

TO START AND SHARE

SMOKEHOUSE WINGS — One pound of wings, tossed in seasoned flour and fried, with your choice of hot, BBQ, honey garlic, teriyaki, Thai chili, honey sriracha, lemon pepper, salt & pepper, mango habanero, maple bacon or our house rub. 15.95

MOHAVE SMOKED DRY RIBS — Our dry ribs are smoked and seasoned with our blend of spices, then tossed in honey sriracha and topped with scallions 15.95

SMOKEHOUSE SUPREME NACHOS — House made tortilla chips with tomatoes, jalapeños, red & green peppers, banana peppers, onions, black olives and melted with a three cheese blend, salsa and sour cream 21.95
» Smoked Chicken, Taco Beef 6.95 | Guacamole 3.95

TRUFFLE PARMESAN FRIES — Crisp fries, coated with a rich white truffle oil, freshly grated Parmesan cheese and cracked black pepper. Served with herb mayo dip 11.95

TOTCHOS — A twist on nachos. Crispy tater tots topped with beef, red and green peppers, red onion, tomatoes, mixed cheese and sour cream & salsa 15.95
» Substitute chipotle black bean crumble for vegetarian option

FRIED PICKLE SPEARS — Lightly dredged, crisp fried and served with chipotle cucumber aioli 11.95

GF CHICHARRONES — House made seasoned crispy pork rinds dusted with salt & cracked pepper. Served chipotle cucumber aioli 7.95

PULLED PORK POUTINE — Crisp fries, cheese curds and a three cheese blend, topped with our house made pulled pork and gravy 16.95

— Fresh food, fresh ingredients. Mohave Smokehouse focuses on real, unprocessed food, with an emphasis on bringing out the flavors and profiles of our fresh local ingredients. Break the chains, support and eat local. Independent, locally owned and operated. —

— Love & BBQ my friends, enjoy! —



GF — Gluten free
» Ask your server

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LITE BITES

SOUP OF THE DAY — Our soups are made fresh in house daily. Ask your server for today's selection 7.95

BRISKET WRAP — Tortilla wrapped brisket, with crisp lettuce, roasted corn, red onions, tomatoes, mixed cheese and our chipotle cucumber dressing. Served with your choice of side 18.95

» Substitute chipotle black bean crumble for vegetarian option

CRISPY CHICKEN WRAP —

Tortilla loaded with buffalo chicken tenders, topped with Caesar dressing and a blend of cheeses, crisp lettuce and tomatoes.

Served with your choice of side 17.95

» Available with house smoked chicken

QUESADILLA — Smoked chicken or brisket with red and green peppers, onions, mixed cheese, salsa and sour cream.

Served with your choice of side 17.95

» Vegetarian quesadilla 16.95

SIDES — Roasted red potatoes with cajun mayo, fries, house salad, house made coleslaw. Substitute Caesar salad, sweet potato fries, onion rings or tater tots for 3.25

SALADS

SMOKED BEET & GOAT CHEESE

SALAD — Smoked beets and goat cheese on a bed of mixed artisan greens tossed with honey balsamic dressing & topped with candied pecans 14.95

» Add smoked chicken 6.95 Prawns 7.95

CHOP SALAD — A romaine and spring mix blend, topped with smoked chicken, bacon, shredded cheese, sliced egg, cucumbers and tomatoes, served with blue cheese ranch dressing 18.95

MEDITERRANEAN SALMON

SALAD — Fresh arugula & romaine lettuce, red peppers, olives, red onion, cucumber, feta cheese and seared salmon with Greek vinaigrette 22.95

CLASSIC CAESAR SALAD —

Crisp romaine lettuce, parmesan cheese, smoked bacon, croutons and tortilla chips 13.95

» Add chicken 6.95 | prawns 7.95

TACOS

— Flour tortillas, garnished with lime and your choice of side

FISH TACO — Battered cod, mixed greens, pico de gallo, cilantro & spicy cucumber aioli, with your choice of side 17.95

SHRIMP TACO — Seared jumbo shrimp, mixed greens, pico de gallo, cilantro & spicy cucumber aioli, with your choice of side 17.95

TACO EL PASTOR — Slow smoked pulled pork tossed in a honey sriracha fresh pineapple glaze, topped with cilantro and green and red onions, with your choice of side. 18.95



SMOKEHOUSE CASUALS & BURGERS

SIDES — Roasted red potatoes with cajun mayo, fries, soup, house salad, house made coleslaw. Substitute Caesar salad, sweet potato fries, onion rings, or tater tots 3.25

SHAVED BRISKET CHEESE

STEAK — Our rubbed and slow smoked beef brisket is thinly shaved, and topped with sautéed onions and jalapeño Monterey jack cheese, served on a toasted baguette with your choice of side 19.95

» Sautéed peppers or mushrooms 1.95

PULLED PORK SANDWICH —

Hand rubbed, marinated pork shoulder smoked for 15 hours, pulled, and blended with a Bourbon BBQ sauce, served on a house baked Kaiser bun with coleslaw and your choice of side 18.95

» Add cheese 1.00 - Add bacon 1.95
- Add chicharrones 1.00

SMOKED CHICKEN CLUB —

Smoked chicken, bacon, jalapeño jack cheese, lettuce, tomato, onion, and a chipotle aioli, served on toasted artisan rye bread with your choice of side 18.95

^{spicy} NASHVILLE HOT CHICKEN

SANDWICH — Crispy triple-dipped tortilla coated chicken breast tossed in spicy buffalo sauce, served on a baked in house Kaiser bun and your choice of side 19.95

» Add Cheese 1.00 | Bacon 1.95

STEAK SANDWICH — AAA 8 oz Sirloin charbroiled your way, topped with onion fritz and served with house made focaccia bread, and your choice of side 22.95

» Add sautéed mushrooms or onions 1.50 | Add both 2.95

SMOKEHOUSE BURGER —

Thick sirloin patty basted in house made BBQ sauce, topped with cheddar cheese and your choice of mushrooms or bacon. Served with your choice of side 19.25

» have both mushrooms and bacon for 1.95 |

HANGOVER BURGER —

Thick sirloin patty basted in house made BBQ sauce, topped with jalapeno jack cheese, bacon, onion rings, maple bourbon bacon jam, and a fried egg 20.95

**SUBSTITUTE GRILLED CHICKEN
BREAST ON ANY BURGER FOR
\$2.25**

COMFORT CLASSICS

SMOKEHOUSE MAC 'N' CHEESE

— Penne, smoked chicken & peppered bacon, baked in a creamy house made cheddar cheese sauce. 18.95

PEROGIES & SAUSAGE —

Bacon and Romano cheese perogies topped with our house made maple bacon onion jam, sour cream, paired with house smoked sausage 16.95

EGGS BENNY SKILLET —

Tater tots, chopped smoked pepper bacon, peppers, onions and two soft fried eggs covered in hollandaise sauce and topped with green onions, served with house made focaccia bread, in a scorching hot skillet. Breakfast All Day!! 17.95



SMOKEHOUSE ENTRÉES

ST. LOUIS STYLE SMOKED RIBS

— 24 hour brine, rubbed with our blend of spices, marinated and slow smoked, then grilled and brushed with our house made BBQ sauce. Served with your choice of side and seasonal vegetables Full 29.95 | Half 19.95

SMOKED BRISKET DINNER —

House slow smoked brisket, on a bed of garlic mashed potatoes, topped with a brisket sauce, and served with seasonal vegetables 22.95

BACON WRAPPED MEATLOAF

— Maplewood smoked top ground AAA beef with onions, veggies and our special blend of seasonings, wrapped in bacon and topped with house sauce. Served on garlic mashed potatoes with seasonal vegetables 21.95

» Add sautéed mushrooms 1.50 |
sautéed onions 1.50 | Add both 2.95

BRAISED BONELESS BEEF

SHORT RIBS — Alberta beef short ribs braised in a vegetable red wine ragu. Served on a bed of garlic mashed potatoes with a beef demi, seasonal vegetables and onion fritz. 27.95

SMOKED CHICKEN SCHNITZEL

— Generous thin cut smoked chicken breast, coated in a seasoned panko crust, seared golden brown and topped with a mushroom sage sauce. Served with seasonal vegetables and garlic mashed potatoes 24.95

SIDES — Roasted red potatoes with cajun mayo, fries, house salad, soup, or house made coleslaw. Substitute Caesar salad, sweet potato fries, onion rings or tater tots for 3.25

SMOKEHOUSE PLATTER —

½ rack of ribs, ½ lb pulled pork and ½ lb smoked brisket, served with your choice of 2 sides 59.95

PIT MASTER'S PLATTER — 1 full

rack of ribs, 1 lb pulled pork, 1 lb smoked brisket and 1 lb wings, served with your choice of 4 sides 119.95

LEMON HERBED SALMON —

Herb infused grilled Atlantic salmon topped with lemon & parsley. Served with your choice of side and seasonal vegetables 27.95

FISH 'N' CHIPS — Beer battered

Pacific cod fried golden brown, served with fries, house made coleslaw and tartar sauce 19.95

STEAKS & CHOPS

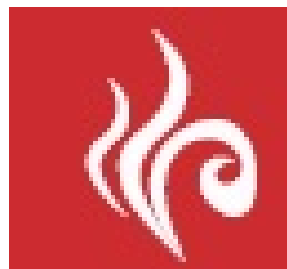
BONE IN DOUBLE CUT PORK

CHOP — Thick 10 oz bone on chop, grilled and topped with a sautéed apple onion chutney, finished with steamed vegetables and your choice of side 25.95

8OZ SIRLOIN WITH PRAWNS

— AAA top sirloin, served with tiger prawns sautéed in garlic butter, fresh seasonal vegetables and your choice of side 28.95

**ADD SAUTÉED MUSHROOMS OR
ONIONS 1.50 - ADD BOTH 2.95 |**



KIDS MEALS

— Choice of fries or house salad.
Substitute sweet potato fries or Caesar salad for \$2.00

» 10 Years And Under

KIDS CHICKEN STRIPS — Crispy coated chicken strips with plum sauce with choice of side....10

KIDS CHEESE BURGER — A grilled mini burger topped with cheddar cheese with choice of side...10

MAC 'N' CHEESE BITES — Crispy fried classic mac 'n' cheese bites, with a side of ranch...10

KIDS FISH & CHIPS — Two mini fish strips with choice of side and tarter sauce...10

KIDS CHEESE QUESADILLAS — Two mini cheese quesadillas with choice of side...10

VANILLA ICE CREAM — Drizzled with caramel or chocolate sauce...3.95

DESSERT MENU

APPLE CRISP — Made in house, a delicious combination of tart apples with sugar and cinnamon, covered with a buttery crumb topping, baked in a skillet & topped with ice cream...8.95

NEW YORK STYLE CHEESECAKE — Topped with caramel sauce or triple berry sauce and whipped cream...8.95

🍫 CHOCOLATE ALMOND TORTE — Two layers of moist flourless chocolate almond torte cradle a creamy almond filling all topped with a smooth chocolate almond mousse. Gluten free...8.95

MOHAVE DAILY FEATURES

ASK ABOUT OUR HAPPY HOUR
2 - 5 PM DAILY

MOSCOW MULE MONDAY —
All Day on Special for 7.95

WING NIGHT TUESDAY — Half
Price Wings 4 - 11 pm & Daily
Cocktail Feature

WINE WEDNESDAY — \$10 off
select bottles of wine! 4 - 11 pm

DRY RIB THURSDAY — ½ Price
Dry Ribs - 1 pound of our smoked dry ribs, tossed in your choice of sauce
» Make it a PINT & A POUND - Dry ribs & 16 oz Berserker Blonde for only 12.95 4 - 11 pm

ASK ABOUT OUR FLIGHT BOARD MENU

— Beer - Mimosa - Wine - Caesar Flights
Available —

