

## LET'S GET THIS PARTY STARTED!

**TEXAS BBQ NACHOS** – Smoked chorizo, brisket & black bean chili, fresh picco de gallo salsa, guacamole and pickled jalapenos – 64

**BURNT ENDS** – A Kansas City tradition, tender cubes of brisket caramelized in Kansas City BBQ sauce, served with yam chips – 72  
*(Burnt Ends are in limited supply and may sell out based on demand)*

**FILLET CARPACCIO** – Spicy aioli, candied garlic, pico de gallo, scallions, olive oil and balsamic vinegar – 74

**POPCORN CHICKEN** – Super crispy chicken tenders served with chipotle mayo and sweet chili sauce, *just pop em in your mouth!* – 58

**FIRE POPPERS** – Popcorn chicken tossed in fiery hot buffalo sauce, served with cool ranch dressing – 60

**CHICKEN WINGS** – Tossed in your choice of fiery hot Buffalo sauce or “Jack & Coke” BBQ sauce, served with vegetable stix and ranch dressing – 48

**PULLED BEEF TACOS** - Hickory smoked pulled beef, guacamole, salsa roja, chipotle mayo, cilantro – 56

**CHARRED EGGPLANT BALADI** – Chimichurri cherry tomatoes, roasted peppers, roasted garlic tehina – 48

**HUMMUS BASSAR** – House made creamy Hummus topped with smoked pulled lamb and served with our house bread – 78

## GREENS N' THINGS

**HARVEY'S SMOKEHOUSE SALAD** – Grilled BBQ chicken breast, cherry wood smoked lamb facon bits, crisp lettuce, tomato, avocado (seasonal), crispy onions and creamy ranch dressing - 89

**CAESAR SALAD** – Hearts of romaine, croutons, creamy Caesar dressing, cashew parmesan – 48  
*Add grilled chicken* – 28

**PANZANELLA SALAD** – Tomato, cucumber, red onion, charred peppers, garlic croutons, fresh basil, balsamic and olive oil – 52  
*Add grilled chicken* – 28 *Add smoked brisket* – 38

**FOCACCIA & DIPS** – Smoked Eggplant Tehina, Roasted Pepper Aioli, Kalamata Olive Tapenade - 32



## FROM OUR OLE HICKORY PITS SMOKER

**Our Meats are smoked daily in small batches with Hickory Wood blocks imported from the USA. As such, it is not uncommon that we sell out when items are in high demand!**

### BUILD YOUR PERSONAL BBQ PLATTER

14 HR. SMOKED BEEF BRISKET - 38 per 100g.

18 HR. SMOKED PULLED BEEF SHOULDER - 39 per 100g.

12 HR. SMOKED PULLED LAMB – 49 per 100g. (minimum 200 g.)

4 HR. SMOKED PEPPER CRUSTED ROAST BEEF – 40 per 100g.  
*(Served MR at room temperature)*

2 HR. SMOKED CITRUS BBQ GLAZED CHICKEN LEG – 32 each

1 HR. SMOKED CHORIZO SAUSAGE – (2 sausages) - 30

### CHOOSE YOUR SIDES

MESQUITE SEASONED FRIES – 24/38 // YAMS FRIES – 34/48

SMASHED RED SKIN POTATOES – 28

SMOKEY ROASTED POTATOES – 28

HAND CRAFTED ONION RINGS – 36

HOUSE COLESLAW – 14 // GARDEN SALAD – 28

BASMATI RICE WITH MUSHROOMS & CARAMELIZED ONIONS – 36

SMOKED CHORIZO, BRISKET & BLACK BEAN CHILI – 38

## SMOKEHOUSE STEAKS & MAINS

**FILLET MIGNON MEDALLIONS** – 250g.

Smokey roasted potatoes, grilled seasonal mushroom, garden salad and demiglace sauce – 189

**CHATEAUBRIAND** – 500g.

Center cut fillet mignon grilled to perfection and carved table side, served with demiglace sauce and your choice of 2 side dishes – 389

**AGED ARGENTINIAN “GORINA” RIB EYE STEAK** – 350g.

Smokey roasted potatoes, grilled seasonal mushroom, cherry tomato salad and chimichurri – 225

**COWBOY STEAK**

Entrecote steak on the bone aged for 28 days in rendered lamb tallow, cast iron seared and served with chimichurri, demiglace sauce and your choice of 2 side dishes

– 62 per 100g. *(Weights vary, ask your Server about availability)*

**RACK OF LAMB SPARERIBS**

Tender and succulent, Texas Gold mustard rub, smoked over cherrywood for 8 hours and served with your choice of 2 side dishes – 48 per 100g. *(Weights vary, ask your Server about availability)*

**SMOKEY CHIPOTLE HONEY CHICKEN RIBS**

Bone in chicken thighs smoked and glazed in chipotle honey BBQ sauce, served with smashed red skin potatoes and garden salad – 118

**CEDAR PLANK SALMON**

Fresh Norwegian Salmon Fillet, smoked on a Cedar wood plank, glazed in maple syrup and served with mushroom & caramelized onion basmati rice and garden salad - 132

## HAND CRAFTED SANDWICHES

*Served with House Fries or Garden Salad*

*Substitute Hand Crafted Onion Rings – 12 / Yam Fries - 8*

**HARVEY'S TEXAS BEEF DIP** - 14 hour smoked brisket, caramelized onions, tomato, grainy mustard aioli, pan drippin's Au Jus – 98

**TEX MEX CHICKEN CLUB WRAP** – Popcorn chicken, cherry wood smoked lamb “facon”, chipotle mayo, guacamole, lettuce and tomato – 89

**JO JO'S GRILLED BBQ BURGER** - 250g. freshly ground Entrecote, house BBQ sauce, lettuce, tomato, pickles, red onion and grainy mustard aioli – 96