

TAKEOUT AVAILABLE

CALL (207) 573-1314 . SCAN THE QR CODE OR ORDER ONLINE: SMOKEANDSTEELBBQ.COM



DOORDASH

Sauces & Rubs

DRY BBQ Dry Rub • Jamaican Jerk

WET Memphis BBQ • Thai Chili • Buffalo • New! Dragon Kissed

New! Smoked Meat **Buffalo Chicken Dip**

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

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 or blue cheese 13.5

Hush Puppies (Corn Bread Fritters)

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

Popcorn Chicken Basket

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

Poutine

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

Add pulled chicken, pulled pork, or chopped brisket \$5

Millbilly Nachos Freshly fried tortilla chips smothered in a house-made queso, tomatoes, pickled jalapeños, onions, bbq drizzle, with a side of sour cream 13

Add pulled chicken, pulled pork, or chopped brisket \$5

New! The Knotty Pretzel Massive soft baked pretzel, gently salted, served with house made queso dip, pickle chips, and choice of one meat, pulled pork or chopped brisket 17.5

Add both for an additional \$5

Fried Pickles

barbecued meats will have maximum flavor, achieved only by a true PIT MASTER.

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

Taquitos Chef's choice of

smoked meat wrapped in flour

tortillas with onion and shaved

parmesan cheese, served with

New! Lumberjack Fries

pulled pork and brisket - topped

A tower of fries stacked with

shredded cheese, jalapeños,

at the table with house queso

and crumbled bacon 16

avocado ranch dressing 13

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

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





Hand Helds

Served with choice of one side, and pickle chips. Gluten-free bun available for \$1

New! Three-Meat Sliders

- 1 Pulled Chicken w/Alabama White Sauce
- 1 Chopped Brisket w/Memphis BBQ Sauce
- 1 Pulled Pork w/Texas BBQ Sauce Served with your choice of one side 16

New! Smokin' Cuban

Smoked ham, pulled pork, Swiss cheese, Carolina BBQ sauce, and pickles on traditional Cuban bread 13

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

Texas Tacos (2) Choice of slow-smoked chopped brisket or pulled pork; pineapple pico de gallo, queso, lime wheel 15

Bacon Cheese Burger*

Housemade, seasoned 8oz. beef patty cooked med-well, topped with applewood smoked bacon, jalapeño jam, a housemade fried onion ring, lettuce, tomato, and Memphis BBQ sauce 15

Beef Brisket Melt

Slow-smoked beef brisket (12-14 hrs), chopped, on a fresh roll with swiss cheese, fried onion strings, and Texas BBQ sauce 16

Smoked Rodeo Burger*

House-smoked chopped beef brisket on an 8oz housemade ground beef patty, cooked to medwell. Topped with cheddar cheese, housemade fried onion ring, Memphis BBQ sauce, lettuce, and tomato 16

Black Bean Burger

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

Plates

Served with choice of two sides, Texas Toast Garlic Bread, and pickle chips unless otherwise noted.

MEAT PLATTERS



- PICK TWO 29
- Pulled Pork
- Brisket
- Half Chicken • WA Bean Sausage
- Meat will be served "naked" (not sauced)

New! Bourbon Glazed Steak Tips

Sirloin steak tips slow cooked in house gravy, served over mashed potatoes with a side of Texas toast, and choice of one other side 22

New! Tomahawk Steak*

A 50 to 55oz. Tomahawk steak cooked to temperature after a long cold smoke in an Old Hickory smoker, then reverse seared on the grill. Topped with a smoked garlic and truffle oil butter, served with your choice of two sides -mkt

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 24

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

Our ribs are not quite fall off the bone, there should be a slight tug.

- Mashed & Gravy
- Chicken, Bacon & Ranch Pasta Salad
- Potato Salad
- Coleslaw
- Tater Tots (bbg rub dusted)

Αll sides 6

- Hand-Cut Fries (bbg rub dusted)
- Baked Beans
- Collard Greens
- Texas Toast Garlic Bread
- Mac-n-Cheese

Greens

Small House Salad

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

Caesar Salad

Fresh romaine lettuce, caesar dressing, parmesan cheese, and bbq-rubbed croutons. Served with pulled chicken 15



Smoke & Steel Salad

Our take on the southwest salad - mixed greens, grape tomatoes, black beans, roasted corn, avocado, craisins, candied walnuts, and fried onion strings. Served with your choice of dressing 14

Add pulled chicken, pulled pork, or chopped brisket \$5

Dressings: Ranch | Avocado Ranch | Blue Cheese | Balsamic Vinaigrette





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🔁 DOORDASH



Proudly serving Pepsi products

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

Kids Menu

Kids Nacho

House fried tortilla chips with melted shredded cheese and a side of sour cream (no side included with this dish)

1/2 Portion Meat Meal

Choice of one:

- Pulled Chicken
- Pulled Pork
- BrisketWA Bean sausage

Mac-n-Cheese

Elbow macaroni smothered in our house cheese sauce

Kids Cheese Burger

Grilled beef patty topped with cheddar cheese

Popcorn Chicken

Bites

Our buttermilk fried chicken bites, served with ranch dipping sauce



The Country Fair

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

SAVE ROOM FOR Dessert

Peach Cobbler

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

Banana Pudding

House-made banana pudding with vanilla wafers, fresh banana slices, and whipped cream 7

Texas Sheet Cake

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

Texas Fried Ice Cream

Shaker Pond Ice Cream (rotating flavors) rolled in a cornflake coating, chocolate sauce, whipped cream, and a cherry 7

>>> Make any dessert A La Mode with Shaker Pond Ice Cream (Maine made) for an additional \$2

Sunday BRUNCH

The Original Smokin' Mary

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

New! Add a Skewer!

For \$10 create your own skewer to rival any of the countries best - over 20 combined hot and cold items to choose from!

The Sparklin' Mary ~ 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



AVAILABLE SUNDAYS ONLY

Thick sliced Texas toast grilled French toast style, sliced hickory ham, swiss cheese, mayo and yellow mustard. Served with Maine maple syrup and choice of one side 11

Brisket Benedict

Poached eggs, house-smoked brisket, on a grilled English muffin, topped with hollandaise sauce. Choice of one side 15

Brunch Burger*

Ground beef patty, bbq rubbed, cooked med-well. Topped with a sunny side up egg, bacon, smoked cheddar cheese, and bbq sauce. Choice of one side 16

New! Donut Sampler

America's favorite!
4 donuts featuring seasonal toppings and flavors 9

Logger's Breakfast

A combination plate with choice of coffee, OJ, or a mimosa; sausage, bacon, waffle, fried egg, cheese and grits 15

New! Smoked Brunch

Burrito A large burrito stuffed with brisket, smashed tater tots, shredded cheese, scrambled egg, applewood smoked bacon - topped with Verde sauce and cilantro lime crema. Choice of one side 16

Chicken & Waffles

Boneless skinless breasts hand breaded & deep fried with crispy bacon between two fluffy belgian waffles. Served with house-made maple glaze and choice of one side 13

BRUNCH SIDES 6

Grits & Cheese Bacon • Sausage Tater Tots • Baked Beans • Toast

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.

WE'RE SO EXCITED TO BRING THIS SPORT TO BANGOR!

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.

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.

GROUP RATES & DISCOUNTS AVAILABLE

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