



COOL YOUR LIPS

**HOUSE HUMMUS PLATTER** 14  
House made hummus with black-eyed peas, white beans, smoked jalapeño, roasted garlic, colorful veggies, fire grilled pita

**NASHVILLE CHICKEN & GREENS** 15  
1/2 lb. hot fried chicken, sharp cheddar, house pickle, pickled onion, pretzel stick, buttermilk ranch

**BOURBON STREET TIPS & GREENS** 18  
10oz bourbon marinated tenderloin beef tips, pepper jack cheese, seasonal vegetables, garlic butter baguette, stout honey mustard

**GARDEN SALAD - SM / LG** 5 / 10  
House vinaigrette, stout honey mustard, buttermilk ranch or blue cheese

ALL THE SNACKS

**BRISKET CHILI** 6 CUP | 9 BOWL  
Smoked brisket, ground chuck, slab bacon, beans, tortilla  
ADD ONION OR CHEESE | 1

**FRIED PICKLES** 10  
Garlic pickle spears, lightly coated with seasoned flour, deep fried. Served with carolina ranch bbq

**PUB PRETZELS** 12  
Herb encrusted baked pretzel sticks, boundary cheese sauce, stout mustard

**BACON FLIGHT BOARD** 15  
8 slabs of chef's daily created hand cut bacon. Served with a warm buttermilk biscuit, house pickles

**SOUTHERN FRIED CHICKEN** 15  
1 lb. buttermilk brine, seasoned, fried boneless chicken strips, bourbon bbq

**NOT YOUR AVERAGE NACHOS** 10  
Tortillas, beer cheese, pepper jack cheese, pickled red onion, tomato, candied jalapeno, lime creme

**CAN TOWER FRIES** 12  
Signature fries, formed in a tower, cheese sauce, bacon brittle, red onion, scallions

**ADD MEAT TOPPINGS**  
Pulled Pork 7 | Brisket 10 | Chili 6 | Fried Chicken 7

SCAN FOR HERE  
MOBILE MENUS



DETROIT PAN PIZZA

Crispy edge, wisconsin cheese

**SMASH BURGER PIZZA** 14  
Smash sauce base, seasoned ground beef, diced onion, diced pickles, lettuce

**FOUR CHEESE PIZZA** 14  
Marzano tomato sauce, muenster, sharp cheddar, mozzarella, parmesan, fresh parsely

**CAJUN PIZZA** 16  
Marzano tomato sauce, cajun smoked andouille sausage, bell peppers, spanish onions

**BBQ BRISKET PIZZA** 17  
Carolina bbq base, smoked brisket, poblano pepper, red onion, buffalo milk mozzarella

GRIP YOUR GRUB

Our signature burgers are hand pressed, chuck beef custom blend with smoke juice. Served on a custom roll, hand cut fries, house pickles. Gluten free bun available.

**67 SMASH BURGER\*\*** 9  
Hand pressed ¼ lb, grilled onion, american cheese, lettuce, house pickles, smash sauce

**PB&J BURGER\*\*** 13  
½ lb, bacon, peanut butter, infused vodka berry jam

**IRON SKILLET COFFEE BURGER\*\*** 14  
½ lb, fresh coffee & brown sugar rub, bourbon onion, bacon, skillet fried cheddar, over easy egg, bourbon bbq

**SMOKEHOUSE BURGER\*\*** 17  
½ lb, sliced smoked brisket, bacon, pepper jack cheese, bourbon onions, cider bbq

SMOKEY MELTS & MORE

**SMOKED BRISKET MELT** 16  
Sliced beef brisket, cheddar cheese, sweet slaw, carolina bbq, grilled texas toast

**PULLED PORK** 14  
Smoked pulled pork, fried onion straws, sweet slaw, carolina BBQ, brioche roll

**NASHVILLE FRIED CHICKEN** 14  
Buttermilk brine, fried chicken, dipped hot chili oil, lettuce, red onion, house pickles, buttermilk ranch

**GRILLED MAC** 13  
Skillet grilled mac & cheese, extra sharp cheddar, bacon brittle, bourbon onions, texas toast  
**ADD MEAT TOPPINGS**  
Pulled Pork 7 | Brisket 10 | Beef Pattie 6 | Fried Chicken 7

**SAM SLATER VEGGIE PITA** 13  
Sweet potato, black bean patty, black-eyed pea hummus, lettuce, tomato, chipotle mayo, fire grilled pita. \*\*contains peanut\*\*

FISH & CHIPS EVERY FRIDAY



FROM THE PIT

Our house smoked meats are cured and smoked for hours, slow and low to lock in that nice smokey flavor. We use local meat vendors and local wood is all cut by hand.

SMOKED PORK SHOULDER - 3/4 LB. 14  
Sweet house rub pulled pork

HOT HONEY PIT CHICKEN - 1LB. 15  
Buttermilk brine, boneless fried breast, cut strips, hot honey dipped, candied jalepeno

SMOKED BRISKET - 1/2 LB. 17  
Natural seasoned wood flavor

SMOKED BABY BACK RIBS 6 BONES - 24  
12 BONES - 45

Big and meaty bones, brown sugar-chili dry rub or glazed with your choice house bbq sauce: BBQ - Carolina (tangy), Cherry Chipotle (sweet heat) or Bourbon (sweet sticky)

ADD-ON 7  
1/2 lb. buttermilk fried hot honey chicken  
OR  
1/4 lb. smoked andouille sausage

CHEF'S PLATES

BOURBON STREET TIPS\*\* 22  
10oz tenderloin tips, bourbon brine, yukon mashed potato, smoked vegetable, house gravy, steak sauce

COLA GRILLED MEATLOAF 20  
Angus ground chuck beef, red pepper, spanish onion, bacon brittle, cola sauce grilled. Yukon mashed potato, smoked vegetables, house gravy

PIT MAC N' CHEESE 16  
House pasta bake, blended cheddar cheese, panko crumb. Served with smoked vegetables, pretzel stick  
ADD MEAT TOPPINGS  
Pulled Pork 7 | Brisket 10 | Chili 6 | Fried Chicken 7

NEW ENGLAND FISH N' CHIPS MRKT  
North atlantic cod, panko crumb, house fries, caper tartar, lemon. FRIDAY'S ONLY

SIDES

Boundary hand cut fries | Mac n' cheese 5  
Honey cheddar biscuit (2) | Sweet slaw  
House pickles | Smoked vegetables  
Yukon mashed potato | Garden salad

AFTERS

FUNNEL CAKE FRIES 6  
Served with bacon caramel

BEVERAGES

FRESH LEMONADE 3  
HOUSE BREWED ICED TEA 3  
HOUSE BREWED SWEET TEA 3

YACHT CLUB SODA 4  
root beer, cream soda, orange, birch beer, cola, diet

JUICES 4  
orange, pineapple, grapefruit, cranberry

FOUNTAIN SODA 3  
coke, diet coke, sprite, ginger ale

COCKTAILS

BOUNDARY SPRITZ 11  
Aperol, fresh fruit puree, spumante, club soda, orange bitters, dill

FLOWER POWER 13  
House Rose Gin, fresh lemon-orange juices, lavender syrup, shaken, rose pedal

KEY LIME PIE 13  
Broken shed vodka, fresh lime juice, cane syrup, egg white, torched graham cracker, shaken

STRAWBERRY SHORTCAKE 12  
House coconut rum, coconut milk, strawberry syrup, coconut sugar rim

SPICY MEZCAL 13  
Mezcal, mixed berry shrub, fresh lemon juice, cane syrup, fresh jalapeno, shaken

BOUNDARY NAIL 13  
Blended scotch, drambuie, lavender syrup, luxardo cherry, stirred block ice

BANANA MAPLE OLD FASHIONED 11  
House infused banana bourbon, new england maple syrup, plum bitters, stirred block ice, blackberry

HARLEM RIVER 11  
Twist on a manhattan using a small batch whisky, sweet vermouth, cherry liqueur, orange bitters, luxardo cherry, stirred block ice

SEASONAL WHISKEY SOUR 11  
Shaken cocktail, small batch bourbon, fresh lemon juice, house made simple syrup, seasonal fruit, egg white

ROSEMARY IS A WOMAN 11  
House infused oak lime gin, cardamom ginger syrup, cane syrup, fresh lime juice, smoked rosemary, block ice

MORIONDO 11  
House made espresso liquor, gluten free vodka, espresso syrup, fire roasted coffee beans, mint

VLAD THE IMPALER 12  
House infused sun-dried tomato vodka, Vlad's bloody mix, smoked bacon, queen olives, fresh vegetable stick, dash pickle juice, lemon, celery bitters

THE HEISENBERG 13  
Herb infused gin, dry vermouth, amaro, orange bitters, block ice

HOUSE INFUSED FLIGHTS

WHISKEY & BOURBON FLIGHT 20  
Flight board featuring oak wood smoked cherry bourbon, honey orange whiskey, cinnamon whiskey, banana bourbon

VODKA FLIGHT 15  
A sample board of house infused blueberry, rasperry and orange vodkas topped with sparkling wine

HOUSE INFUSED SPIRITS

Our house infused spirits are handled with care and only read to be presented when the lead bartender chooses. The process is important to us therefore some of them may not be avabile due to seasonal ingredients, great cocktails take time. Enjoy.

WHISKEYS  
Honey Whiskey, Cinnamon Whiskey, Cherry Oak Bourbon Banana Bourbon

GIN  
Herb Infused Gin, Smoked Lime And Oak Gin

VODKA  
Raspberry Vodka, Blueberry Vodka, Orange Vodka  
Sun Dried Tomato Vodka, Madagascar Vanilla Vodka

TEQUILA  
Ancho Mango Tequila

RUM  
Spiced Rum, Toasted Coconut Rum

CORDIALS  
Ameretto, Irish Cream, Orange Brandy, Espresso Liqueur

MOCKTAILS

ROSEMARY IS A VIRGIN | FOJITO 6

\*\*CONSUMER FOOD ADVISORY\*\* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
\*\*\* PRICING \*\*\* subject to change without notice due to market price conditions.