

# SALT + SMOKE



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

\$2 each

#### SMOKED CHICKEN WINGS

w/ House Rub, White BBQ Sauce  
Smoked for 3 hours over Cherry Wood

\$2 per wing

#### BURNT END T-RAVS

w/ White BBQ Sauce, Garlic, Parsley

\$10

#### TRASHED PORK RIBS

Tossed in Bestie Sauce. Smoked for 4 hours over  
Cherry Wood w/ garlic and parsley

\$1.<sup>50</sup> per rib

#### GARLIC + HERB FRIES

served w/ a side of pimento cheese spread

\$5

#### MAC BOWLS

our mac + cheese topped w/ a protein of your choice

\$7.<sup>50</sup>

### DESSERTS

#### PIE

PECAN, APPLE, CHOCOLATE

\$5.<sup>95</sup>

#### ICE CREAM

DAILY SELECTION \$4.<sup>95</sup>

A LA MODE \$2.<sup>95</sup>

### BOOZE

*bartender's selection*

ASK THE SERVER OR BARTENDER

\$2 per oz

PHONE: 314-727-0200 WEB: [www.saltandsmokestl.com](http://www.saltandsmokestl.com)

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02/06/19