

SMASH PARK

— PLAY · DRINK · EAT —

GF Gluten Friendly
GFA Gluten Friendly Available

SHAREABLES

PICKLEBALLS 11.99

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 13.99

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

FRIED CHEESE 12.99

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 11.99 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 11.99 GF

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

BAO BIRDS 14.99

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 14.99

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

BIG PLATES

TACOS AL PASTOR 28.99 GF

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

TAJIN FRIED CAULIFLOWER 11.99

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

FRITO PIE 12.99 GF

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

'SHEET TON' OF NACHOS 13.99 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

SALADS

COBBISH 15.99 GF

Iceberg romaine blend with bacon, egg, cherry tomatoes, elevated with blue cheese crumbles, smoked pulled chicken, fresh serrano-avocado crema, 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 10.99 LARGE 13.99

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

*Consumer Advisory: Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

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 15.99 GFA

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

PARK BURGER* 15.99 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* 16.99

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 16.99 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 15.99

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 17.99 | Slow Smoked Pulled Pork 16.99 | Jalapeño Cheddar Sausage 19.99 | Pick any two 21.99
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 a corn muffin.

SLOW SMOKED RIBS 24.99 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 crema, and a garnish of fresh cilantro.

QUINOA POWER BOWL 15.99 GF

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

MEATY MAC N CHEESE 15.99

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.

NEW YORK STYLE CHEESECAKE 9.99

Crowned with a luscious mixed berry topping and a dollop of freshly whipped cream.

TRIPLE CHOCOLATE CAKE 10.99

Experience the decadence of our 3-layer chocolate cake, drizzled with velvety chocolate syrup.

MY PARTNER ISN'T HUNGRY 7.99

Small order of fries paired with a scratch-made, breaded and fried to order chicken tender and a side of ranch!