

MEAN
BARBECUE

SMOKEHOUSE SOCIAL BBQ

FRIENDLY
COMPETITION

HOUSE-SMOKED MEATS

All Smoked Meat Plates are Served with Choice of Two Sides, Three Sauces and a Cornbread Skillet

SLOW-SMOKED BRISKET MP

Best in Oklahoma! House Rub

SHOULDER CLOD MP

House Rub, Smoked to Perfection

OKC BEER CAN HALF CHICKEN MP

Marinated, Moist and Tender, Smoked for 8 Hours

SMOKED LOCAL SAUSAGE 6 EACH

Each Link Weighs 1/3 Pound

SMOKED CHICKEN-FRIED WAGYU STEAK MP

Red-Eye Gravy, Mashed Par Gar Spuds

1/2 RACK OF DUROC RIBS MP

Dry-Rubbed Spare Ribs, Smoked to Perfection

SMOKED TURKEY LEGS 11

MEAN BBQ SAUCES

MANGO-HABAÑERO
BOURBON-CHIPOTLE
SMOKY TOMATO

SNACKS TO SHARE

BACON-WRAPPED SHRIMP 18

Jalapeño, Pepper Jack Cheese, Smoked BBQ Sauce

BURNT-END QUESO 15

White Cheddar, Tortilla Chips

CRISPY CHICKEN CHUNKS 13

B&B Pickles, Smoked BBQ Sauce, Peppercorn Ranch

SANDWICHES & BURGERS

All Sandwiches Served with House-Made Pickles and Your Choice of One Side

SLICED BRISKET SANDWICH 16

Onions, House-Made Pickles, Smoked BBQ Sauce, Brioche Bun

PULLED PORK SANDWICH 15

House Bourbon BBQ Sauce, Crispy Onion Rings, House-Made Pickles, Brioche Bun

CUSTOM-BLEND BURGER 19

Black Angus, Burnt Ends, American Cheese, Lettuce, Tomato, Onion, BBQ Mayo, Brioche Bun

SIDES

CRISPY FRIED PICKLES 9

SMOKY BACON BAKED BEANS 8

BLUE CHEESE SLAW 6

RED POTATO SALAD 5

BAKED MAC N' CHEESE 7

RED ONION RINGS 8

WAFFLE FRIES 7

JALAPEÑO HUSHPUPPIES 8

SMOKEHOUSE CORNBREAD SKILLET 8

DESSERT

BANANA PUDDING- NILLA WAFER PARFAIT 9

RASPBERRY SHORTCAKE 10

CHOCOLATE MARSHMALLOW S'MORES JAR 11

BROWNIE CRUMBLE PEANUT JAR 11

BAKED COOKIE SKILLET À LA MODE FOR TWO 15

SHOWSTOPPERS

LONGBONES MP

Tomahawk Rib-Eye Steak, Chopped Brisket, House-Battered Onion Rings, Smoked BBQ Sauce, Horseradish Cream Sauce

SKY HIGH BEEF SHANK BBQ MP PER POUND FOR 4 OR MORE

Smokehouse Social's Favorites, Bacon-Wrapped

BONE-IN BEEF SHORT RIB MP PER POUND

Center Cut, Signature House Rub

OKC BEER CAN WHOLE BIRD MP

Marinated, Dry Spice-Rubbed, Smoked for 4 Hours

SMOKED PORK RIB RACK SMACKDOWN MP

Fries, Mac n' Cheese, Sausage Links, Onion Rings, BBQ Sauces

COCKTAILS WITH ATTITUDE

SMOKEHOUSE MANHATTAN 18

Maker's Mark 46 Whiskey, Sweet Vermouth, Cherry Bitters, Cherries, Fresh Herbs

OK SUNSET 16

Tito's Handmade Vodka, Golden Pineapple, Luxardo Cherry Liqueur

APPLE CIDER MARGARITA 16

Mezcal, Grand Marnier, Apple Cider, Maple Simple Syrup, Lime, Cinnamon Smoke

PECAN-HAZELNUT ESPRESSO MARTINI 18

Ketel One Vodka, Mr Black Coffee Liqueur, Hazelnut & Pecan, Fresh Espresso

SMOKED PALOMA 17

El Tesoro Mezcal, Combiér Pamplemousse, Aperol, Fresh Lime Juice, Grapefruit Juice

REAL CHERRY OLD FASHIONED 18

Knob Creek Rye, Cherry Simple Syrup, Tobacco Bitters, Nutmeg Smoke

FIERY GINGER MULE 16

Grey Goose Vodka, Fresh Lime Juice, Jalapeño, Ginger Beer

BLOODY SMOKING MARY 14

Tito's Handmade Vodka, Zing Zang, Lemon Juice, Salt, Pepper, Bacon, Celery

BLACKBERRY MOJITO 14

Bacardi Rum, Fresh Lime Juice, Blackberry Simple Syrup, Mint

RASPBERRY WHISKEY SOUR 17

Maker's Mark Whiskey, Fresh Raspberry Simple Syrup, Whiskey Bitters, Rosemary, Fee Brothers Fee Foam

SALADS & CHILI



WAGYU BEEF WEDGE 19

Iceberg, Blue Cheese, Tomato, Spiced Pecans, Bacon Apple Cider Vinaigrette

SMOKEHOUSE GARDEN CHOPPED SALAD (V) 14

Mixed Greens, Kale, Avocado, Cherry Tomatoes, Red Onions, Smoked Goat Cheese, Cornbread Croutons and Your Choice of Dressing

SMOKEHOUSE SOCIAL CHILI 9/15

Smoked Beef Chili, Cheddar Cheese, Sour Cream, White Onion



LET'S
GET
ROWDY!



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

