

SAMPLE PRIVATE EVENT MENU

SMOKED TRI-TIP

30 day dry-aged beef smoked
santa maria style and served with
chimichurri

BRISKET CHILI

slow-smoked brisket, stewed with ground
brisket, ground beef, chipotle peppers and
no beans

SMOKED LASAGNA

bolognese style lasagna soaked in a
homemade bechamel sauce and smoked
to crispy, flavorful perfection

SMOKED FILET

florentine style, smoked to perfection
and topped with goat cheese and
balsamic glaze drizzle

SIDES

garlic-sage mashed potatoes
cranberry-balsamic brussels sprouts
champagne broccoli salad

DESSERT

smoked s'mores