



HOURS

MONDAY-THURSDAY 11AM-10PM
 FRIDAY & SATURDAY 11AM-12AM
 SUNDAY 11AM-9PM (BRUNCH 11AM-2PM)

TAKEOUT AVAILABLE
 207-573-1314

SMOKEANDSTEELBBQ.COM

Shareables



Hillbilly Nachos

Freshly fried tortilla chips smothered in a house-made beer cheese, tomatoes, pickled jalapeños, onions, and a bbq drizzle 9
Add a meat for \$5 (pulled chicken, pulled pork, chopped brisket, jackfruit)

Hush Puppies

(Corn Bread Fritters)

Cheddar cheese, diced pickled jalapeños, applewood smoked bacon, served with a jalapeño jam dipping sauce 9

Fried Pickles

Dill pickle chips hand-breaded and deep fried golden, served with a spicy dipping sauce 8



Jumbo Wings

Bone-in wings, smoked, deep fried and tossed in your choice of sauce or dry rub. Served with house ranch, house blue cheese, or jalapeño jam for a dipping - 6 for 13.5

Tenders Basket

Buttermilk chicken tenders served over a bed of bbq-dusted hand-cut fries. Plain or tossed in your choice of sauce and/or dry rubbed. Served with blue cheese or house ranch dipping sauce 11

Poutine

Maine-sourced hand-cut fries or tater tots topped with house gravy, locally-sourced cheese curds 9

Add a meat for \$5 (pulled chicken, pulled pork, chopped brisket, jackfruit)

Bacon-Wrapped Jalapeños

Jalapeños stuffed with cheese and wrapped in applewood smoked bacon, fried to perfection. Served with jalapeño jam and our house ranch dipping sauce 11

Buffalo Chicken Dip

Creamy buffalo chicken dip made with our smoked chicken, served with tortilla chips 10

Spoons & Greens

Chef's Award-Winning Brisket Chili

An 8 oz. bowl topped with melted cheese, served with tortilla chips for dipping 8

Small House Salad

A mixed bed of greens topped with bell peppers, onions, grape tomatoes, cucumber, and cheese. Served with your choice of dressing 6

Caesar Salad

Fresh romaine lettuce, caesar dressing, parmesan cheese, and bbq-rubbed croutons. Served with grilled chicken 14



The Smoke & Steel Salad

(our take on the southwest salad)

Mixed greens, grape tomatoes, black beans, roasted corn, avocado, raisins, candied walnuts, and fried onion strings. Served with your choice of dressing 14

Add a meat for \$5 (pulled chicken, pulled pork, chopped brisket, jackfruit)

Dressings: Ranch | Blue Cheese | 1000 Island | Balsamic Vinaigrette | French



Denotes a House Favorite

Hand Helds

All items served with choice of one side, and pickle chips.

Gluten-free bun available for \$1

Pulled Pork

Slow-smoked pulled pork (18-20 hrs) drizzled with bbq sauce on a fresh roll, with our house-made slaw 13.5



Beef Brisket Melt

Slow-smoked beef brisket (12-14 hrs) sliced thin on a fresh roll with swiss cheese, fried onion strings, and applewood smoked bacon 16

Nashville Hot Chicken Sandwich

Boneless skinless chicken thighs breaded with our signature spices and deep fried, then tossed in our house hot sauce. Served on white bread with pickles, romaine lettuce, and mayo 12



Greg's BBQ Reuben

Smoked corned beef brisket on toasted rye with swiss cheese, Morse's Sauerkraut, and Thousand Island dressing 14.5

Rodeo Burger*

House-smoked chopped brisket on a beef patty seasoned with our bbq dry rub, smoked on the pit, finished on the grill. Topped with smoked gouda cheese, fried onion strings, lettuce, tomato, and mayo 16

Smoked Cheese Burger*

Ground beef patty seasoned with our bbq rub, smoked on the pit and finished on the grill. Topped with applewood smoked bacon, bbq mayo, fried onion strings, lettuce, tomato, and your choice of cheese (cheddar, swiss, smoked gouda) 15



Jackknife Tacos

(2) Smoked jackfruit, pickled jalapenos, house-made slaw, fried onion strings, macerated onion 12

Brunch Burger*

Ground beef patty seasoned with our bbq rub, smoked on the pit and finished on the grill. Topped with a sunny side up egg, bacon, smoked cheddar cheese, and bbq sauce 16

Black Bean Burger

Vegetarian patty with sliced avocado, lettuce, tomato, onion, and your choice of cheese (cheddar, swiss, smoked gouda), vegan mayo 13

Texas Tacos

(2) Slow-smoked house-chopped brisket (12-14 hrs), bbq sauce, macerated onion, scallions, beer cheese 15

Pizzas

* Pizzas are available on Mondays only *

All pizzas are 16", made with local Dabesta dough • Gluten-free 12" dough available for \$2 less

Chicken-Bacon-Ranch

Ranch base, mozzarella cheese, smoked pulled chicken, crumbled bacon 19

Buffalo Chicken

Choice of ranch or blue cheese base, cheddar-jack cheese, fried chopped chicken, scallions, buffalo sauce drizzle 18

Potato-Bacon-Scallion

Mashed potato base, cheddar-jack cheese, scallions, crumbled bacon 18

BBQ Pizza

Choice of: pulled pork, pulled chicken, chopped brisket, or jackfruit BBQ sauce base, mozzarella cheese, onions, jalapeños, bbq sauce drizzle 19

Veggie Pizza

House marinara base, mozzarella, spinach, green pepper, jalapeños, onions, tomatoes, scallions 15

Add jackfruit for 3

Pesto Shrimp

Pesto base, mozzarella, gulf shrimp, diced tomatoes, red onion 21



Proudly serving Pepsi products

Kids

All kids meals 8 - served with choice of fries or applesauce.

Mac-n-Cheese

Elbow macaroni smothered in our house cheese sauce, topped with Cheetos

Grilled Cheese

White bread, cheddar cheese

Chicken Tender

Basket

Our buttermilk fried tenders, with a ranch dipping sauce

Hot Dog

WA Bean hot dog on a white bun

Kids Cheese Burger

Grilled beef patty, cheddar cheese

½ Portion Meat Meal

Choice of one meat: (pulled chicken, pulled pork, brisket, WA Bean sausage, jackfruit)

Sides 4

Mashed & Gravy

Biscuits & Brown Gravy

Chicken, Bacon & Ranch

Pasta Salad

Coleslaw

Potato Salad

Baked Beans

Collard Greens

Corn Bread Muffins

Mac-n-Cheese

Tater Tots (bbq rub dusted)

Hand-Cut Fries (bbq rub dusted)

*This food is or may be served raw or undercooked or may contain raw or undercooked foods - consumption of this food may increase the risk of foodborne illness - please check with your physician if you have any questions about consuming raw or undercooked foods - menu items containing shellfish may contain occasional shell particles



Denotes a House Favorite

The **PINK HUE** on our barbecue meats appears from the process of smoking the meats low and slow over hardwoods, and is commonly referred to as the **SMOKE RING**. Seeing a well defined **SMOKE RING** is a good indicator that your barbecued meats will have maximum flavor, achieved only by a true **PIT MASTER**.

We smoke meat daily, and some days we will run out. Just so ya'll know.

Plates

Plates served with choice of two sides, corn bread muffin, and pickle chips - unless otherwise noted.

MEAT PLATTERS

Pulled Pork • Brisket • Half Chicken • WA Bean Sausage • Jackfruit

Pick One 19 | **Pick Two** 26
Meat will be served "naked" (not sauced).

St. Louis Style Ribs

Full or half rack of the prime cut of the hog - smoked to perfection - dry rubbed.
Choose your sauce or we can slather them up in our House BBQ for you.
Half Rack 19 • Full Rack 31

Burnt Ends Dinner *(No they ain't burnt)*

Beef brisket kicked up a bit! This twice smoked piece of brisket from the high point is juicier than the rest of the cut. Smoked *(12-14 hrs)* and tossed in our signature sauce, and smoked again until caramelized 22

Tomahawk Steak*

A huge bone-in ribeye that is rich, tender, juicy, and full of fantastic flavor. This steak has a generous marbling throughout and is perfect for sharing. Grilled and smoked, served with mashed potatoes and gravy, and collard greens -mkt price

Bacon-Wrapped Tenderloin

Dry-rubbed pork tenderloin wrapped in applewood smoked bacon, slow cooked and basted in a bourbon sauce 27

Chef's Weekly Catch

Fresh fish delivered daily. Ask your server about our chef's creative selection -mkt price

Beer-Battered Fried Shrimp

Gulf shrimp deep fried in our beer batter.
Served with house-made tartar sauce 26

Desserts

Make it A La Mode with Spencer's Ice Cream for an additional \$2

Banana Pudding

House-made banana pudding, vanilla wafers, fresh banana slices, topped with whipped cream 6

Texas Sheet Cake

House-made chocolate cake covered in warm chocolate frosting and pecans 7

Seasonal Cheese Cake

Frank's Bakery cheesecake with a graham cracker crust, served with a seasonal fresh fruit compote 8

Texas Fried Ice Cream

Spencer's Ice Cream *(rotating flavors)*
rolled in a cornflake coating, chocolate sauce, whipped cream, and a cherry 7

Did someone say Axe Throwing?

We feature **5 axe-throwing lanes** for some serious fun or thrilling league competition! Each lane has 2 targets and can accommodate up to 12 people.

Our **throwing coaches** will teach you everything you need to know about safely throwing axes. This is an activity for those of all ability levels. We recommend ages 13+ *(with parental discretion)* and 18+ *without parental supervision*.

Is it safe? Yes! We take safety very seriously! We not only expect, but demand, that you listen to your coach and follow instructions and rules closely; otherwise, you'll be asked to leave without refund.

We're so excited to bring this sport to Bangor!

Reservations are required after 2pm, and can be easily made on our website. Axe lanes are reserved by the hour, \$20/person. A reservation for 1-4 people will reserve 1 TARGET, and you may be sharing a lane with other throwers. A reservation for 5+ people guarantees you get your own lane!

Ask about our **walk-in lunch special** \$12 for 30 minutes *(available til 2pm)*, perfect for releasing some of that steam you've built up at the office that morning!

Group rates & discounts available

**Team Building • Bachelor/Bachelorette Parties • Birthday Parties
Gender Reveals • Divorce Parties**

So, you tell us, are you ready to "throw down" with friends....or foes?!?

Cocktails

The Smoke N Sour

Knob Creek Rye Whiskey, grapefruit juice, fresh lemon juice, passion fruit syrup, vanilla syrup, on the rocks

Blueberry Moon

Blueberry moonshine, fresh-squeezed lemon juice, on the rocks

The Paul Bunyan

Makers Mark bourbon, Amaretto, coffee brandy, milk, on the rocks

Ryedin Dirty

Absinthe rinsed glass. Knob Creek Rye whiskey, sweet vermouth, muddled cherry & orange

The Georgia Peach

Raspberry vodka, peach puree, peach liqueur, mint leaf garnish - on the rocks

Mango Margarita

Tequila, triple sec, fresh lime & lemon juice, agave nectar, mango puree

Bushwacker

Mixture of exotic rums, ice cream mix, and a whiskey floater (*regular, strawberry, mango or raspberry*) In a tall glass w/whipped cream. Shaken, strained, served up

Southern Peach Tea

Bourbon, peach puree, fresh lemon juice, agave syrup, iced tea, on the rocks

Watermelon Mule

Tito's vodka, fresh lemon juice, watermelon liqueur, ginger beer, lime wedge on the rocks in a copper cup

French 75

Jigger & Jones (*Maine distilled gin*), fresh lemon juice, simple syrup, prosecco

Beer

DRAFTS

Domestic:

Bud
Bud Light
Bud Light
Lemonade Seltzer
PBR
Rotating Flavor by Truly

Craft Brews:

Rotating Tap *Geaghan Brothers Brewing Co.*
Lunch IPA *Maine Beer Co.*
Allagash White *Allagash Brewing Co.*
Rotating Tap *Sweetwater Brewing Co.*
Rotating Tap *Bissell Brothers Brewing Co.*
Tubular IPA *Orono Brewing Co.*
Rotating Tap *Wild Maine Hard Seltzer*
Blueberry Ale *Atlantic Brewing Co.*
Rotating Seasonal *Sam Adams*
Rotating Tap *Downeast Cider House*
Rotating Featured Tap

BOTTLES/CANS

Bud Light • Corona • Corona Light • Heineken
Coors Light • Miller Lite • Mich Ultra
Heineken 0.0 N/A
Ultimate Light Golden Ale (GF) *Omission*
Run Wild IPA N/A *Athletic Brewing*
Sip of Sunshine IPA *Lawsons*
Pulp Truck IPA *Marsh Island*
Red Ale *Airline*
Gunner's Daughter *Mast Landing*
Epiphany *Foundation Brewing*
Charms & Hexes Fruited Sour *Banded Brewing*
Sparkler Seasonal Fruited Sour *Lone Pine Brewing*



Sunday Brunch

Yogurt Parfait

Alternating layers of vanilla yogurt, fresh fruit and crumbled graham cracker. Served in a chilled glass 6

Breakfast Pizza

Locally-sourced Dabesta pizza dough, scrambled eggs, shredded mozzarella, choice of breakfast sausage, crumbled bacon, or smoked brisket 18

Shrimp & Grits

Pan-fried gulf shrimp over creamy southern style grits 14

Corned Beef Hash

House brined smoked corned beef brisket, tender cubed Maine potatoes, and caramelized onions. Served with a fried egg and toast 12

Chicken & Waffles

Boneless skinless chicken thighs hand breaded & deep fried, crispy bacon - between 2 fluffy Belgian waffles. Served with a side of house made maple glaze 11

Breakfast Sandwich

Fried egg, sausage or bacon, cheddar cheese, on a house-made biscuit 9

Brisket Benedict

Poached eggs, house-smoked brisket, on a grilled english muffin, topped with hollandaise sauce. Served with a side of homefries 13

SIDES 3

- Bacon
- Sausage
- Homefries
- Toast
- Tater Tots
- Grits
- Baked Beans
- Fresh Fruit

THE SMOKIN' MARY - Available Sundays Only

Tito's vodka, housemade smoked tomato bloody mary mix, served with a cocktail spear from your dreams!

Wine

REDS

Merlot Salmon Creek *California* 6
Pinot Noir Photograph *Central Coast California* 8
Cabernet Chateau Souverain *Argentina* 8
Petite Sirah Michael David *California* 10
Shiraz Insurrection *Australia* 9
Montepulciano Art of The Earth *Italy* 9

REDS BY THE BOTTLE

Cabernet Sauvignon
Iron and Sand *California* 69
Red Blend (aged in bourbon barrels)
Buck Shack *California* 54

WHITES & SPARKLING

Chardonnay Deloach *California* 8
Sauvignon Blanc Starborough *New Zealand* 8
Riesling Clean Slate *Germany* 8
Rose Chateau de Campuget *France* 8
Sparkling Rose Mazarini *Italy* 7
Prosecco Zonin *Italy* 7

WHITES BY THE BOTTLE

Pinot Grigio Jermann Friuli *Italy* 54
Sauvignon Blanc (aged in tequila barrels)
Cooper and Thief Cellarmasters *California* 82
Prosecco di Valdobbiadene Superiore Brut
Santa Margherita *NV* 59