

# SMASH PARK

— PLAY · DRINK · EAT —

**GF** Gluten Friendly  
**GFA** Gluten Friendly Available

## SMALL PLATES

### 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.

### POTATO PANCAKES 11.99 **GFA**

Savory cakes packed full of herbs and spices. Served with creamy horseradish & barrel aged bourbon applesauce.

### POUTINE 13.99

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

### 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.

### EMPANADAS 11.99

5 hand-made, flakey and buttery empanadas packed full of picadillo beef with a side of zesty house chimichurri.

### FISH STICKS 16.99

Our local favorite! Fresh and flaky walleye, hand-breaded and fried to perfection. Served with citrus dill tartar sauce.

### BAO BIRDS 14.99

24-hour brined, all-natural chicken. Each tender piece is fried to a crispy perfection and nestled between fluffy steamed buns. It's an explosion of flavors 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.

### 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.

### SMOKED WINGS 15.99 **GFA**

1lb JUMBO bone in wings, 24-hour brined, rubbed, smoked and, fried to order. Choice of buffalo, cilantro lime, roasted garlic, jerk rub or house bbq. Served with ranch or blue cheese and rainbow carrots.

### 'SHEETTON' 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, or Al Pastor pork \$3.

## 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.

### HUMMUS TRIO 22.99 **GFA**

Edamame, sweet potato and roasted beet hummus served with cucumber, cherry tomato, mini sweet peppers, rainbow carrots, house chips, and garlic toast points.

### MEAT & CHEESE 32.99 **GF**

An enticing array of prosciutto, capicola, salami, and Chef's selection of local cheeses paired with candied pecans, fresh berries, b&b pickles, and toast points.

### THE BIG A\$\$ NACHO 29.99 **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.

## 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 honey 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, smoked Gouda, bourbon glazed shallots, beer battered onion rings, garlic truffle aioli, and brioche bun. Add thick cut honey smoked bacon \$2

### THE PORKER'S PARADISE 16.99 **GFA**

Slow smoked pulled pork, thick-cut honey smoked bacon, topped with smoked jalapeño cheddar sausage and melty Gouda 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. We know your mouth is watering, just go ahead and order it.

### 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 side of drunken beans, coleslaw, b&b pickles, and a corn muffin.

### SMOKED BBQ SAMPLER 29.99 **GFA**

Tantalizing combination of slow smoked pulled pork, jalapeño cheddar sausage, tender St. Louis style ribs, ¼ smoked chicken, served with drunken beans, coleslaw, b&b pickles, and two corn muffins.

### HOT HONEY RIBS 24.99 **GFA**

Slow-smoked St. Louis style ribs generously coated with Mike's Hot Honey, served with a side of drunken beans, coleslaw, b&b pickles, and house-made biscuit balls.

### 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, Al Pastor pork, or drunken braised beef. Each plate comes topped with toasted bread crumbs. Extra protein selections \$3

## 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.

### WEDGE 11.99 **GF**

Fresh iceberg wedge, thick cut honey smoked bacon, cherry tomatoes, red onion, blue cheese crumbles, and house-made blue cheese dressing.

### CAESAR 12.99 **GFA**

Crisp romaine hearts, crouton crumble, grated romano, Parmesan, and house-made ceasar dressing.

### SALAD ADDS

Smoked chicken +\$4

Grilled chicken +\$5

Chicken tenders +\$5

Sautéed or fried shrimp +\$6

## SIDES 3.99

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

## MY PARTNER ISN'T HUNGRY

6.99

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

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

## KIDS 7.99

Includes one side and a kid's drink. Kids 12 and under.

### CHICKEN TENDERS

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

### CHEESE BURGER JUNIOR

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

### CHICKEN SLIDERS

Tiny but mighty house-made chicken slider for little appetites with big taste buds.

### 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

## DESSERT

### NUTELLA EMPANADA 10.99

5 delectable pastries filled with rich and creamy Nutella hazelnut spread. You'll want to try this!

### NEW YORK STYLE CHEESECAKE 10.99

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

### TRIPLE CHOCOLATE CAKE 12.99

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

## 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.



# BRUNCH

AVAILABLE SAT-SUN FROM 9 AM TO 2 PM

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## AVOCADO TOAST\* 13.99

Grilled 7 grain bread by Grandma's Bakery, avocado, baby arugula, lemon vinaigrette, cherry tomatoes, olive oil, chive, microgreen, and seame seeds. Add poached egg. \$2

## BREAKFAST BURGER\* 16.99 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, hashbrowns or potato pancakes.

## BASIC BREAKFAST\* 12.49 GFA

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

## BISCUITS AND GRAVY\* 12.49

Deep fried homemade biscuit balls covered in our Jones Dairy Farm's sausage gravy. Add scrambled or fried egg. \$2

## YOGURT, GRANOLA & BERRIES 11.99 GF

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

## BREAKFAST BOWL\* 13.99 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 honey-smoked bacon.

## CHILAQUILES\* 13.49 GF

Hand-cut house tortilla chips slow cooked in salsa verde with pico de gallo, queso fresco, serrano-avocado créma, 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 12.49

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\* 14.49 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 12.99

Fried ciabatta shells stuffed full of peanut butter, banana, granola and sweet icing. Choose from hashbrowns, breakfast potatoes or potato pancakes.

## BREAKFAST TACO PLATTER\* 27.99 GF

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

## DRINKS

### ESPRESSO MARTINI 13

Tito's, Kahlúa, cold brew coffee & milk for the perfect pick me up.

### MIMOSA, YES PLEASE 11

Vibrant OJ, Zonin Prosecco, Grand Marnier, with an orange slice that's living its zest life.

### TIFFANY MIMOSA 10

Blue Curacao, Zonin Prosecco, lemonade with a swanky sugared rim & a lemon.

### TEQUILA SUNRISE MIMOSA 12

Jose Cuervo Tequila, Zonin Prosecco, OJ, Grenadine float, & an orange cherry garnish creating the ultimate hangover cure.

### NOT JUST A SCREWDRIVER 11

OJ, Tito's Vodka, Watermelon Liqueur, and a lemon. Not just an upgrade - it's a vibe.

### SCREW IT! 11

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

### SMASH PARK BLOODY 15

Tito's Vodka, our top-secret Bloody Mary mix, pickle, celery, lemon, lime, and a little unexpected snack with a beer chaser.

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