

TEASERS

TEXAS TWINKIES.....\$13

Jalapeño peppers stuffed w/brisket, cream cheese, smoked cheddar, bacon, A.S.H. BBQ sauce

FRIED PICKLES \$13

Tossed in our cajun seasoned cornmeal and lightly fried, served with a side of our Bama White BBQ

BBQ SMOKED CHICKEN NACHOS\$16

Chips w/ smoked chicken, corn, jalapeños, crispy onions, tomatoes, sour cream, and cheese sauce

BRISKET TOT POUTINE \$16

Tater tots, smoked cheddar, house-made brisket gravy, topped with scallions

SAUSAGE QUESO\$14

Our delicious ground smoked sausage mixed with queso, served with house-made BBQ chips

BBQ SHRIMP SKEWERS (2).....\$17

A.S.H. seasoned grilled shrimp skewers, mopped with our KC BBQ sauce, served on greens with grape tomatoes, and a side of our Bama White sauce

SOUTHERN SALSA\$13

Fire roasted corn, smoked onions, baby tomatoes, black beans, garlic, red onion, fresh lime, A.S.H. seasoning, and olive oil, served with our house-made BBQ chips

MOM'S HICKORY CHEESE BREAD.....\$12

French bread, with melted smoked cheddar, house spices, and a side of BBQ spaghetti sauce

BBQ PINEAPPLE.....\$10

Thick sliced pineapple brushed with fresh lime juice and brown sugar, grilled until perfectly caramelized, served with a lime crema

WINGS

Char-Grilled (Daily)
Smoked (Sundays Only)

**Make it ANGRY
(BBQ Hot Sauce)**

5 for \$8 | 10 for \$16

Served with Bama White or BBQ Ranch

SALADS

GREEN SALAD.....\$10

Greens, bacon, red onion, tomatoes, BBQ seasoned croutons, and dressing of your choice

CAESAR SALAD\$13

Romaine, BBQ seasoned croutons, shaved parm, fire roasted corn, tossed in our southern caesar dressing

SMOKED CHICKEN SALAD.....\$15

Greens, smoked chicken, fire roasted corn, tomatoes, black beans, smoked gouda, crispy onions, and our BBQ ranch dressing

BBQ SHRIMP SALAD.....\$17

Romaine, BBQ grilled shrimp, cucumber, tomatoes, bell peppers, fire roasted corn, red onion, and our creamy chipotle dressing

EXTRA ADD ONS:

BBQ Tofu - Fried (\$3) Smoked Chicken (\$5)
Grilled BBQ Shrimp (\$7) Brisket (\$9)

DRESSINGS:

BBQ Ranch, Creamy Chipotle, Southern Caesar,
Oil & Vinegar, Balsamic Vinaigrette

SOUPS

GREEN CHILE CHOWDER (Crock)\$6

Our creamy chowder with potatoes, corn, bacon and green chiles

SAUSAGE TORTILLA (Crock)\$6

Our smoked sausage, onion, corn, black beans, garlic, and tomatoes, topped with tortilla chips and sour cream

OUR SAUCES

ASH Texas
Kansas City
Bama White
Carolina Gold
Carolina Vinegar (spicy)

TRUE SOUTHERN & MIDWEST BBQ PLATTERS

Served with cornbread, pickles, pickled onions, and candied jalapeños.

ONE & DONE (1 meat/side).....\$18

TWO TO BE SURE (2 meats/sides).....\$26

MEAT SWEATS (3 meats/sides).....\$38

* Add double Brisket (\$5) | triple (\$10)

A.S.H. SMOKED MEATS

CHICKEN THIGHS
BRISKET (Texas style)
PULLED PORK
HOT LINKS (House-made Texas style)
BOLOGNA
BABY BACK RIBS (1/3 Rack)
TURKEY (Texas style)
BBQ TOFU Fried (Non-meat lovers)



BABY BACK RIBS

½ Rack served with 2 sides \$23
Full Rack served with 2 sides \$38

MEAT CANDY

Brisket Burnt ends (Tuesdays Only) \$16
Pork Belly Burnt ends (Fridays Only) \$16

* We Smoke with Hickory Wood

Don't get
ANGRY
we sell
out daily

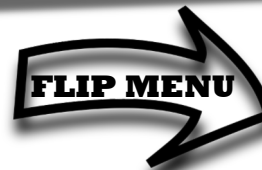
SIDES \$6

Candied Jalapeños & Cheddar Cornbread
Smoked Creamed Corn
Roasted Brussels w/ Bacon Cream Sauce
Smoked Pit Beans w/ Bacon & Salt Pork
Smokehouse Slaw
BBQ Mac Salad

BBQ Seasoned Regular Fries
BBQ Seasoned Sweet Potato Fries
Tater Tots
Cucumber Tomato Salad
Mac & Cheese w/ Brisket
BBQ Spaghetti

LET US CATER YOUR EVENT!

Graduations, fundraisers, business
events and life's celebrations!
catering@angrismokehouse.com



SANDWICHES

Sandwiches served on an onion roll. Pickles, pickled onions, candied jalapeños, and slaw, on the side. Plus choose one side!

NASHVILLE HOT CHICKEN (spicy).....\$16
Double coated, buttermilk battered fried chicken thighs, brushed with a house spicy butter

DIRTY BRISKET\$17
Slow smoked, seasoned brisket, topped with smoked gouda, slaw, and a drizzle of our A.S.H. BBQ sauce

BBQ BACON PULLED PORK\$16
Slow smoked pork shoulder in our house rub, A.S.H. BBQ sauce, bacon, and smoked cheddar

THE COMA\$19
Slow smoked brisket, pulled pork, smoked bacon, slaw, smoked cheddar, candied jalapeños, A.S.H. BBQ sauce

BABY'S GOT BACK PHILLY\$17
Baby back rib meat, candied jalapeños, smoked onions, queso, Kansas City BBQ sauce, and horsey mayo, served on a toasted hoagie roll

TEXAS TURKEY.....\$17
Smoked turkey, crispy smoked onions, greens, tomato, garlic aioli

BRISKET FRENCH DIP.....\$18
Smoked brisket, smoked cheddar, smoked onions, and side of Au jus, served on a toasted hoagie roll

THE ASH MELT.....\$16
CHANGES WEEKLY - ask your server or bartender what this week's delicious melt is

OTHER STUFF

PULLED PORK BOWL\$16
Pulled pork, black beans, smoked cheddar, fire roasted corn, candied jalapeños, romaine and sour cream

SMOKED BRISKET MAC\$18
Creamy cheese sauce with smoked jalapeños, smoked onions, and brisket, dusted with smoked paprika

SMOKELESS BBQ

Not a smoked meats person? We Have you Covered!

GRILLED CHICKEN SAMMY.....\$17
House seasoned grilled chicken, greens, tomato, roasted red peppers, and chippy mayo, served with a side

BBQ SHRIMP TACOS (2).....\$16
Grilled BBQ shrimp, topped with slaw and a housemade cajun remoulade, on flour tortillas, served with a side

SMOKEHOUSE BURGER.....\$17
Grilled angus burger with choice side. CHANGES WEEKLY - ask your server or bartender what this week's delicious burger is

CREOLE CATFISH\$16
Pan-seared catfish rubbed in mustard, creole seasonings, and coarse black pepper, seared in butter and olive oil, topped with lemon wedges, served with a side

BOSS HOG.....\$17
BBQ seasoned, pan seared, ground pork patty, topped with tomato, greens, smoked onions, crispy pork skin, chippy mayo, and KC BBQ sauce, served with a side

FRIED CATFISH\$16
Seasoned cornmeal and fried catfish w/lettuce, tomato and a spicy tartar sauce served on hoagie roll, served with a side

DESSERTS \$10

Peach Cobbler
Dessert Special

DRINKS \$3

Coffee, hot tea, lemonade, iced tea, assorted juices and Pepsi products.

**We smoke overnight with Hickory Wood
GOOD BBQ TAKES TIME!**

LUNCH LIGHTWEIGHTS

SOUP & SALAD \$9

A green or caesar salad with a crock of soup



1/2 SAMMY & SALAD \$12

Half smoked turkey, with greens and tomato sandwich or half smoked bologna cheddar melt with a side salad

1/2 SAMMY & SOUP \$12

Half smoked turkey, with greens and tomato sandwich or half bologna cheddar melt with a crock of soup

1/2 BRISKET MAC & SALAD \$12

Creamy brisket mac & cheese with a side salad

BBQ SPAGHETTI & SALAD \$12

Hearty BBQ spaghetti with a side salad

HOT LINK SAMMY & SOUP \$14

Our house-made sausage with smoked onions on a hoagie roll and a crock of soup

TAKE OUT BY THE POUND

BRISKET: \$15/half LB | \$28/LB
PULLED PORK: \$10/half LB | \$18/LB
TURKEY: \$14/half LB | \$26/LB
BOLOGNA: \$6/half LB | \$10/LB

BABY BACK RIBS:
\$15 1/2 rack | \$28 full rack
HOT LINKS: \$5 (ea)
CHICKEN THIGHS: \$6 (ea)



Reserve The Pit Room

NO ROOM FEE!

Holds up to 20 people

Email: angrismokehouse@gmail.com