

Starters

Smoked Drumsticks \$8 / \$15 2 or 4 smoked chicken legs dry rubbed or tossed in house-made buffalo sauce. Carrots and Celery. Choice of ranch or bleu	Mac n Cheese Cup \$6 Bowl \$12 Blend of gruyere & cheddar cheese, topped with house bread crumbs.	Baked Potatoes \$9 Tiny spuds, slightly smoked, baked and topped with sour cream, candied bacon, cheese, & chives	Matlack's Soup \$6 cup \$11 bowl Ask your bartender about to today's offering
Smoked Chicken Lollipops \$10 Four smaller chicken drumsticks wrapped in candied bacon with our house BBQ glaze	Frito Pie \$10 Fritos, chili, tri-tip, cheddar cheese, chipotle sour cream, pickled jalapeños	Matlack's Chili \$6 cup \$11 bowl Red & black beans, tri-tip, smoked chicken, smoked tomato, roasted poblano	Nachos \$12 Tortilla chips smothered in cheddar and cheese sauce, pico, corn, sour cream, chimichurri add chicken \$4 add tri-tip \$5
*VEGAN OPTION AVAILABLE!!!			

Salads

Tri Tip Salad \$15 Mixed greens, smoked tri-tip, smoked tomato, bleu cheese crumble, shallots, bleu cheese vinaigrette	Smoked Chicken Salad \$14 Mixed greens, rosemary-smoked chicken breast, corn, peppadew peppers, queso fresco cheese, with house citrus vinaigrette	Garden Salad \$8.50 Mixed greens, shallots, smoked tomatoes, house made croutons, & choice of dressing	Side Garden Salad \$5.5 Mixed greens, shallots, smoked tomatoes, house made croutons, & choice of dressing
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Sandwiches and Dogs (with fritos. upcharge for salad \$3.50, soup +\$4 or chili +\$4.50)

Santa Maria Tri-Tip Sandwich \$15 Grass-fed tri-tip smoked over red oak, diced tomato, roasted poblano peppers, chimichurri sauce on Acme baguette	Smoked Chicken Club \$14 Herb-brined smoked chicken breast, bacon, spring mix, tomato, chive aioli on Acme ciabatta	(substitute smoked chicken or pork for \$3) Seattle Dog \$14 Olympia Provisions spicy kielbasa sausage, caramelized onions, house-made herbed cream cheese	Matlack's Dog \$13 Gold Canyon 100% beef sausage topped with our tri-tip chili & cheddar cheese
Boss Hog \$14 Rosemary rubbed smoked pork loin, hickory and cherry smoke, peppadews, fresh mozzarella, chive aioli on Acme ciabatta	Smoked Tofu Banh Mi \$12 Smoked tofu, spicy marinated carrot, cucumber, onion and jalapeno slaw, thai peanut sauce, cilantro on Acme baguette		Kid's Dog \$7 Gold Canyon 100% beef sausage on our hoagie, With fritos. Ketchup on side