ \$38 half pan

Desserts:

Triple chocolate cake \$9

Banana cream dream \$9

Smoked applewood bacon brownie-\$8

- Smoked honey cornbread strawberry shortcake \$8