

SMASH PARK®

— PLAY · DRINK · EAT —

GF Gluten Friendly
GFA Gluten Friendly Available

SHAREABLES

PICKLEBALLS 10.99

Smoothly whipped cream cheese mixed with dill pickles, smokey bacon bits, and cheddar jack cheese, all hand-breaded and fried. Served with a ranch dipper.

POUTINE 12.99

Crispy fries covered with drunken braised beef, cheese curds and a shower of rich beef gravy topped with chives.

FRIED CHEESE 11.99

Crispy Cornflake-Crusted Premium Bacio Mozzarella fried to order for the ultimate cheese stretch! Served with a side of ranch or marinara.

BUFFALO CHICKEN DIP 10.99 **GFA**

Creamy and tangy buffalo sauce loaded with smoked chicken, topped with blue cheese crumbles and green onion. Served with hand-cut tortilla chips and grilled toast points.

GARLIC FRIES 10.99 **GF**

Crispy fries dressed in garlic oil, black garlic seasoning, parmesan, and a side of garlic truffle aioli.

BAO BIRDS 13.99

24-hour brined all natural chicken, fried to perfection and nestled between fluffy steamed buns. Topped with Korean BBQ sauce, sesame ginger, fresh cabbage, cilantro, and green onions.

BANG BANG SHRIMP 13.99

Crispy fried shrimp, house Bang Bang & sesame ginger sauce. Served on a bed of red cabbage.

TAJIN FRIED CAULIFLOWER 11.49

Fresh cauliflower bites hand breaded and fried tender and crispy. Tossed in tangy Tajin seasoning. Served with ranch.

FRITO PIE 11.99 **GF**

Fritos topped with slow smoked pulled pork, cheddar cheese sauce, salsa verde, pico de gallo, and avocado.

'SHEET TON' OF NACHOS 12.99 **GFA**

Hand-cut tortilla chips, smothered in shredded cheddar, house cheese sauce, pico de gallo, sour cream, avocado, and red salsa. Add smoked chicken, drunken braised beef, pulled pork or Al Pastor pork \$3.

HUMMUS 12.99 **GFA**

Your choice of edamame, sweet potato or roasted beet hummus served with cucumber, cherry tomatoes, mini sweet peppers, rainbow carrots, house chips, and garlic toast points.

SMOKED WINGS 15.99 **GFA**

1lb jumbo bone in wings, 24-hour brined, rubbed, smoked, and fried to order. Served with ranch or blue cheese and rainbow carrots.

WING SAUCES

Roasted Garlic **GF**
Korean BBQ **DF**
Jerk Rub **GF DF**
House BBQ **GF DF**
Cilantro Lime **GF DF**
Buffalo **GF DF**
Char-Butted **GF DF**

BIG PLATES

TACOS AL PASTOR 27.99 **GF**

A dozen mini Al Pastor pork tacos served in a 'build your own' style. Served with pineapple, cilantro onion, serrano-avocado créma, chips, and salsa verde.

THE BIG A\$\$ NACHO 28.99 **GFA**

Hand-cut tortilla chips, smothered in shredded cheddar and cheddar cheese sauce. Topped with pico de gallo, sour cream, avocado, and a fiery duo of red salsa and salsa verde, plus smoked chicken, drunken braised beef, and Al Pastor pork.

SALADS

COBBISH 15.99 **GF**

Iceberg romaine blend with bacon, egg, cherry tomatoes, elevated with blue cheese crumbles, smoked pulled chicken, fresh serrano-avocado créma, and house-made ranch dressing.

BEET & ARUGULA 14.99 **GF**

Fresh roasted beets, candied pecans, edamame, roasted red peppers, chickpeas, goat cheese crumbles, arugula, spring mix, and balsamic vinaigrette.

TACO SALAD 14.99 **GF**

Crisp iceberg romaine blend topped with fresh pico de gallo, pineapple, crispy tortilla, queso fresco, tender Al Pastor pork, avocado, and house taco-ranch dressing.

CAESAR 12.99 **GFA**

Crisp romaine hearts, crouton crumble, grated romano, parmesan, and house-made caesar dressing.

SALAD ADDS

Smoked chicken +\$4
Grilled chicken +\$5
Cornflake chicken tender +\$5
Sautéed or fried shrimp +\$6

SALAD DRESSING LIST

• Ranch **GF**
• Taco Ranch **GF**
• Blue Cheese **GF**
• Caesar **GF**
• Balsamic Vinaigrette **GF DF**
• Lemon Vinaigrette **GF DF**
• Honey Mustard **GF DF**

AÇAÍ BOWLS

Base pricing includes three toppings, each additional topping \$1.

SMALL 9.99 LARGE 12.99

Choose from house granola, Nutella, almonds, chia seeds, cacao nibs, hemp seeds, coconut, peanut butter, cashew butter, strawberries, blueberries, blackberries, and banana.

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HANDHELDS

Served with a side of fries, house chips, drunken beans, or coleslaw. Upgrade to sweet potato fries \$2 or side salad \$3. Substitute GF bun \$2. Substitute Impossible patty \$4

CUBAN 14.99 GFA

Toasted Cuban bread, house-rubbed, slow smoked pulled pork, cherry smoked ham, melty swiss, crisp pickles, and dijon mayo.

PARK BURGER* 14.99 GFA

Two fresh beef patties made from a custom grind of premium ribeye steak and brisket with lettuce, tomatoes, onions, pickles, Rafa's Special Sauce and white American cheese on a toasted brioche bun. Add thick cut cherry smoked bacon \$2, avocado spread \$1.50

THE ULTIMATE SMOKEHOUSE BURGER* 15.99

Two fresh beef patties made from a custom grind of premium ribeye steak and brisket with lettuce, tomatoes, onions, pickles, pepper jack, bourbon glazed shallots, beer battered onion rings, BBQ aioli, and brioche bun. Add thick cut cherry smoked bacon \$2

THE PORKER'S PARADISE 15.99 GFA

Slow smoked pulled pork, thick-cut cherry smoked bacon, topped with smoked jalapeño cheddar sausage and melty cheddar cheese on a brioche bun. Served with bbq sauce and b&b pickle.

DYNAMITE FRIED CHICKEN 14.99

Tangy 24-hour brined chicken breast breaded and fried to order, tossed in house dynamite sauce. Paired with cabbage, cilantro, green onion, and sesame ginger aioli, on a brioche bun.

FRESH GARDEN CHICKEN 15.99 GFA

Grilled 24-hour brined chicken breast, spring mix, lemon vinaigrette, tomato, avocado, and edamame hummus on a brioche bun.

ENTREES

CREATE YOUR PERFECT SMOKED MEAT PLATTER GFA

¼ Chicken 15.99 | Slow Smoked Pulled Pork 14.99 | Jalapeño Cheddar Sausage 16.99 | Pick any two 19.99
With a choice of 2 sides, b&b pickles, and a corn muffin.

SMOKED BBQ SAMPLER FOR 2 29.99 GFA

Tantalizing combination of slow smoked pulled pork, jalapeño cheddar sausage, tender St. Louis style ribs, ¼ smoked chicken, served with a choice of 2 sides, b&b pickles, and 2 corn muffin.

SLOW SMOKED RIBS 19.99 GFA

Slow-smoked St. Louis style ribs finished with our sweet house rub, served with a choice of 2 sides, b&b pickles, and a corn muffin.

CARIBBEAN SHRIMP BOWL 15.99 GF

Coconut-infused quinoa, jerk-spiced shrimp, zesty pineapple pico de gallo, creamy serrano-avocado créma, and a garnish of fresh cilantro.

QUINOA POWER BOWL 14.99 GF

Cilantro lime quinoa, sautéed edamame, blistered tomatoes, chickpeas, 24-hour brined grilled chicken breast, and avocado.

MEATY MAC N CHEESE 14.99

House-made cheese sauce, tender noodles, and one protein choice. Select from our smoked pulled pork, smoked chicken, jalapeño cheddar sausage, cherry smoked bacon, Al Pastor pork, or drunken braised beef. Each plate comes topped with toasted bread crumbs. Extra protein selections \$3

KIDS 7.99

Includes one side and drink.
12 and under.

CHICKEN TENDERS

Kid-tested, parent-approved and fresh made-to-order cornflake crusted chicken tenders.

CHEESEBURGER JUNIOR

The burger so good, kids will trade their broccoli for it.

MAC N CHEESE

The official currency of playdates.

GRILLED CHEESE

A sandwich so cheesy, even dad's jokes are jealous.

KIDS SIDES

Choose from fries, house chips, or apple sauce. Sweet potato fries or mac n cheese +\$2

SIDES 3.99

- French Fries
- House Chips
- Drunken Beans
- Coleslaw
- Cheesy Street Corn +\$1
- Sweet Potato Fries +\$2
- Side Salad +\$3

DESSERT

CHURRO FRIES 8.99

Golden fried goodness served warm and crispy. Topped with salted caramel sauce.

CAKES BROUGHT TO YOU BY



NEW YORK STYLE CHEESECAKE 7.99

Topped with mixed berries and a dollop of whipped cream.

FOUR-LAYER CHOCOLATE CAKE 8.99

Topped with chocolate syrup and raspberry sauce.

MY PARTNER ISN'T HUNGRY 7.99

Small order of fries paired with a scratch-made, Cornflake crusted chicken tender and a side of ranch!

BRUNCH

Available Sundays 9:30 am - 2 pm

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PARK**
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AVOCADO TOAST* 11.99

Grilled 7 grain bread, avocado, baby arugula, lemon vinaigrette, cherry tomatoes, olive oil, chive, microgreen, sesame seeds, and two poached eggs

BREAKFAST BURGER* 15.99 GFA

Two fresh beef patties made from a custom grind of premium ribeye steak and brisket, peanut butter, candied bacon, fried egg, pepper jack, brioche bun, and a mixed berry dipper. Choose from breakfast potatoes, or hashbrowns.

BASIC BREAKFAST* 10.99 GFA

Two eggs fried or scrambled with your choice of sausage patties or thick cut cherry-smoked bacon. Served with a biscuit ball and your choice of hashbrowns or breakfast potatoes.

BISCUITS AND GRAVY* 9.99

Deep fried homemade biscuit balls covered in our Jones Dairy Farm's sausage gravy and scrambled eggs.

YOGURT, GRANOLA & BERRIES 9.99 GF

Low-fat vanilla yogurt, layered with our house-made granola, and topped with blueberries, blackberries, and strawberries.

BREAKFAST BOWL* 10.99 GFA

Fried breakfast potatoes with tri-color peppers, green onions, house cheese sauce, scrambled eggs, and a biscuit ball. Choose from sausage patties or thick cut cherry-smoked bacon.

CHILAQUILES* 10.99 GF

Hand-cut house tortilla chips slow cooked in salsa verde with pico de gallo, queso fresco, serrano-avocado crema, poached egg, and microgreens.

COUNTRY BOWL* 11.99 GFA

Crispy breakfast potatoes topped with sausage gravy, thick cut honey-smoked bacon, scrambled eggs and a biscuit ball.

FRENCH TOAST 10.99

House ciabatta baguette hand dipped in our French toast batter and butter griddled with honey whipped butter and maple syrup. Choose from caramel & sea salt, mixed berry toppings with whipped cream or Elvis style with bananas and peanut butter.

RIB MEAT HASH* 12.99 GFA

Hot griddled hashbrowns, tender smoked rib meat, tri-color peppers, shredded cheddar, creamy horseradish, fried eggs, and a biscuit ball.

PEANUT BUTTER BANANA CRUNCH 10.99

Warm naan bread stuffed full of peanut butter, banana, and granola. Choose from hashbrowns or breakfast potatoes.

BREAKFAST TACO PLATTER* 25.99 GF

A dozen mini scrambled cheesy egg tacos served build your own style with thick cut cherry-smoked bacon, breakfast sausage, breakfast gravy, and breakfast potatoes. Served with a side of salsa.

DRINKS

TEQUILA SUNRISE MIMOSA 11

Jose Cuervo Tequila, orange juice, grenadine float, & an orange cherry garnish creating the ultimate hangover cure.

SCREW IT! 9

Tito's Vodka, Blue Curacao, & orange juice for a taste that's as bold as grabbing that karaoke mic.

SMASH PARK BLOODY 12

Kurvball BBQ Whiskey and house bloody mix, finished with a chicken wing, fried cheese stick, thick cut bacon, pickle, and olives. Includes a sidecar of beer.

SPICY BLOODY MARY 12

Spicy Tamarind Smirnoff and house bloody mix, with a Tajin rim and a skewer of 3 mini tacos, a pickle, a lime, and an olive. Plus a sidecar of beer.

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