Smoked Pearl





SIGNATURE
DRINKS:

SMOKED WHISKEY $10
CHOICE OF FLAVORED WOOD SMOKED WHISKY

FLAMING DR. PEPPER $10
COORS LIGHT, AMARETTO LIQUEUR, 151 PROOF RUM

JOHN DALY $10
VODKA, LEMONADE, ICED TEA TOPPED WITH A LEMON WHEEL







Appetizer Platter

Smoked Wings-smoked crispy fried wings in you choice of sauce

Fried Korean Cauliflower-crispy fried cauliflower in Korean BBQ

Loaded Potato Skins-loaded potato skins with a philly cheesesteak dipping queso

Slider Platter

Pulled Chicken Slider-smoked pulled chicken on a pretzel bun

Breakfast Slider-bacon eggs and cheddar cheese on a bacon filled waffle

Pulled Pork-pulled pork top with Caribbean coleslaw with your choice of sauce

Entrees

Crown Apple Pork Chop - Crown apple marinated bone in pork chops sided by baked kale and a twice baked potato

Smoked Ahi Tuna - Smoked Ahi tuna laid over crispy garlic fried rice garnish with Caribbean coleslaw and a guacamole crème

Boar Bolognese - Ground boar served with Fusilli pasta and a house made red sauce topped with cheese

Sauces

Chicken wing sauce- Buffalo, Borbon BBQ, Mango Habanero

Pulled pork sauce- Borbon BBQ, Maple Jalapeno Jam

Pork chop sauce- Crown Apple BBQ

$39.95 Plus Tax and 15% Gratuity