

S M O K E H O U S E**beginnings****CRISPY FRIED GREEN TOMATOES \$8**

Buttermilk hand-dipped and coated with Southern spiced crispy corn meal. Served with smoked jalapeño aioli.

DUDLEY'S SMOKED CHICKEN WINGS \$10

House-smoked jumbo wings, tossed in our signature dry rub, fried to order and drizzled with our Citrus Habañera glaze.

LITTLE SAMMIES \$10

Three beef brisket and smoked Gouda sliders served with spicy smoked tomato ketchup and pickle chips.

BBQ GLAZED CITRUS SHRIMP \$12

Jumbo shrimp, served atop field greens, chili spiced pecans, dried craisins with orange and grapefruit pieces.

soups and stews

Served with a corn muffin.

DAILY SOUP BOWL \$7

Our chef's selection of fresh homemade soup.

BRUNSWICK STEW \$8

The Southern classic! Pulled chicken & smoked brisket, potatoes, peas, corn, carrots and onions. Thick and hearty.

ADD A BREAD BOWL \$2**greens****CONEY GLADE COBB SALAD \$13**

House-smoked chicken breast, combined with apple wood bacon, blue cheese crumbles, grape tomatoes, cage free hard boiled eggs with fresh organic greens and romaine served with lime avocado vinaigrette dressing.

CAMPGROUND CAESAR SALAD \$11

Crisp hearts of romaine tossed with homemade Caesar dressing and chili dusted cornbread croutons.

platters

All platters served with Cajun fries and a corn muffin.
Choice of BBQ baked beans or traditional slaw.

TEXAS ANGUS BEEF BRISKET \$17

Sliced beef brisket hand rubbed daily with our special blend of spices and slow roasted overnight.

☛ SUGGESTED WINE PAIRING: "THE SHOW" CABERNET

ST. LOUIS STYLE RIBS \$18

Generous portion of our St. Louis style ribs, dry rubbed with house seasonings, slow cooked, basted and grilled.
Moist and meaty.

MARINATED SMOKED BBQ CHICKEN \$18

Fresh natural chicken breast quarter, marinated, seasoned, smoked and basted to perfection.

☛ SUGGESTED WINE PAIRING: HOB NOB PINOT NOIR

CLASSIC COMBO PLATE \$25

A sample of each, sliced beef brisket, 1/4 rack ribs and quarter BBQ chicken breast.

GRILLED WILD CAUGHT SALMON \$19

Fresh, salmon filet with smokey green chili relish, served with Spanish wild rice and winter vegetable kabob.

☛ SUGGESTED WINE PAIRING: TOASTED HEAD BARREL RESERVE CHARDONNAY

VEGETABLE KABOB PLATTER \$15**bbq sauces**

Three varieties are available on every table.

SAM'S ORIGINAL BBQ SAUCE

Thick, tangy and sweet, including brown sugar, molasses, cumin, chili powder and garlic.

SAM'S TEXAS HEAT BBQ SAUCE

Tomato based with house smoked chili peppers, apple cider vinegar and local onion.

SAM'S CAROLINA MUSTARD SAUCE

Favored in the midlands of South Carolina, mustard and vinegar based.

SUNNYSIDE FIELD GREENS \$9

Organic field greens, cucumber, carrots, grape tomatoes, and smoked hazelnuts served with our house vinaigrette.

ADD HOUSE-SMOKED CHICKEN \$4

ADD FRESH GRILLED SALMON \$7

sandwiches

All sandwiches served with choice of Cajun fries, BBQ baked beans or traditional slaw. Add sweet potato fries or side house salad for \$2.

TEXAS BEEF BRISKET SANDWICH \$13

Slow smoked and sliced Angus beef brisket piled high on a kaiser roll.

CAROLINA BBQ PULLED PORK SANDWICH \$13

The big one! Moist and tender pulled pork shoulder, house smoked, served on a kaiser roll topped with cider slaw.

BLACK DIAMOND BURGER \$13

We offer Milagro Ranch all-natural beef burgers. Their cattle are free range, grass fed and pastured right here in the Roaring Fork Valley with no use of growth hormones or antibiotics. Taste the difference.

ADD CHEDDAR, SWISS, GOUDA OR BACON \$1 FOR EACH

**PULLED BBQ CHICKEN SANDWICH \$13
W/APPLE CRANBERRY RELISH**

“fixings”

Perfect accompaniment to any meal. Served “Family Style.”

Winter 2009/10 Menu

- TRADITIONAL COLE SLAW \$4**
- VEGETARIAN BEER BAKED BEANS \$4**
- KETTLE CHIPS \$4**
- CAJUN SEASONED FRENCH FRIES \$5**
- SWEET POTATO FRIES \$5**
- MINI CORN MUFFINS & HONEY BUTTER \$5**
- BAKED POTATO \$5**
- HOMEMADE MACARONI & CHEESE \$6**

endings

SAM’S ORIGINAL BREAD PUDDIN’ \$7

Still the best, with Stranahan’s Colorado bourbon whiskey sauce.

COLORADO ORGANIC APPLE CRISP \$7

Made with Colorado organic apples served hot and a la mode.

For parties of six or more an 20% gratuity may be added.

Sam’s Smokehouse is available for custom parties and catering.

For quicker service, and out of respect for all of our guests, we request no separate checks.

You must present your employee pass to your server to receive the Aspen Skiing Company employee

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