

SALT + SMOKE

BBQ BOURBON BEER

CHEF + PITMASTER: Haley Riley

LATE NIGHT MENU

SHOTS + SLIDERS

9PM - 11PM MONDAY THROUGH THURSDAY

9PM-12AM FRIDAY AND SATURDAY

FOOD

SLIDERS ON GRILLED HAWAIIAN ROLLS

CHOPPED BRISKET W/ TOBACCO ONIONS, BURNT END MAYO
SMOKED CHICKEN W/ PIMENTO CHEESE, STREET CORN RELISH
PULLED PORK W/ COLESLAW, B+B PICKLES
SMASHED PATTY BURGER W/ WHITE CHEDDAR, BACON
\$2 each

BURNT END T-RAVS

W/ WHITE BBQ SAUCE, GARLIC, PARSLEY
\$10

SMOKED CHICKEN WINGS W/ HOUSE RUB, WHITE BBQ SAUCE

SMOKED FOR 3 HOURS OVER CHERRY WOOD
\$2 per wing

TRASHED PORK RIBS TOSSED IN BESTIE SAUCE

SMOKED FOR 4 HOURS OVER CHERRY WOOD W/ GARLIC AND PARSLEY
\$1.⁵⁰ per rib

GARLIC + HERB FRIES

\$5

make it extra

WHITE CHEDDAR
BRISKET CHILI

CHERRY SMOKED BACON
PIMENTO CHEESE

FRIED EGG

\$2 per topping

or fully loaded

\$11

BOOZE

bartender's selection

ASK THE SERVER OR BARTENDER

\$2 per oz

PHONE: 314-727-0200

WEB: www.saltandsmokestl.com