



HOURS:

SUN-THURS 11AM-9PM
(Sunday Brunch Available 11AM-2PM)

FRI/SAT 11AM-11PM

TAKEOUT AVAILABLE:
(207) 573-1314

SMOKEANDSTEELBBQ.COM

Shareables

New! Taquitos

Smoked beef brisket wrapped in flour tortillas with onion and shaved parmesan cheese, served with an avocado ranch dressing 11

Bacon-Wrapped Jalapeños

Jalapeños stuffed with cheese, wrapped in applewood smoked bacon, fried to perfection. Served on a bed of house-made chips with jalapeño jam and our house ranch dipping sauce 11

Fried Pickles

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

Hush Puppies (Corn Bread Fritters)

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

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, bbq cauliflower)

Buffalo Chicken Dip

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

Sauces & Rubs

WET: Memphis BBQ • Carolina BBQ • Kansas City BBQ
Texas BBQ • Buffalo • Teriyaki • Thai Chili

DRY: BBQ Dry Rub • Jamaican Jerk



Hillbilly Nachos

Freshly fried tortilla chips smothered in a house-made beer cheese, tomatoes, pickled jalapeños, onions, and a bbq drizzle 9

Add a topping for \$5

- pulled chicken
- pulled pork
- chopped brisket
- bbq cauliflower



Smoked Wings

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

Spoons & Greens

Smoke & Steel 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



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, bbq cauliflower)

Dressings: Ranch | Avocado 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



Greg's BBQ Reuben

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

New! Pulled Chicken Sandwich

Smoked pulled chicken
smothered in Alabama white sauce,
served on a fresh roll 12.5

Texas Tacos

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

Black Bean Burger

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

Smoked Cheese Burger*

Ground beef patty seasoned with our
bbq rub, cooked medium-well in our
house mustard & beer sauce. Topped
with applewood smoked bacon, bbq
mayo, fried onion strings, lettuce,
tomato, and your choice of cheese
(cheddar or swiss) 15



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

Rodeo Burger*

House-smoked chopped brisket on a
beef patty seasoned with our bbq dry
rub, cooked medium-well in our house
mustard & beer sauce. Topped with
smoked cheddar cheese, fried onion
strings, lettuce, tomato, and mayo 16

New! Chubba Bubba Tacos

(2) Flour tortillas filled with smoked
BBQ cauliflower florets, pineapple
salsa, fresh shaved parmesan cheese,
and a lime wedge 12



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, Texas Toast Garlic Bread,
and pickle chips - unless otherwise noted.



MEAT PLATTERS

**Pulled Pork • Brisket • Half Chicken •
WA Bean Sausage • New! BBQ Veggie Skewers**
Meat will be served "naked" (not sauced)
Pick One 19, **Pick Two** 26

New! Grilled Ribeye

Rubbed with choice of:
BBQ Rub, Traditional Salt & Pepper Rub,
or Black Peppercorn Rub, served with Texas Toast
Garlic Bread and choice of two sides -mkt price
**Add Sautéed Peppers, Onions, Mushrooms,
and Grape Tomatoes for an additional \$3**

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), tossed in our signature sauce,
and smoked again until caramelized 22

St. Louis Style Ribs

The prime cut of the hog, smoked to perfection,
dry rubbed. Choose your sauce or we'll slather them
up in our House BBQ - Half Rack 19 • Full Rack 31

Bacon-Wrapped Tenderloin

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

Sides 4

Mashed & Gravy	Tater Tots	Baked Beans
Chicken, Bacon & Ranch Pasta Salad	(bbq rub dusted) Hand-Cut Fries	Collard Greens
Potato Salad	(bbq rub dusted)	Texas Toast Garlic Bread
Coleslaw		Mac-n-Cheese

*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



Kids Menu

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

Hot Dog

WA Bean hot dog on a white bun

Kids Cheese Burger

Grilled beef patty topped with cheddar cheese

½ Portion Meat Meal

Choice of one:
(pulled chicken, pulled pork, brisket, WA Bean sausage, bbq cauliflower)

Grilled Cheese

White bread, cheddar cheese

Chicken Tender Basket

Our buttermilk fried tenders, served with a ranch dipping sauce



Proudly serving
Pepsi products

Desserts

New! Peach Cobbler

Our Southern secret recipe on this traditional fruit-filled and thick-crust deep dish 7

Banana Pudding

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

Texas Sheet Cake

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

Texas Fried Ice Cream

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



New! The Country Fair

Sweet dough deep fried, sprinkled with cinnamon and sugar, topped with caramel sauce, finished with a scoop of ice cream 8

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



Did someone say Axe Throwing?

We feature **5 AXE-THROWING LANES** for some serious fun or thrilling league competition! Each lane accommodates up to 10 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, or 18+ without 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 a refund.

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

RESERVATIONS are required after 2pm M-F and all day Sat/Sun. Scan our QR code or visit smokeandsteelbbq.com to reserve online. Axe lanes are reserved by the hour, \$20/person.

Ask about our **WALK-IN LUNCH SPECIAL** \$12 for 30 min. (*available til 2pm M-F*) 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

Watermelon Mule

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

S & S Seasonal Old Fashioned

Our twist on the classic using small batch bourbons infused in house with seasonal ingredients
Ask your server about our unique creations!



Smoked Jalapeño & Blueberry Frozen Lemonade

Titos Vodka, House Smoked Jalapeños and Maine Man Flavah's Blueberry Sauce

French 75

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

The Paul Bunyan

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

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

Southern Peach Tea

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

Ryedin Dirty

Absinthe rinsed glass. Knob Creek Rye whiskey, sweet vermouth, muddled cherry & orange. Shaken, strained, served up

Beer

DRAFTS

Domestic:

Bud Light
Michelob Ultra
Rotating Flavor by Truly

Craft Brews:

Rotating Tap *Geaghan Brothers Brewing Co.*
Rotating Tap *Sweetwater Brewing Co.*
Rotating Tap *Bissell Brothers Brewing Co.*
Rotating Seasonal *Sam Adams*
Rotating Tap *Downeast Cider House*
Rotating Featured Tap (2)
Lunch IPA *Maine Beer Co.*
Allagash White *Allagash Brewing Co.*
Tubular IPA *Orono Brewing Co.*
Pulp Truck IPA *Marsh Island Brewing Co.*
Blueberry Ale *Atlantic Brewing Co.*
Sweet Mulled Hard Cider *Freedom's Edge*

BOTTLES/CANS

Bud • Bud Light • Corona • Corona Light
Heineken • Coors Light • Miller Lite • Mich Ultra
Twisted Tea • Heineken 0.0 N/A
White Claw Rotating Flavor
PBR Tall Boy Cans
Watermelon Margarita or Paloma *Cantina*
Ultimate Light Golden Ale (GF) *Omission*
Run Wild IPA N/A *Athletic Brewing*
Sip of Sunshine IPA *Lawsons*
Gunner's Daughter *Mast Landing*
Charms & Hexes Fruited Sour *Banded Brewing*
Sparkler Seasonal Fruited Sour *Lone Pine Brewing*



Sunday Brunch

The Smokin' Mary

Available Sundays Only ~ Serves 2

A 55 oz. Bloody Pitcher and butcher block with a smoked whole chicken, 2 skewers w/hush puppies, bacon-wrapped jalapeños, smoked sausage, a pickled egg, jalapeño-stuffed olives, blue cheese-stuffed olives, romaine lettuce, celery spears, pickles, and candied bacon 60

Brunch Burger*

Ground beef patty seasoned with our bbq rub, cooked medium-well in our house mustard & beer sauce. Topped with a sunny side up egg, bacon, smoked cheddar cheese, bbq sauce 16

Chicken & Waffles

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

Corned Beef Hash

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

Breakfast Sandwich

Fried egg, sausage or bacon, cheddar cheese, Texas Toast 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 4

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

Wine

House Sangria by the glass 8

REDS

Merlot Salmon Creek *California* 6
Pinot Noir Julia James *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 A by Acacia *California* 8
Pinot Grigio Casalini *Italy* 7
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