



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



Appetizers



Hillbilly 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, chopped brisket, or jackfruit (Carolina Mustard or BBQ) \$5

Lumberjack Fries

A tower of fries stacked with shredded cheese, jalapeños, pulled pork and brisket, topped at the table with house queso and crumbled bacon 16

New! Loaded BBQ

Potato We first hit this russet potato in the smoker for an hour with our house rub, then finish it in the oven, stuffed with queso, bacon, Texas BBQ sauce, Alabama white sauce, and choice of pulled chicken, pulled pork, chopped brisket, or jackfruit (Carolina Mustard or BBQ) 12

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 With both meats add 5

Fried Pickles

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

New! Smokin 'Dilla

A quesadilla filled with choice of smoked pulled chicken, pulled pork, chopped brisket, or jackfruit (Carolina Mustard or BBQ) and jack cheese. Served with sour cream and a salsa 13

Smoked Wings

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

Sauces & Rubs

DRY BBQ Dry Rub • Jamaican Jerk
WET Memphis BBQ • Thai Chili • Buffalo

Poutine

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

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

Popcorn Chicken Basket

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



Hand Helds

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

New! Nashville Hot Chicken Tacos (2)

Pickle juice brined chicken tossed in a buttermilk and spiced flour batter, served on flour tacos, topped with Nashville hot oil and hot honey, served with Southern Slaw 15 (yes it's hot!)

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

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 BBQ sauce on a fresh roll, with our Southern 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, 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

Black Bean Burger

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

New! Jackfruit Sandwich

BBQ or Carolina Mustard seasoned jackfruit, and our Southern Slaw on a fresh roll 14

Plates

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

New! Cowboy Steak*

30-33oz. Cowboy Steak cooked to temp after a long cold smoke in an Old Hickory smoker, then reverse seared on the grill. Topped with a roasted garlic compound butter -mkt

New! Chicken Fried Steak

Cube Steak washed and battered, then deep fried and served with southern white gravy 17



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



MEAT PLATTERS

Pick One 19 Pick Two 25

Pulled Pork • Brisket • Chicken Leg • Ribs (3 bones)
Seasonal Sausage

Meat served "naked" (not sauced)

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

New! Brown Sugar Bourbon Strip Steak

Marinated 12oz. Strip Steak cooked to temp 27

New! The Country Chop

16oz. Boneless Pork Chop smoked and reverse seared, finished with an apple chutney 19

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

Sides

All sides 6

- Mashed & Gravy
- Chicken, Bacon & Ranch Pasta Salad
- Potato Salad
- Southern Slaw
- Tater Tots (bbq rub dusted)
- Hand-Cut Fries (bbq 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 16

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



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 pulled chicken, pulled pork, chopped brisket, or jackfruit (Carolina Mustard or BBQ) \$5

*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



A House Favorite



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Kids Menu

All kids meals 8 - served with choice of fries or applesauce, unless otherwise noted

Kids Nacho

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

½ Portion Meat Meal

Choice of one:

- Pulled Chicken
- Pulled Pork
- Brisket
- WA 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



Proudly serving
Pepsi products

AVAILABLE SUNDAYS ONLY

Sunday BRUNCH

The Original Smokin' Mary

Tito's vodka, housemade smoked tomato bloody mary mix, served with a cocktail spear from your dreams! 11.5

The Sparklin' Mary ~ Serves 2

A 55oz. 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

New! Mimosa Flight

3 mimosas with strawberry, mango, and orange juices 14

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 16



Brisket Benedict

Poached eggs, house-smoked brisket, on a grilled English muffin, topped with hollandaise sauce 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 16

Logger's Breakfast

A combination plate with breakfast sausage, bacon, waffle, fried egg, cheese and grits 13

Chicken & Waffles

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

New! Seasonal Quiche

A French tart consisting of pastry crust filled with savory custard and cheese and filled with meat and or veggies. Ask your server what's available 10

Items above include choice of one side

Seasonal Scones

A traditional Scottish baked good, glazed and filled with seasonal fruit. Ask your server what's available 6

BRUNCH SIDES 6

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



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-crust deep dish 7

Banana Pudding

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

New! Deep Fried Oreos

(3) Deep fried Oreos drizzled with chocolate sauce and powdered sugar 7

>>> Make any dessert A La Mode with Shaker Pond Ice Cream (Maine made) 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.

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