

SAM'S™**S M O K E H O U S E****beverages**

\$3
COFFEE | HOT CHOCOLATE | HOT APPLE CIDER | HOT TEAS

\$3
COKE | DIET COKE | SPRITE | BARQ'S ROOT BEER | FANTA ORANGE
LEMONADE | ICED TEA | JUICES | MILK | CALISTOGA

DASANI \$3.75 | POWERADE \$4 | RED BULL \$4.50

☞ ESPRESSO, CAPPUCINOS, LATTES AND OTHER SPECIALTY DRINKS AVAILABLE

beer

Nothing goes better with BBQ than ice cold beer.

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| BUDWEISER | \$4.75 | BUD LIGHT | \$4.75 |
| BUD LIGHT GOLDEN WHEAT | \$4.75 | BECK'S NON-ALCOHOLIC | \$4.75 |
| FAT TIRE AMBER ALE | \$5.75 | CORONA | \$5.75 |
| STELLA ARTOIS | \$5.75 | SHOCK TOP BELGIAN WHITE | \$5.75 |
| SIERRA NEVADA | \$5.75 | MICHELOB AMBER BOCK | \$5.75 |
| STONE MILL ORGANIC PALE ALE | \$5.75 | GUINNESS STOUT | \$5.75 |

cork with pork

Wines paired with BBQ must be assertive and make an interesting counterpoint so that they match well with the hand-crafted artisanship of slow smoked BBQ.

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| GNARLY HEAD OLDE VINE ZIN - CALIFORNIA | \$7 GLASS | \$30 BOTTLE |
| IRONSTONE CHARDONNAY - CALIFORNIA | \$7 GLASS | \$30 BOTTLE |
| CA DONINI PINOT GRIGIO - N. ITALY | \$8 GLASS | \$30 BOTTLE |
| TOASTED HEAD BARREL RESERVE CHARDONNAY - CALIFORNIA | | \$52 BOTTLE |
| HOB NOB PINOT NOIR - FRANCE | \$8 GLASS | \$32 BOTTLE |
| SHOOFLY SHIRAZ - AUSTRALIA | \$9 GLASS | \$36 BOTTLE |
| "THE SHOW" CABERNET - CALIFORNIA | \$10 GLASS | \$40 BOTTLE |
| FROG'S LEAP CABERNET- CALIFORNIA | | \$65 BOTTLE |

winter warmers

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| THE SMUGGLER \$7 | HOT APPLE PIE \$7 |
| Hot chocolate, Peppermint Schnapps, whipped cream and crushed peppermint | Hot cider and Tuaca with a cinnamon stick and whipped cream |
| HOT BUTTERED RUM \$7 | IRISH COFFEE \$7 |
| Gosling's dark rum and our hot buttered rum concoction | Jameson Irish Whiskey, coffee and whipped cream |
| HOT SPICED WINE \$9 | |
| With Aspen's own mulling spices | |

mason jar classics

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| CADILLAC MARGARITA \$10 | LYNCHBURG LO RYDER \$10 |
| Sauza Hornitos tequila, sour, fresh OJ and a Grand Marnier float | An award-winning mix of Jack Daniel's, Southern Comfort, lemonade and Sprite |
| * SAM'S SWEET TEA \$10 | RED BULL RIDER \$10 |
| OUR SIGNATURE DRINK! A twist on a Southern classic, with Firefly Sweet Tea infused Vodka | Red Bull and splash of OJ, with a shot of Absolute Mandarin/Peach Vodka |
| | KICK ASS BLOODY MARY \$10 |
| | Absolut Vodka and spiced tomato juice with our house-smoked seasoned salt rim and a pickle spear |

specialties

JÄGERMEISTER | TUACA | KAHLUA | FRANGELICO | BAILEY'S IRISH CREAM | PEPPERMINT SCHNAPPS

Our original recipes combine different styles of regional BBQ and include fresh and local organic ingredients when possible.
Sample Menu: menu & prices subject to change