

# APPETIZERS

## POTATO BARRELS 12

Crispy potatoes stuffed with brisket and sharp cheddar cheese, then topped with crispy bacon, green onions and sour cream

## BAKED BEAN HUMMUS 9

Molasses and baked bean hummus dip served in an asiago cheese shell with a garlic scallion naan bread, drizzled with EVOO

## SMOKED BONES 9

Whole chicken wings, dry rubbed and tossed in your favorite shiner sauce (5, 10, or 18 wings)

## NO BONES 12

Boneless style chicken wings (these are not smoked) 5, 10, or 20 pieces

## CANDIED PORK BELLY 14

House cured pork belly marinated and seared crispy, then served with an Asian BBQ sauce and pickled veggies

## SEARED HALLOUMI CHEESE 9

Seasoned and dusted seared halloumi cheese with a port wine reduction

## PETER PIPERS 11

Lightly breaded dill pickles, and zippy banana peppers, fried crispy and served with KY white BBQ sauce

## THE GRILLOUT 13

Brisket, pulled chicken, shredded pork, and hot cheddar links served with Hawaiian slider rolls

## BURNT ENDS 15

Special cuts of our wet end brisket, served with wilted green onions, pickled veggies, and KY white BBQ sauce

## STICKY PIGGY 12

Braised, then fried crispy pigtails with an Asian BBQ sauce, garnished with green onions, carrot matchsticks, and sesame seeds

## POBLANO PUPPIES 9

House-made hushpuppies with roasted poblanos stuffed with muenster cheese and a hot honey sauce

# ENTREES

## PULLED PORK 22

Dry rubbed pork shoulder, smoked and braised to perfection and served in 1/2 #, 1#, or 1-1/2# portions with slider buns

## RIB RACKS 24

Dry rubbed baby back ribs smoked low and slow then finished with a glaze of our house BBQ sauce

## BEEF BRISKET 31

Even flow smoked beef brisket with a beautiful bark served in 1/4 #, 1/2 # or 1 # portions

## SMOKED AND ROASTED CHICKEN 23

Brined whole chicken, dry rubbed and served as quarters, halves or as a whole

# SANDWICHES & SAUSAGES

## DA JUICY LUCY 18

Our house-ground 8 oz. mix of brisket, pork belly, shoulder, and sirloin stuffed with sharp cheddar, fresh red onions, dill pickles, and a whole grain beer mustard

## THE DAILY GRIND 17

Our favorite house-ground meats seared on the flat top to perfection with crispy applewood smoked bacon, smoked mozzarella, dill pickles, banana peppers, and our house BBQ sauce

## SHINERS' SHORTY 19

Grilled brioche bread toasted with asiago, muenster, cheddar, pickled red onions, and braised, pulled pork

## BIG BAD WOLF 17

A collection of our smoked meat, brisket, pulled pork, half a hot link and bacon, topped with BBQ sauce and jalapenos

## BRISKET DIP 21

Smoked, sliced brisket served on a buttered hoagie roll, with melted gruyere cheese, dill pickles, and a KY white BBQ sauce

## THE CLASSY PIG 16

Pulled pork piled high on a toasted potato bun with Dr. Pepper BBQ sauce

## THE IMPOSTOR 15

Vegetarian chopped BBQ sandwich served with pickled veggies

## THE MISSING LINK 19

Hoagie roll, lined with crispy applewood bacon, a cheddar hot link filled with a pickle spear, pickled red onions, and yellow mustard, OR an all-beef brisket on a hoagie roll with coleslaw, poblanos, and BBQ sauce

## PLANT BASED SAUSAGE 14

Served with poblanos and sauteed onions and beer mustard

## CHICK - N - PIC 18

Brined and tenderized crispy chicken breast, lightly breaded then topped with fried dill pickles, shredded lettuce, and special sauce

## KICKIN' CHICKEN 17

Brined and tenderized crispy chicken breast, lightly breaded, then tossed in hot honey and topped with coleslaw and red onions

## CRACKERED CATFISH 25

Beer- soaked catfish, breaded with our cracker and cornmeal dredge, then sauteed until golden brown and served with our house made dill tartar sauce

## FLYING CHICKEN 22

Airline chicken breast sauteed and placed atop an herbal bed of couscous and served with sugar peas, shitake mushrooms, and a pan sauce

## TOMAHAWK RIBEYE 47

26 oz. ribeye grilled to your choice of temperature, topped with a garlic, peppercorn compound butter

## DOUBLE BONE PORKCHOP 34

16 oz. chop, stuffed with a creamy Roquefort blue cheese and crispy bacon, served with shimeji mushrooms and a rosemary beurre blanc sauce

# SOUP & CHILI

## SMOKEHOUSE CHILI 9

A smoky blend of our finest meats with all the classic ingredients you love, combined for a party in your bowl

## CHICK-N-NOODLE 9

Slow cooked whole chickens, shredded in our chicken stock and served with wide egg noodles, fresh carrots, celery, onions, and parsley

# SALADS

## HOUSE MIX 9

A harvest blend of red and green Tango, Lolla Rosa, Batavia, and Oak greens, topped with thin-sliced red onions, matchstick, carrots, cherry tomatoes, and croutons

## GREEN MACHINE 11

A blend of hydroponic butter-crunch lettuce topped with walnuts, golden raisins, pomegranate and blue cheese crumbles, tossed in green goddess and wrapped in English cucumber

## ESQUITES POBLANO 13

Roasted corn cut off the bone then tossed in a lime cilantro aioli, cotija cheese and pickled radishes served over a slightly roasted poblano

## SPINACH SALAD 12

A bed of baby spinach topped with sliced red onions, hard-boiled egg, crispy bacon, and croutons served with a hot bacon dressing

## SAUCES

MOONSHINE HOT  
KY WHITE BARBECUE  
XXX MOONSHINE  
HOT MOP WATER  
SHINERS' HOUSE BARBECUE SECRET SAUCE

DR. PEPPER BARBECUE  
HONEY HOT  
SMOKY BOURBON BARBECUE LIME  
CILANTRO AIOLI  
ASIAN BBQ SAUCE

## DRESSINGS

ROQUEFORT BLUE CHEESE  
BALSAMIC VINAIGRETTE  
BUTTERMILK RANCH

THOUSAND ISLAND  
GREEN GODDESS  
HONEY MUSTARD

## COMPOUND BUTTER

GARLIC PEPPERCORN | WILDFLOWER HONEY AND ORANGE | MAPLE WALNUT BUTTER

# Sides

## FRENCH GREEN BEANS 9

Haricots Verts sauteed in extra virgin olive oil, fresh garlic, and sliced almonds

## BOURBON GLAZED CARROTS 9

Bourbon and brown sugar glazed carrots sauteed in butter

## SORGHUM & MOLASSES BAKED BEANS 9

A traditional take on a timeless classic. Cooked low and slow

## BROCCOLI CROWNS 10

Steamed broccoli served with white cheddar Havarti beer cheese and cracked black pepper

## MAC DADDY 8

Baked mac-n-cheese, topped with buttered Ritz crackers and a creamy blend of sharp white cheddar, muenster, and smoked mozzarella

## BAKED POTATO 8

Salt crusted and served with whipped butter

## THE FINAL CUT 9

Fresh, house-cut fries tossed in sea salt and cracked black pepper

## LOADED BAKER 11

Salt crusted potato served with whipped butter, sour cream, cheese, crispy bacon, and scallions.

## SWEET POTATO 9

Served with a maple walnut butter or loaded with toasted marshmallows and candied walnuts.

## SWEET POTATO FRIES 9

Fried golden and crispy and seasoned with sea salt, cracked black pepper, and a side of hot honey.

## SMOKED RED SKIN POTATO SALAD 10

Tossed with a dill cream sauce, crispy bacon, green onions, and cheddar cheese

## OFF COB ELOTE 8

Roasted corn on the cob, cut off the bone and topped with cilantro, cotija cheese, lime, smoked paprika, and poblano peppers

## CORNBREAD CUPCAKE 9

Creamy cornbread with roasted poblanos, topped with an orange wildflower honey butter

\*Consuming undercooked foods of animal origin increases the risk of foodborne illnesses. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.