



SMOKED MEATS

HUMBLE BEGINNINGS

BIG TEXAS QUESADILLA

served with pork, queso, guacamole, lime sour cream

TEXAS CRUNCH SHRIMP

rice flour (gf)

SMOKED WINGS

eight wings, choice of Bricks BBQ, spicy BBQ, buffalo, Carolina BBQ

*BAKER'S DOZEN

BACON BURNT ENDS

Better.than.bacon!

*DOUBLE DOWN WITH A MAC DADDY PORTION

BACON WRAPPED SMOKED JALAPEÑO AND PIMENTO CHEESE POPPERS

Bricks BBQ, hatch chili ranch, cilantro

GUACAMOLE & CHIPS

SMOKED POBLANO QUESO

blanco cheese, tomato, jalapeño

CRISPY BUFFALO CAULIFLOWER

veggies, hatch chili ranch

FRIED PICKLES & PEPPERS

PITMASTER'S NACHO DELUXE

brisket chili, mozzarella, candied jalapeños, hatch chili ranch, cilantro

"OMG" BRISKET CHILI CHEESE FRIES

smoked queso sauce, mozzarella, cheddar, onion, tomato, jalapeno, lime sour cream, cilantro

CORN MUFFINS

maple bourbon butter

PARTIES OF 8 OR MORE WILL HAVE A 20% GRATUITY CHARGE.*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

DINNER MENU

SMOKED MEATS

PLATTERS INCLUDE 1/2 LB. OF MEAT & CHOICE OF TWO SIDES

PULLED PORK

HOUSE SAUSAGE

USDA PRIME BRISKET

our house baby, 18-hour labor of love

SMOKED TURKEY BREAST

ST. LOUIS RIBS

house rub, half rack

MEAT & MEAT

choice of two smoked meats

TEXAS TRIO

choice of three smoked meats

ADD SAUSAGE

ADD 1/4 RACK RIBS

SMOKED MEATLOAF

caramelized onion, mashed potatoes, brussels, country gravy

NON SMOKED

SERVED WITH SMASHED POTATOES AND CHEF SEASONAL VEGETABLES

8 OZ. TENDERLOIN FILET MIGNON

8 OZ. BASEBALL CUT SIRLOIN

12OZ. DELMONICO RIBEYE

SPITFIRE BBQ HALF CHICKEN

signature sweet rub seasoning, choice of two sides

WILD CAUGHT SALMON

maple bourbon glaze, smashed potatoes, chef vegetable

CHICKEN FRIED CHICKEN

country gravy, mashed potatoes, brussels

SOUTHERN FRIED CATFISH

kickin collard greens, cajun remoulade, corn muffin

MAKE IT A SURF AND TURF COMBO

6 OZ CATFISH

5 OZ SALMON

TEXAS CRUNCH SHRIMP

TACOS

THREE PER ORDER SERVED WITH CHOICE OF ONE SIDE, MIX & MATCH

BBQ CHICKEN

slaw, corn pico, hatch chili ranch, cilantro, cotija

BRISKET HORSERADISH

slaw, crema, crispy onion, cotija

BACON BURNT ENDS

cilantro, slaw, queso, candied jalapeños

COASTAL

choice of grouper or shrimp, slaw, corn pico, poblano crema, cilantro, cotija

(GRILLED OR FRIED)

SANDWICHES

SERVED WITH CHOICE OF ONE SIDE

PULLED PORK

poblano slaw, pickled red onion, pickles

"CBS" CHOPHOUSE BURGER

Lettuce, tomato, onion

USDA PRIME BRISKET

poblano slaw, pickled red onion, pickles

CHICKEN & GOUDA MELT

tomato, lettuce, onion, garlic aioli

BBQ PULLED CHICKEN

lettuce, tomato, smoked pulled chicken, bacon, cheddar

GREENS & THINGS

ADD ANY PROTEIN

KALE APPLE WITH PULLED CHICKEN

pickled apples, mandarin, smoked pecans, apple sour cream dressing, cotija

BUFFALO CHICKEN WEDGE SALAD

romaine, bleu cheese dressing, bleu cheese crumbles, celery, onion, radish

CHOPHOUSE SALAD

iceberg, bleu cheese, bacon burnt ends, tomato, house-made croutons

CHOPHOUSE SIDE SALAD

KALE APPLE SIDE SALAD

BRISKET CHILI

candied jalapeños, hatch chili ranch, tomato

SOUP OF THE DAY

seasonal

VEGETARIAN

PORTO"BELLIES" TACO

slaw, roasted tomato, crispy onion, cotija, cilantro

CHOICE OF ONE SIDE

PORTO"BELLIES" PLATTER

choice of two sides

PORTO"BELLIES" MELT

jack, crispy onion, slaw, onion roll choice of two sides

CRISPY BUFFALO CAULIFLOWER TACO

jicama slaw, bleu cheese aioli, bleu cheese crumbles, red onion, celery, radish, cilantro

SIDES

STATE STREET CORN

PIMENTO MAC 'N CHEESE

PIT-SMOKED BEANS

CHOPHOUSE FRIES

KICKIN COLLARD GREENS

POTATO SALAD

LONE STAR CAVIAR

POBLANO SLAW

ROASTED BRUSSELS

CHEF VEGETABLES