

SALT + SMOKE



CHEF + PITMASTER: Haley Riley

APPETIZERS

- ⊗ **TRASHED RIBS** HOT OR NOT \$10.99
- FRIED HOUSE PICKLES**
with FLAXSEED MAYO \$6.99
- HUSH PUPPIES and MAPLE BUTTER** \$5.99
- ⊗ **DEVEILED EGGS** *with BACON* \$5.99
- BURNT END TOASTED RAVS** \$10.99
- ⊗ **TRASHED WINGS** \$11.99
- ⊗ **FRIED CHICKEN SKINS**
with HONEY GRAIN MUSTARD \$4.99
- ⊗ **DRY RUB SMOKED WINGS** \$11.99

SALADS

ADD: BRISKET *or* CHERRY SMOKED SALMON \$5

ADD: PULLED PORK, FRIED JALAPENO *and* CHEDDAR BOLOGNA *or* SMOKED CHICKEN \$4 each

- ⊗ **CAESAR SALAD**
BRIOCHE CROUTONS, ROMAINE, PARMESAN
HALF: \$6.99 FULL: \$11.99
- ⊗ **DAILY SPECIAL SALAD**
HALF: \$6.99 FULL: \$11.99

SANDWICHES *with one side*

⊗ SUBSTITUTE: GLUTEN-FREE VEGAN BUN \$2

- PULLED PORK**
COLESLAW, HOUSE PICKLES \$11.99
- BRISKET**
BURNT END MAYO, TOBACCO ONIONS \$12.99
- PULLED CHICKEN**
PIMENTO CHEDDAR, STREET CORN RELISH \$11.99
- CHERRY SMOKED SALMON** (*served chilled*)
PICKLED ONIONS, ROASTED RED PEPPER, ALFALFA
SPROUTS, SMOKED TOMATO MAYO \$13.99
- FRIED JALAPENO and CHEDDAR BOLOGNA**
CHOW CHOW, GRAIN MUSTARD \$10.99
- FALAFEL BURGER**
FLAXSEED MAYO, ORGANIC GREENS, PEPPER JELLY \$9.99
- BLT**
BACON, SMOKED TOMATO, LETTUCE, SMOKED PAPRIKA
AIOLI \$10.99
- S+S DOUBLE BACON CHEESEBURGER** \$11.99

PLATES *with two sides and bacon & cheddar popover*

⊗ ALL PLATES ARE GLUTEN-FRIENDLY IF POPOVER IS OMITTED AND GUEST SELECTS GLUTEN FRIENDLY SIDES

- BESTIE COMBO** 2 FOR \$17.99 • 3 FOR \$21.99 • 4 FOR \$25.99
SELECT RIBS TWICE ON YOUR COMBO \$4
- PULLED PORK** \$15.99
- BRISKET** \$17.99
- PULLED CHICKEN** \$15.99
- SMOKED WINGS** \$15.99
- ST. LOUIS CUT RIBS** 1/2 RACK \$16.99 FULL \$27.99
- FRIED JALAPENO and CHEDDAR BOLOGNA** \$14.99

DESSERT

- PIE**
PECAN, APPLE, CHOCOLATE \$5.99
- ⊗ **ICE CREAM**
DAILY SELECTION \$4.99
A LA MODE \$2.99

SIDES

- ⊗ **BEEF FAT FRIES** \$5
- ⊗ **PIT BEANS** *with SMOKED BACON* \$4
- ⊗ **SWEET PEPPER POTATO SALAD** \$4
- ⊗ **COLESLAW** \$3
- WHITE CHEDDAR CRACKER MAC** \$5
- ⊗ **GREEN BEAN and TOMATO SALAD** \$4
- ⊗ **BBQ SWEET POTATO CHIPS** \$3
- ⊗ **CREAMED CORN** \$4
- ⊗ **BRISKET CHILI** \$4
- ⊗ **SEASONAL SIDE** \$4

MEAT
by the **POUND**

for here or catering to go.

PULLED PORK \$16.99/lb. **CHICKEN** \$15.99/lb. **BRISKET** \$20.99/lb. **RIBS** \$21.99/slab
Sauces... MY SWEET BESTIE • HOTANGY • ALABAMA RANCH • MUSTARDOLINA • I CAN'T EVEN
Sides... PINT \$8.99 • QUART \$14.99 • GALLON \$46.99

⊗ ITEMS CAN BE GLUTEN-FRIENDLY OR CAN BE MADE GLUTEN-FRIENDLY WITH A SMALL ALTERATION. BE CERTAIN TO CONSULT YOUR SERVER.

PHONE: 314-727-0200

#SALTANDSMOKEBBQ



@SALTANDSMOKEBBQ

WEB: www.saltandsmokebbq.com

SALT + SMOKE



CRAFT COCKTAILS

Apple Barrel 9.00

Apple Jack Brandy, Cinnamon Walnut Whiskey, Lemon Juice, Simple Syrup, Apple Bitters, Ginger Beer

Classic Old Fashioned 10.00

1843 David Nicholson, Angostura Bitters, Orange Bitters, Brown Sugar Simple

Elder Uncle 10.00

Citadelle Gin, St. Germaine Elderflower, Lemon Juice, Simple Syrup

Sazerac 10.00

Bonesnapper Rye, Camus VS Cognac, Absinthe, Peychaud's Bitters

Lexington Negroni 10.00

James E. Pepper 1776, Campari, Sandeman, Armada Sherry

Vieux Carre 10.00

Rittenhouse Rye, Camus VS Cognac, Dolin Rouge Vermouth, Benedictine, Angostura Bitters

OAK AGED COCKTAILS

Manhattan 10.00

Four Roses Small Batch, Cocci Vermouth, Angostura Bitters

Salt + Smoke 10.00

Laphroig 10 Year, Amaro Casoni, Lime Juice, Tarragon Simple Syrup

Tennessee Rose 10.00

George Dickel Rye, Big O, St. Germaine Elderflower liqueur

DRAFT BEER

UCBC Schmidt's Light St. Louis, MO

UCBC Grapefruit Radler St. Louis, MO

RBC Passing Clouds Wit St. Louis, MO

Brick River Homestead St. Louis, MO

Perennial Saison St. Louis, MO

2nd Shift Sunny Cat St. Louis, MO

UCBC Zwickel St. Louis, MO

Civil Life Brown St. Louis, MO

4 Hands Contact High St. Louis, MO

Modern Citrapolis IPA St. Louis, MO

BOTTLE BEER

4 Hands City Wide APA	7.00
4 Hands City Wide Pilsner	7.00
4 Hands Statewide Hazy Pale	7.00
4204 Main Peach-Passionfruit Seltzer	5.00
4204 Main Strawberry-Kiwi Seltzer	5.00
Bud Light	6.00
Budweiser Select	6.00
Budweiser	6.00
Busch	5.00
Busch Light	5.00
Michelob Ultra	6.00
UCBC Urban Underdog Lager	7.00
Wellbeing Hellraiser Amber NA	7.00

SCOTCH

Balvenie 12yr Doublewood	7.00
Famous Grouse Smoky Black	6.00
Macallan 12yr	9.00
Monkey Shoulder	5.00
Oban 14yr	9.00
Talisker 10yr	7.00

BOURBON

Koval Oat	6.00
Calumet Farms 12yr	12.00
Elijah Craig Barrel Proof	7.00
Kentucky Owl Confiscated	15.00
Wild Turkey Longbranch	5.00
Prichard's Double Chocolate	8.00
Old Forester 1920	6.00
Widow Jane 10yr	8.00
Noah's Mill	7.00

RYE

Basil Hayden's Dark Rye	6.00
Bonesnapper Rye	4.00
Michter's Rye	6.00
Old Elk Rye	10.00
Willett Rye	8.00
Minor Case Rye	7.00
Sazerac Rye	5.00
Whistlepig 12yr	15.00

WHISKEY

Iwai Tradition	7.00
Caribou Crossing	7.00
High West Campfire	7.00
Uncle Nearest 1856	8.00
High West Manhattan	12.00
Tin Cup 10yr	6.00
Straight Edge	6.00
Suntory Toki	5.00