

## Appetizers

### Four Cheese Queso

*with house made chips and smoked salsa*

**\$8-**

### Fried Pickle Chips

*with BBQ ranch*

**\$7-**

### Smoke Out Nachos

*Smoked Pork with smoked salsa, smoked jalapenos, corn pico and guacamole*

**\$9-**

### Fried Green Tomatoes

*with smoked jalapeno aioli and green tomato relish*

**\$7<sup>50</sup>**

### Cabrito Street Taco-ettes

*Three smoked goat meat tacos with cilantro and crumbled queso cojita*

**\$9<sup>50</sup>**

### Wild Boar Empanadas

*Four empanadas stuffed with smoked boar and cheese served with a (512) Pecan Porter demi glaze*

**\$10-**



### Smoked Brisket Chili

*White cheddar and buttermilk biscuits*

**\$10-**

### Ghost Pepper Chili

*Spicy ground beef and pork, (512) Pecan Porter, cheddar cheese, sour cream, buttermilk biscuits*

**\$9-**

## Main Dishes

### Chicken Fried Steak

*Smoked sirloin, battered and fried, bacon mashed potatoes, gravy*

**\$15-**

Pair with a Live Oak Big Bark

### BBQ Trinity Plate

*Sliced Brisket smoked with spicy BBQ sauce, Smoked Pork with Southern mustard sauce, Spicy Sausage with honey bourbon sauce, served with tri-color cole slaw and Saint Arnold Santo borracho beans*

**\$17-**

Pair with a (512) Pecan Porter

### Beer Can Half Chicken

*Sea salt rub, served with Southern mustard BBQ sauce, tri-color cole slaw and smoked corn*

**\$13-**

Pair with a (512) Wit

### Brisket Stuffed Relleno

*Smoked brisket stuffed inside a fried poblano with smoked jalapeno aioli, drunken borracho beans and smoked corn*

**\$14-**

Pair with a Peticolas Velvet Hammer

### Brisket Frito Pie

*Brisket chili, roasted peppers, smoked cheddar on a bed of Fritos Corn Chips*

**\$10-**

Pair with a Franconia Lager

### Honey Bourbon Chicken Tacos

*Three tacos with lime crema, corn pico, smoked salsa*

**\$11-**

Pair with a Fireman's #4



Choice of dressings: Ranch, BBQ Ranch, Balsamic Vinaigrette, Honey Mustard, Blue Cheese

### BBQ Chicken Salad

*Grilled chicken, fried okra, smoked cheddar, cherry tomatoes, roasted corn, red cabbage, lettuce mix, BBQ ranch*

**\$11-**

### Blue Steak Salad

*Grilled steak, avocado, lettuce mix, cherry tomatoes, red onion, blue cheese dressing*

**\$12-**

### Side Salad

*Cherry tomatoes, mixed greens, cucumbers, smoked corn, fried okra, red onions*

**\$4-**



All burgers and sandwiches are served with hand-cut fries

### House Ground Burger

*Mix of fresh Sirloin hand ground on site, seasoned with spices and a touch of pork fat, grilled to order\*\* with choice of Gouda, American, Cheddar, White Cheddar, or Blue Cheese,*

*sub a Turkey or Veggie patty*

**\$11-**

### Brisket Sandwich

*Sliced lean Beef Brisket, smoked cheddar, pickles, onions*

**\$11<sup>50</sup>**

### Texas Monte Cristo

*Sliced lean Beef Brisket, smoked cheese blend battered and deep fried with bourbon peach marmalade*

**\$11<sup>50</sup>**

\*\* Allow additional cooking time for well done items. Consuming undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Smoked items may take on a natural pink hue when fully cooked

## Desserts

### Deep Dish Chocolate Pie

Chocolate mousse and bailey's whipped cream pie with oreo crumbles  
\$6-

### Coconut Cream Pie

With toasted coconut and whipped cream  
\$6-

### Ice Cream and Pudding

Croissant and buttermilk biscuit pudding topped with candied pecans and Whiskey sauce and (512) Pecan Porter Ice Cream  
\$6<sup>50</sup>



White Cheddar Mac and Cheese - \$6-

Bacon Mashed Potatoes - \$3-

Saint Arnold Santo Borracho Beans - \$3-

Fried Okra - \$3-

Hand Cut Fries - \$3-

Smoked Corn - \$3-

Green Long Beans - \$3-

Hand Cut Fries - \$3-



Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Diet Dr. Pepper - \$2<sup>50</sup>

Big Red, Orange Crush - \$2<sup>50</sup>

Saint Arnold Root Beer - \$3-

Iced Tea, Sweet Tea - \$2<sup>50</sup>

House Made Lemonade - \$3-

\* Coca Cola products upon request

# Catering Menu Available

Our smoked favorites are great to share in our house or yours  
www.fmsmokehouse.com/catering

972-751-6633



SATURDAYS AND SUNDAYS

11 A.M. - 4 P.M.

## Lunch Specials

Served 11 - 3, M - F

## Happy Hour

Mon-Fri ★ 4-7 p.m.



Texas Drafts



Robertson Chardonnay & Robertson Cabernet by the glass



House Infused Vodka Martinis



Monday - Saturday

11 a.m. - Midnight

Sunday 11 a.m. - 10 p.m.



660 Walnut Ridge Dr.  
Irving, TX 75038

972-751-6633



We take pride in our food at FM Smoke House.

Our food is made from scratch in house using quality ingredients

www.fmsmokehouse.com



Fmsmokehouse



GO TEXAN.