



HOURS

SUN-THU 11AM-9PM (Sunday Brunch 11AM-2PM) • FRI/SAT 11AM-11PM

Takeout Available: 207-573-1314

SMOKEANDSTEELBBQ.COM

AXE LANES MENU

AVAILABLE OPEN TO CLOSE



Hillbilly Nachos

Freshly fried tortilla chips smothered in a house-made beer cheese, tomatoes, pickled jalapeños, onions, and a bbq drizzle 13

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

New! Taquitos

Smoked beef brisket wrapped in flour tortillas with onion and shaved parmesan cheese, served with an avocado ranch dressing 13

Fried Pickles

Dill pickle chips hand-breaded and deep fried golden, served with a spicy dipping sauce 10

New! Chili Cheese Fries

Our hand-cut french fries piled high with house made brisket chili, melted cheddar jack cheese, diced onions, scallions, and a dollop of sour cream 14



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

Popcorn Chicken Basket

Popcorn chicken with bbq-dusted hand-cut fries. Plain, sauced and/or dry rubbed. Served with blue cheese or house ranch dipping sauce 13

Buffalo Chicken Dip

Creamy buffalo chicken dip made with our smoked chicken, served with tortilla chips 12

Poutine

Maine-sourced hand-cut fries or tater tots topped with house gravy, locally-sourced cheese curds 10

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

New! Jalapeño and Monterey Jack Cheese Dip Served with tortilla chips 12

Hush Puppies

(Corn Bread Fritters)

Cheddar cheese, diced pickled jalapeños, applewood smoked bacon, served with a jalapeño jam dipping sauce 10

Sauces & Rubs

WET:

Memphis BBQ
Carolina BBQ
Kansas City BBQ
Texas BBQ
Buffalo
Teriyaki
Thai Chili

DRY:

BBQ Dry Rub
Jamaican Jerk



Denotes a House Favorite

Axe Throwing



We feature **5 AXE-THROWING LANES** for some serious fun or thrilling league competition! Each lane accommodates up to 10 people (ages 13+).

RESERVATIONS are required after 2pm M-F & 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 minutes (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



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
Bud Light
Bud Light
Lemonade
Seltzer
PBR
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 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 *Lawson's*
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*

Wine

WHITES & SPARKLING

Chardonnay Deloach *California* 8
Pinot Grigio Casalini *Italy* 7
Sauvignon Blanc Starborough *New Zealand* 8
Riesling Clean Slate *Germany* 8
Rose Chloe *France* 9
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

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